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# BILLIARD & BAR SUPPLIES

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ICE BOXES

FOR EVERY PURPOSE.

TOLEDO, OHIO.

+ + + 1893 + + +

Cor. Erie, Lafayette and Lucas Streets.



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SPRING, 1894.



Since our last year's edition, many new goods have been added, until to-day the book contains 300 pages of the most valuable reading matter that any one in the Saloon or Billiard business can possibly obtain.

This comprehensive catalogue has been compiled by us at an enormous expense, a single edition of 5,000 copies representing an outlay of nearly \$3,000.00. Each book costing as it stands, without the item of postage more than 50 cents each.

It is our intention to place a book before the public of such value, and so comprehensive, that none of the copies will be mutilated, lost or destroyed; and in addition to the many pages of goods it illustrates and advertises, a large part of it, that is, more than 50 pages, have been devoted to recipes, measurements, statistics, rules for card games, billiards, ten-pins, dominoes and miscellaneous information, compiled from every authentic source available, and no matter what your line of business may be, some part of this information will surely be of interest to you.

The book weighs nearly one pound and is provided with an attractive and substantial cover, as well as a string in the corner for hanging it by, and it is certainly valuable and of special use to any one interested either in a Billiard Hall, Saloon or Liquor business. The book is free and costs you absolutely nothing; all that we ask in return for the large outlay that we have made is that you preserve the book, and keep it so that it can be used for future reference.

If you need any of our goods now, or at any time in the future, we shall of course be pleased to serve you; and one thing remember: we have always dealt with our customers in an upright and honest manner for the past 20 years, with a steady increasing trade, that shows they have at least appreciated our ways of doing business. It is needless to add that we still intend to treat everyone fairly in the future the same way as we have in the past.

Your name with full address written plainly on a postal card, mentioning our **Large Saloon Catalogue**, is all that is necessary. The entire balance of the expense and trouble we are perfectly willing and glad to stand ourselves, knowing that it is only a question of time, and we shall get our money back for the outlay, because at some time in the future, you are sure to need goods in our line, and we feel confident that the low prices and great assortment will certainly in the future be a source of pleasure and profit to you.

Be sure to keep our catalogue where you can see it at all times as whenever you need anything. Prices are continually changing and we will meet the price of one else is offering you for a less. We also have a large stock of seedling and that some below, both the price named in the book as well as the one given by our would be competitor.

Our motto has been for years: "**Only the Best Goods,**" a claim of this kind is easy to make but much harder to fulfill, and can be done only by those who have plenty of experience and a large amount of capital. We have the most complete manufacturing plant for this line of business, in the world, and do not take a second position to any one. We use the best and most improved wood and iron working machinery. We do all the work in our own establishment, employing a large number of the most skilled and trained men that we can possibly obtain.

We always pay cash for everything, never asking for credit, we are glad to discount all our bills. We sell our goods for cash; consequently, we are in a position to handle the best goods at the lowest possible prices.

In our finishing department we use no cheap stock or refuse goods; everything is as good as we can possibly obtain. Good work can only be built from dry lumber: I must be finished from the very best of stock. We can to-day point out many Saloon Outfits and pieces of interior work that have been built by us more than fifteen years, that show to-day not a single crack or open joint in them. The finish is as good as the day that they were built.

We thank the many patrons who have traded with us and given their influence in the past. We hope to receive your orders in the future and ask those unacquainted with us, wanting goods in the lines herein mentioned, to give us a trial. By all means, before purchasing be sure to write to us. Give us a chance at your trial, and then we leave it to your own fair judgment as to who should thereafter merit your patronage.

**B. A. STEVENS.**

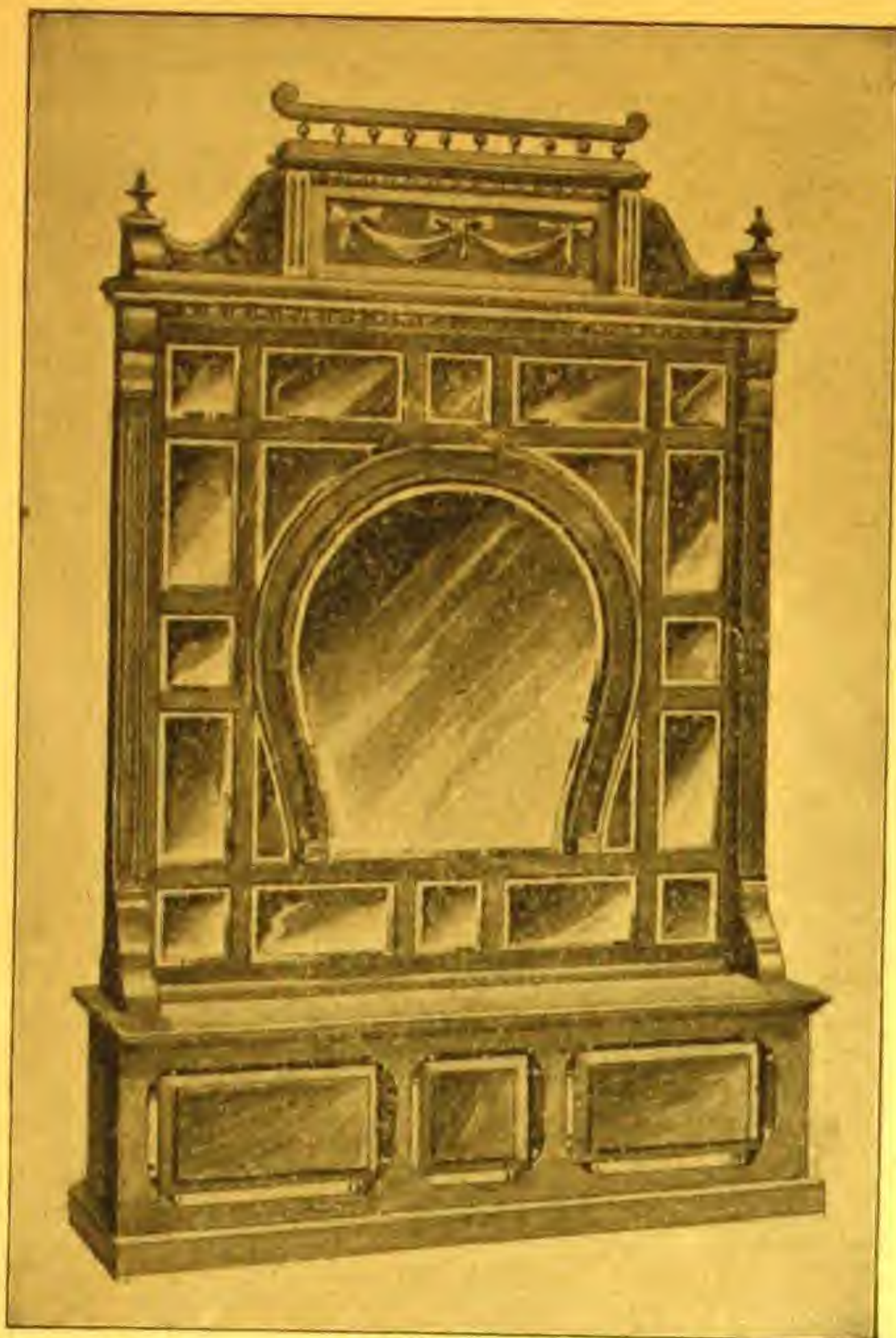












## No. 7 Fancy Bar Screen.

This illustration is made from a photograph of one of our attractive and popular styles of Bar Screens, and stands 7½ feet high, over all. They are built from 5½ feet to 6 feet wide, according to the place in which they are to be used.

The base is usually 18 inches high and 18 inches across. The ornament on the top extends 18 inches above the main part of the frame.

The center horse-shoe mirror, triangular pieces, corners and squares around the outside are all heavy beveled French mirror plates, the small square corner plates being 12 inches square, and the long ones 12x24 inches.

The base is paneled; the side columns are fluted and the ornament on top elaborately hand carved. If wished, hand carving can be put on many other portions of the screen at a little extra expense. They are usually built to order, and while the general effect and design is carried out as here shown, we aim to make the details and ornamentation somewhat different on each one that we send out, so that parties may always have something different from what some one else has.

They can be built with mirrors on one side and a paneled back, or with mirrors on both sides. Either oak, cherry or mahogany will be used in constructing them, though we always recommend especially the use of mahogany.

In writing for estimates, give size that you wish, state the kind of wood and whether you wish any more elaborate carving than here shown. We will then take pleasure in naming you our very best prices for one of the handsomest pieces of furniture that you will find.

Price, ----- \$-----

## No. 28 Fancy Bottle or Lunch Cooler.

This illustration is taken from a photograph of one of our elaborate hard wood bottle coolers, or display lunch refrigerators. We build them in two sizes, the smaller one having but two doors above, opening into the ice chamber and the large one three doors, as here shown. An illustration is given in the front part of this book showing the arrangement of the box (No. 27) although we now build them with the same ornamentation as the No. 28.

These display coolers are built with heavy transparent plate glass doors, both in front and at sides. The upper doors have heavy beveled French diamond mirror plates, doors are hinged and have our Patent latches. The ornamentation on top is turned spindle work, set off with elaborate hand carving.

The fronts of the doors above are carved in relief with very fancy and ornamental scroll work. The coolers are sectional and put together with rods, so that they can be taken down and easily handled by two men. The ice pan that we use in them is the same as our celebrated Patent Open Ice Pan used in all our large refrigerators. The shelves on which to display goods are hard wood and substantially made. The arrangement in each corner of the coolers, as well as at the center, allows the shelves to be placed at any height wanted. We build these coolers either in cherry, oak or mahogany, though we recommend the two latter woods.

No. 27, the smaller size, measures 8 ft. 10 in. high over all, 5 ft. wide and 3 ft. 3 in. deep. Is supplied with two ice doors above.

**Price each, Mahogany, \$175.00; Oak, \$160.00**

No. 28 measures 8 ft. 10 in. high over all, 6 ft. wide and 3 ft. 9 in. deep. Is supplied with three ice doors above.

**Price each, Mahogany, \$220.00, Oak, \$200.00**

In asking for prices on Nos. 27 and 28 Display Cooler, be sure to specify the size and kind of wood wanted.





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CATALOGUE OF

Billiard and Bar Supplies, Saloon Fittings

FURNITURE

AND GENERAL INFORMATION

COMPRISING

The Latest Recipes and Directions for Mixing and Serving Drinks, Preparing  
Manufacturing Beverages, Rules for Cards, Billiards, and Popular  
Games, together with other Miscellaneous Statistics, Facts  
and Information, and a Complete Line of Goods  
used in the Billiard and Saloon Business.

INTENDED AS A

Standard Book of Reference for the Billiard and Bar Trade.

COMPILED BY GEO. H. STEVENS.

ISSUED BY

B. A. STEVENS,

Cor. Erie, Lafayette and Lucas Streets,

TOLEDO, OHIO.

THE BEE JOB ROOMS, TOLEDO, O.



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In sending you this Book, We do it trusting that it will be of use to you, and hoping you will take great care to preserve it for future reference.

The expense of compiling so complete a book as this is very large, the cost of Paper, Printing and Postage on an edition of 5,000 being nearly \$3,000, or over 50 cents each.

The general information can be depended on as reliable and accurate, great care being taken in getting it together and presenting it in book form.

The Recipes have been compiled from numerous sources, and in many cases they are individual recipes. The entire compilation has been revised and corrections, if any, have been made.

**SPRING, 1894.**







# Attention, Bartenders!

We shall place in the next edition of our Large Saloon Catalogue

## ONE THOUSAND OF THE NEWEST AND LATEST MIXED DRINK RECIPES.

We wish them to be compiled by bartenders themselves, in the various parts of the United States, where they are living, and hope in this way to obtain a full representation from the various localities where certain peculiar and intricate drinks are made, that perhaps are not heard of or used in other parts of the country.

We hope to obtain a more complete list of these beverages than any other publication has heretofore been able to obtain or compile, and when we have them all together, will publish each one with the sender's name and address, under classified heads, and present them to the public without charge.

They will appear in the **FALL EDITION** of our **LARGE SALOON CATALOGUE**, and will occupy from 40 to 50 pages, printed in much the same manner as our present mixed drinks recipes.

The book will be very valuable as a reference book for this purpose, and it will teach bartenders in one part of the country what their fellow-workers are doing elsewhere. Many new and pleasant beverages that have heretofore been unknown except in certain localities, will become very popular, and the sender's name will vouch for their merits.

**THE ABOVE NOTICE** will be mailed to nearly **200,000** addresses, and will probably reach in the neighborhood of one-half a million bartenders in the country.

We hope that every bartender who has some superior drink or mixture will send a clear and concise description of it, and the quantities and method of mixing, described in the briefest manner possible, naming it, and affixing his signature, and giving full address if he wishes us to publish the same.

Everything will be published word for word as the sender writes us, provided he is concise and to the point. Our only reason for condensing certain parts will be to allow every body to have a chance to be represented, up to one thousand different persons, and if one party should send us more than one recipe that we consider of merit, providing we have not already reached the requisite number when it is time to publish our book, we will allow the extra ones to appear with the sender's name attached.

By following, somewhat, the arrangement of our present mixed drink recipes, the various authors can certainly condense and arrange their own work similar to it, and not require our revising.

Should parties not wish their names attached they can merely state so, and we will leave it out, but by placing it where other people will see the address, possibly many long forgotten friends may locate them and renew again an acquaintanceship that has long since been forgotten.

**UNDERSTAND, OUR BOOKS ARE READ BY THE ENTIRE LIQUOR INDUSTRY OF THE COUNTRY.** They are preserved for reference for years, and this additional feature for the Fall will make a demand for them that in the past will have been without a precedent.

Our September issue will be mailed to many thousand different addresses, and be read by several bartenders at each one of them.

The books are free, and parties who have not received them by that time can have a copy sent by mail, postpaid to any part of the world, by sending their address on a postal card and stating what they want.

As heretofore, aside from this valuable addition to our already complete encyclopedia of useful information which our catalogue contains, there will be much additional matter, statistics and general information of various kinds for everybody.

Of course our goods and prices will be equally of interest to the would-be purchaser, and we promise many novel as well as useful articles not heretofore known.

The prices will be lower than any house in the United States can possibly furnish them, as we shall expect to sell for cash, and do our business on very small profits.

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## INSTRUCTIONS FOR SENDING MIXED DRINK RECIPES FOR PUBLICATION.

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Write plainly, and first state the name of the drink, and what kind of a glass to use, giving the capacity of it. (See pages of Glassware.)

Be sure to give exact quantities of each article to use, either in ounces, gills, ponies, dashes, drops or proportions.

Give clearly and concisely the method of mixing and state if served hot or iced. If no mention is made regarding this, it will be supposed to be cold.

Be brief as possible, so that every one who wishes to send us a paragraph can have the space for it.

Do not use a postal card, but write the recipe on a separate sheet of paper, using one side of the sheet only, and having no other communication on it. Whatever else you write us can be in regular letter form.

Have your communication in before July 1st, 1894.

Any temperance beverages, invalids' drinks, new soda waters, home made birch or root beers, essences, tinctures, syrups, cordials, wines or liquid mixtures that are palatable will be gladly received and published in full.

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Remember, the whole collection will be offered to the Saloon Trade in our September issue, and absolutely free of charge.



# CASH WITH YOUR ORDER.

## BEFORE PURCHASING GOODS READ THE FOLLOWING:

We claim to carry in stock **Ready for Immediate Shipment**, the most complete line of Billiard and Bar Goods of any establishment in the world. The prices for these goods have been placed below all competitors, and in every instance orders will be filled with the best quality and kinds that the market affords.

After being in business for nearly 20 years, we have found that the way to sell goods for the least money is by always selling for spot cash.

Certainly if you are needing goods in our line and can buy them here for cash at a less price than you will pay some one else on time, we will get your trade, for **low prices always sell goods, when parties really need them.**

We receive hundreds upon hundreds of orders for small bills of goods ranging in amount from \$3.00 to \$10.00, from every part of the U. S., oftentimes in out of the way places where express or freight charges are enormous. The parties are unknown to us; they have no commercial rating; they give no bank reference, and we can obtain no information whatever in regard to them, even after weeks of inquiry.

These parties expect us to ship goods and in the majority of cases without even sending them C. O. D., then when we write them a polite and courteous request to remit either a part or the whole of the money before shipping, their usual reply is "that they do not wish to buy goods that way." For this reason **we wish it distinctly understood that we do not wish any of this class of trade.**

In all cases we are ready and willing to send any goods that we have to any part of the U. S. and collect on delivery, no matter how distant the point may be and with privilege to examine the goods before accepting them, whether they be by freight or express, **but in all such cases must have enough money sent with the order to guarantee charges both ways** should the goods be refused, and thrown back on our hands.

This we must request in all cases, for there are parts of the country where, if a bill of goods was sent C. O. D. the amount of the express charges out and back would often more than wipe out the entire selling price of the goods.

Whenever parties send money with their orders and goods are not accepted, but returned to us, whatever amount is left over after paying charges will always be immediately returned to the sender.

**We are known by every bank and postmaster in the country.** The larger part of them have done business with us at some time during the past 20 years. By reference to R. G. Dun & Co., Bradstreet, or any other commercial report, you will see our standing. Write to them and see what they say about us; you need not be afraid to send money for fear you will not receive the goods. We are good for it every time.

If you will deposit with your banker the amount of your bill, and have him write us to that effect, we will take pleasure in filling your order the same as though the money was in hand. On receipt of the goods he will remit us if you are satisfied, but we must first have a small remittance with the order to cover the express or freight charges.

Any method that you may wish to adopt to be sure that we are dealing honestly and fairly with you, we are willing to comply with, **but in every case we must be positive that we will suffer no loss either in charges or bills not being settled for immediately on receipt of the goods.**

We want to be fair with all, and compel no one to take goods unless they are well satisfied. If goods are returned with all charges prepaid, without being used, and in the same condition as when sold, **we will refund money, and give credit for their full amount every time**, that is, providing it is done within a reasonable length of time, say 30 days after shipment of same. We want parties to pay for nothing until they see it, but must be guaranteed against loss in charges by the express and railroad companies. Always make a remittance when you send your order for enough to **cover charges both ways.** Usually, unless you are at a great distance, from \$1.00 to \$5.00 will more than do it. Anything left over will always be cheerfully returned to you at once.

**Our goods are cheap, always sold on a very close margin**, and to do it we must have our pay at once. Consequently, unless the money is sent with the order, the goods **invariably go C. O. D.**

Any article that we list or manufacture is always sent with privilege of full examination, whether by freight or express.

When parties have been regular customers, have a good commercial rating, or send a letter of recommendation from their banker, we are ready and willing to ship such goods as they may want, but cannot give 30, 60 or 90 days time on small bills. We cannot afford to sell them that way. They may be as good as a bank, but we must have the money as soon as the goods are received or we cannot do business on small profits.

**CASH ALWAYS BUYS GOODS CHEAPEST**, consequently in such cases we shall make draft on parties within 10 days after shipment of goods.

## GOODS ON TIME, AND PAYMENT IN INSTALLMENTS.

We will furnish certain classes of goods on time to parties who are not at a great distance, and take our pay in installments. If you want a Billiard Table, a Back Bar, or a considerable bill of goods, on which you feel able to pay only  $\frac{1}{3}$  to  $\frac{1}{2}$  cash, **we will willingly give you plenty of time to pay the balance on installments**, if you will give the proper kind of security with notes drawing a reasonable rate of interest.

This matter we will arrange with you through some banker in your place, so that no matter whether you are a stranger to us, whether you have any commercial rating or not, or have any one to recommend you to us for credit, if we have a sufficient cash payment, and the goods are of such a nature that you can give security on them, with insurance, etc., we can accommodate you and furnish whatever you may desire.

## WHENEVER GOOD SECURITY IS GIVEN WE ALWAYS CONSIDER THAT AS GOOD AS CASH.

Whenever parties are ready to purchase an outfit or a large bill of goods that will go by freight, if they send sufficient money to secure all charges, we are willing to ship the goods on a Bill of Lading with draft attached for the balance of the amount the parties are to pay. This Draft and Bill of Lading go to some banker in your place who holds the same until the goods arrive, when upon payment of the draft by you, he will deliver the invoice and bill of lading which secures to you the goods. Any notes, papers or securities must be attended to at your bank. Of course parties can get permission to examine the goods at the depot and satisfy themselves before paying the draft or accepting the goods.

We are ready and willing to do all we can to show you that we are reliable and that you are getting the worth of your money. We wish parties could always see goods before buying, but of course this is impossible yet we know they will be satisfied, and so sure are we of this that any article we list will be shipped to any part of the country either by freight or express with full privilege of examination before accepting, **if parties will remit enough to cover charges both ways in case the goods are not accepted.**

Where work is made special or to order, we of course expect a certain cash payment in advance unless parties satisfy us regarding their standing.



# REMEMBER THE FOLLOWING!

## WHERE LETTERS COME FROM.

Above all things write your full name and address plainly. Our mails are very large: they come from every part of the Union. Any town named is perhaps in 25 different states, and unless you are explicit in this matter, we of course cannot reach you with any degree of certainty.

We receive hundreds of letters that we can find no trace as to where they are from or what state they were mailed in, as part of the address has been left out, or postmarks become obliterated.

These letters remain unanswered, and goods can not be shipped until we again hear from the parties.

We have money, stamps, orders, goods returned, goods to be repaired, etc., that have been sent to us from time to time, with no name attached, and there they lie, until the sender, becoming impatient at the delay, writes once more, and perhaps makes the same omission that he did in the first place.

## NET PRICES AND DISCOUNTS.

We do a retail business, and issue no discount sheet to any one. Our prices are net, and made for the benefit of the consumer.

Goods are bought from first hands, and sold to parties direct at the lowest price for which they can be produced for cash.

So that in looking over this Catalogue you will always know what amount to send with your order and thus save time in asking for discounts and lowest prices on every article listed.

## REMITTANCES.

If you want a small bill of goods in a hurry, send the money along with the order.

It is not only the cheapest way, but always secures the very promptest attention.

If you send too much, we will return the balance. In ordering small bills of goods you will always save extra expense in C. O. D. charges by sending the full amount with your order.

Small packages of goods are always sent by express unless parties specify otherwise. Where they have not been paid for, or parties are unknown to us, or are not well rated in the commercial reports, or give no bank reference, the goods will **invariably be sent C. O. D.**

If packages are larger, and we deem it best to send them by freight, they go on a bill of lading with draft attached for the amount, which must be paid before parties can secure the goods.

Remember, we know nothing about you, if you have not been a regular customer.

Our only way to ascertain is by a commercial report or a letter to some bank in your place.

This takes time and causes delay in shipping, consequently you can save both time and expense to yourself as well as us by sending a money order for at least a small part of your purchase when you write.

If you do not know how much to send, we will give you credit for any amount that you may enclose; if it should be more than your bill calls for, the balance will be returned when the goods are shipped.

## GOODS C. O. D.

Remember goods sent C. O. D. cost you in express charges for carrying the goods to you and **then additional for returning the money to us.**

## MAIL ORDERS.

Many of the smaller goods that we handle can be sent by mail for much less money than by express.

Whenever parties remit sufficient extra to pay postage on such goods, we gladly send them this way.

Any amount up to 4 pounds can go in one package, and the rate of postage is 1 cent per ounce.

Packages of this size can often be sent by mail at less cost than by express, especially to points that are at a great distance.

## REGISTERING PACKAGES.

Eight cents additional in postage will register any package sent by mail, no matter what the weight.

We will not be responsible for any goods after they leave our hands, hence, if parties wish us to send their goods by registered mail, they must remit this extra amount.

## WAYS OF SHIPPING GOODS.

In ordering goods, be sure to always mention whether you wish them sent by freight or by express.

Unless you specify which, we use our own discretion in the matter, and cannot be blamed if not sent as you expected.

Parties at a great distance often want goods by express: we know the charges are sometimes very high and think parties would rather we shipped by freight, to cost less; yet the latter way makes considerable delay, and we may be blamed for it, hence the importance of always specifying how we should send them. We then expect you have fully considered the matter of the expense or delay.

## CHECKS.

Never send a personal check for goods that you want in a hurry, for it will invariably be returned to you, as the exchange in collecting it is considerable, and **we cannot afford to pay it here.**

Again, our banks will not accept them as deposits and **we must wait for them to be sent to your place for collection.**

## POSTAGE STAMPS.

We can use postage stamps of any and all denominations, either in small or large quantities.

We consider them the same as cash, yet parties take their own risk in sending them loosely.

## MONEY ORDERS.

The cheapest, surest and best way is to remit by money order, draft or express order. It is impossible then to lose your money in any way, even if the letter is lost in delivery, as the postoffice department, express company or bank will make it good again.

## Registered Letters and Postal Notes.

These are convenient ways of sending money, but if the money is lost, whether it be in cash or postal notes, there is no way of recovering it.

A postal note is always payable to the holder, and any one can collect it as well as ourselves.

## Goods Damaged or Broken in Transit.

We deliver goods to express and railroad companies, packed carefully and in good order.

We hold receipt from them to this effect, and thereafter are not responsible for any breakage or damage in transportation. You must hold them accountable and not us.

In accepting goods from the railroad and express companies you will do well to examine them to see if they are in good condition, for if you accept them and receipt for same, they are no longer responsible and you will have to bear the entire loss yourself.

Remember, in all cases our delivery of goods in good order to the express and railroad company is our delivery to you, and you must hold them for all delays and damages. We cannot pay for their carelessness in handling or delay in transportation.

## TRACERS.

We are willing at any time upon request from parties, to send tracers after any shipment of goods that we may have made. This will oftentimes hurry forward a delivery that has been delayed somewhere on the way. However, we must not be held responsible, and can only send tracer to follow it up.

## GLASSWARE, CROCKERY, ETC.

We make no charges for packing glassware, crockery, etc., while all other dealers do, but we are not responsible for any breakage whatever in connection with them.

We will pack them as carefully as possible, and after they leave our hands, parties can have no drawback if they arrive broken or damaged in any way.



# B. A. STEVENS,

MANUFACTURER OF THE STEVENS PATENT

## Wet or Dry Sectional Ale and Beer Coolers, TOLEDO, OHIO.

I have a Large Factory with Everything Complete for Doing Good  
Work, and Build

The Best and Cheapest Beer Coolers made in the U. S.

I would especially call your attention to my list of Wet or Dry Sectional Ale and Beer Coolers. There are so many thousand in use and they are so well known that an extended description of them is unnecessary.

**The Sectional Plan is a Complete Success.** The Coolers can be run with the water on the kegs, or not, as may be desired, so that if a Wet or Dry Cooler is wished, it can be changed from one to the other at once; or if wanted, the water can run on only a part of the kegs at a time. The cold air, by the use of my Patent Pan, falls directly on top of the kegs and is not wasted by going down at the sides or between them. It can be depended on that my Coolers are just as cold as ice will make any Cooler.

**IN REGARD TO WET AND DRY COOLERS.**  
**The Dry System is the Cleaner, though the Wet is the Colder.** A Dry Cooler in very hot weather may not be cool enough, but a Stevens Cooler can be run wet in the hottest months and dry the balance of the year. My Ale and Beer Coolers are all built of the best seasoned material; the walls are filled between with pure Charcoal; the doors fitted with the Stevens Patent Latches; and where faucets are used, have my patent Faucet Hole Closer, in which case the boxes have

sliding racks for barrels or kegs. The boxes can be built of solid Walnut, Oak, Mahogany, or of soft woods, stained in imitation of Oak, Walnut or Mahogany. The ends, front, top and bottom are separate pieces; are all fitted with tongues and grooves, and the whole box is bolted together into brass nuts that will not rust. The entire box can be set up or taken down in a short time. There is no tacking of zinc or any work to be done that a child cannot understand. Coolers built in the old way (that is, solid), are hard to move or ship, and often have to be left where they are. In the Sectional plan, if a piece be worn out, as is the case often times with the front, any mechanic can replace the part.

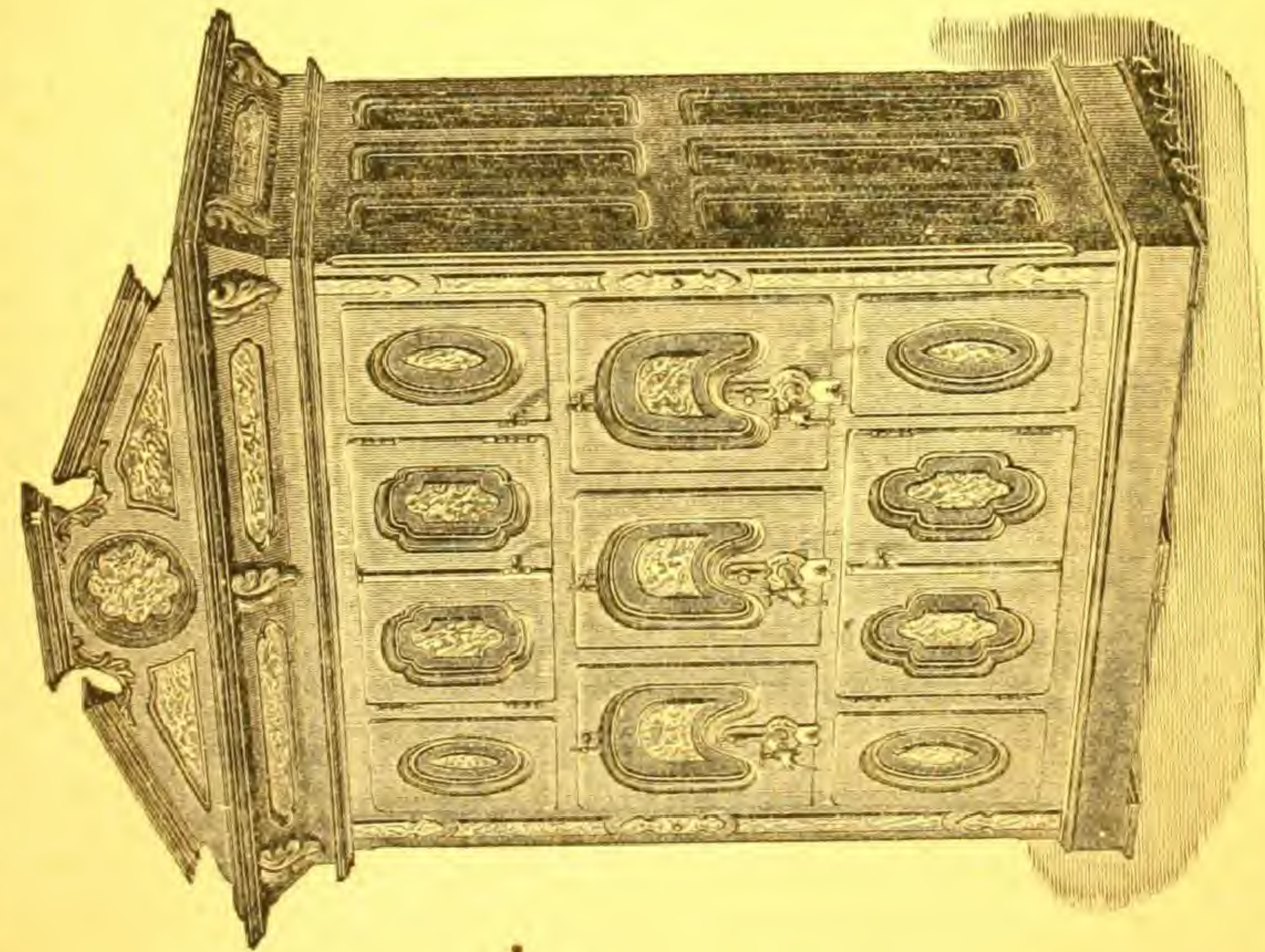
**The Sectional System is the Only way to Build an Ale or Beer Cooler.** Purchasers can depend on all my work being first-class. I make a specialty of extra fine Coolers, no matter how fine or elaborate they may be wished, can build them to order ready to set up without any trouble.

**Cold Storage for Beer.** I am prepared to furnish estimates on Cold Storage for Beer, of any capacity. Why not buy your Beer by the car load and store it for yourself and sell to your neighbors. Full particulars, plans and prices on application.



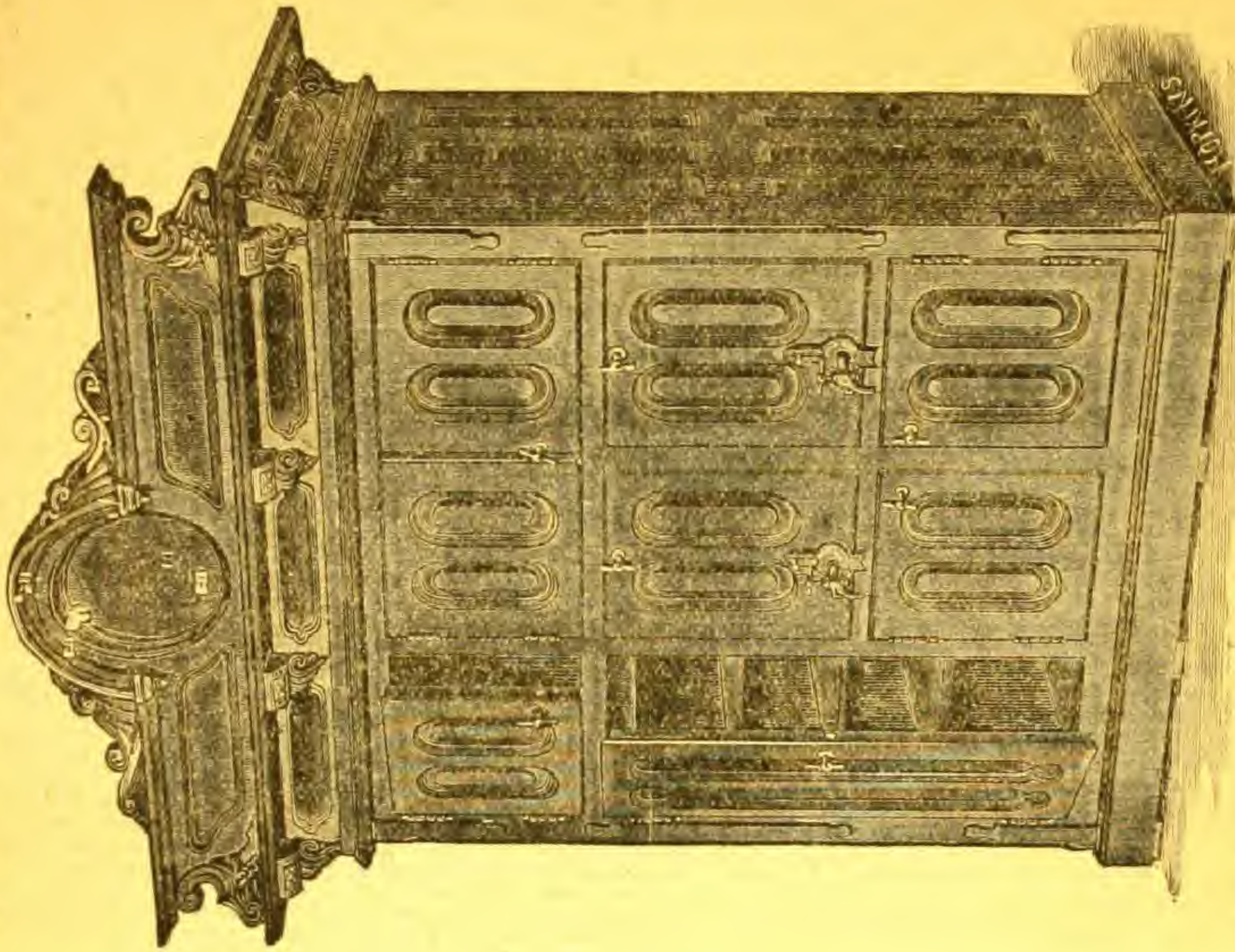
# MEDIUM FANCY ALE AND BEER COOLERS. Solid Walnut.

B. A. STEVENS, TOLEDO, OHIO.



**No. 5---Three Half Barrels, \$200.00.**

**No. 6---Four Half Barrels, \$275.00.**



**No. 7---TWO HALF BARREL COOLER, \$200.00.**

**Medium Fancy Beer Cooler.** Has carved top. This Cooler has a separate Provision and Ice chamber. Has my open pan, and is built to run with a perfectly dry air. For Saloons and Restaurants—where a perfect refrigerator is needed—it will be found the very thing.

Extreme height, 9 ft. 8 in.; width of body of box, 6 ft. 4 in.; depth of body of box, 3 ft.; cornice projects 7 inches on each side.



## MIXED DRINKS.

**ABSINTHE**, how to mix.—use an absinthe glass.—In preparing the above drink be particular and inquire whether the customer desires it in the old French style or on the new improved plan. Mix as follows in a large bar or absinthe glass: 1 pony glass of absinthe, place this into the large glass, take the top part of the absinthe glass, which has the shape of a bowl, with a small round hole in the bottom, fill this with fine shaved ice and water; then raise the bowl up high and let the water run or drip into the glass containing the absinthe; the color of the absinthe will show when to stop; then pour into the large glass and serve. None but genuine absinthe should be used, which you can easily tell by the color in mixing, as it will turn to a milk color and look cloudy, which the domestic article does not. This is what they call an old style French Absinthe.

**AMERICAN STYLE OF MIXING ABSINTHE**.—use a large bar glass— $\frac{3}{4}$  glass of fine ice, 4 or 5 dashes gum syrup, 1 pony absinthe, 2 wine glasses of water. Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large bar glass.

**ITALIAN METHOD OF MIXING ABSINTHE**.—use a large bar glass—1 pony absinthe, 2 or 3 pieces of ice, 2 or 3 dashes maraschino,  $\frac{1}{2}$  pony of anisette. Pour ice water into the glass; slowly stir with a spoon and serve.

**ANISETTE**.—10 oz. powdered anise seed, 1 oz. powdered cummin seed, 1 oz. powdered orris root, 3 oz. lemon peel, 2 gallons spirit (30 U. P.), 3 pts. capillaire. Macerate the powders and the peel in spirit for about a month, then filter and add the capillaire.

**AQUA BIANCA**.— $\frac{1}{4}$  oz. essence of lemon,  $\frac{1}{4}$  oz. essence of citron,  $\frac{1}{4}$  oz. essence of amber,  $\frac{1}{4}$  oz. essence of peppermint,  $\frac{1}{4}$  oz. essence of bergamot,  $\frac{1}{2}$  oz. essence of rose, 2 gallons proof spirit, 5 pints capillaire. Mix all together; shake frequently and in one month filter through flannel.

**"ARF AND ARF," OR BLACK AND TAN**.—use a large ale glass.—This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new. It is always best to ask the customer how he desires it.

**BISHOP**.—use large soda glass—Take 1 tea-spoonful of powdered white sugar dissolved in 1 wine glass of water, 2 thin slices of lemon, 2 dashes of Jamaica rum, 2 or 3 small lumps of ice. Fill the glass with claret or red burgundy, shake up well, and remove the ice before serving.

**BISHOP**.—use a large bar glass—1 table-spoon sugar, 2 dashes lemon juice, half the juice of an orange, one squirt seltzer water,  $\frac{3}{4}$  glass filled with fine ice, fill the balance with burgundy, dash of Jamaica rum. Stir well. Dress with fruit and serve with a straw.

**BISHOP A LA PRUSSE**.—Take one bottle of claret,  $\frac{1}{2}$  pound of pounded loaf-sugar, 4 good sized bitter oranges. Roast the oranges until they are of a pale brown color; lay them in a tureen and cover them with the sugar, adding three glasses of the claret; cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon and run the juice through a sieve. Boil the remainder of the claret; add the strained juice, and serve warm in glasses. Port wine may be substituted for claret, and lemons may be used instead of oranges, but this is not often done when claret is used.

**ENGLISH BISHOP**.—use a small punch bowl to make one quart—1 quart of port wine, 1 orange (stuck pretty well with cloves, the quantity being a matter of taste.) Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it a quart of port wine (previously made hot,) add sugar to taste, and let the mixture simmer over the fire for half an hour.

**ANGOSTURA BITTERS**.—4 oz. angostura bark, 1 oz. chamomile flowers,  $\frac{1}{4}$  oz. cardamom seeds,  $\frac{1}{4}$  oz. cinnamon bark, 1 oz. orange peel, 1 lb. raisins, 2 $\frac{1}{2}$  gallons proof spirit. Macerate for a month, then press and filter.

**BRANDY BITTERS**.—4 lbs. gentian root, 2 lbs. cardamom seeds, 1 lb. cinnamon bark,  $\frac{1}{4}$  lb. cochineal, 2 lbs. chireta. Bruise all these together to the size of barley corns; then add two gallons of brandy. Macerate for about a month, then press out all the liquid; to the residue add one gallon more brandy (some use plain spirit,) and after having allowed it to stand one day, press as before; add the two liquids and filter, when it will be ready for use.

**DUTCH BITTERS**.—2 oz. wormwood, 1 oz. chamomile flowers, 1 oz. gentian root, 2 oz. orange peel,  $\frac{1}{4}$  oz. powdered cloves,  $\frac{1}{4}$  oz. caraway seeds,  $\frac{1}{2}$  gallon capillaire, 2 gallons proof spirit. Macerate for a month, then press and filter.

**ESSENCE OF BITTERS**.— $\frac{1}{2}$  lb. dried orange peel,  $\frac{1}{4}$  lb. orange apples,  $\frac{1}{2}$  lb. gentian root,  $\frac{1}{4}$  lb. lemon peel, ground to powder. Macerate for ten days. Add one gallon of pure spirit. Strain and add one quart of soft water.

**"JERRY THOMAS' OWN DECANter BITTERS**.—bottle and serve in pony-glass—take  $\frac{1}{4}$  lb. of raisins, 2 oz. of cinnamon, 1 oz. of snake-root, 1 lemon and 1 orange cut in slices, 1 oz. of cloves, 1 oz. of allspice. Fill decanter with Santa Cruz rum. As fast as the biters is used fill up again with rum.

**ORANGE BITTERS**.— $1\frac{1}{4}$  lbs. freshly dried orange peel,  $1\frac{1}{2}$  oz. coriander seeds,  $1\frac{1}{2}$  drachm caraway seeds,  $1\frac{1}{2}$  drachm cardamom seeds, 6 pints rectified spirits (60 O. P.), 3 oz. burned sugar, 7 pints syrup. Water, sufficient to make up two gallons. Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water; which after two days drain off and replace by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This, if allowed to remain a short time undisturbed, will become bright; or if wanted for immediate use, may be filtered through fine linen.

**"PICK-ME-UP" BITTERS**.—1 oz. angostura bark, 1 oz. orange peel, 1 oz. lemon peel, 1 oz. chireta,  $\frac{1}{4}$  oz. chamomile flowers,  $\frac{1}{4}$  oz. cinnamon bark,  $\frac{1}{4}$  oz. cardamom seeds,  $\frac{1}{4}$  oz. caraway

seeds, 4 lbs. raisins,  $1\frac{1}{4}$  gallons spirits (11 U. P.) Macerate for a month, then press and filter.

**QUININE BITTERS**.—160 grains sulphate of quinine, 1 lb. orange peel, cut small, 2 gallons cape wine, 1 pint proof spirit. Dissolve the quinine in the spirit by aid of a gentle heat, and pour it over the orange peel. After it has been allowed to remain undisturbed in a close vessel for two days add the wine, and stir up well every day for a fortnight, then press and filter.

**RUM BITTERS**.—1 lb. raisins, 3 oz. bruised cinnamon, 1 oz. Virginia snake root, juice of 1 orange and 1 lemon, 20 cloves. Digest in rum for two months.

**SHERRY AND BITTERS**.—use a sherry wine glass—1 dash angostura bitters, one wine glass sherry. To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry and serve.

**STOUGHTON BITTERS**.—Mix together the following ingredients, and let stand for 5 weeks. Gentian, 4 oz., orange peel, 4 oz., columbo, 4 oz., chamomile flowers, 4 oz., quassia, 4 oz., burnt sugar, 1 lb., whiskey, 2 $\frac{1}{2}$  gallons. Bottle the clear liquor.

**WINE BITTERS**.—1 thin peel of lemon, 1 thin peel of bitter orange 3 oz. good sherry, 2 oz. water. Infuse.

**WORMWOOD BITTERS**.—2 drops oil of lemon, 2 drops oil of caraway, 2 drops oil of absinthe, 2 oz. extract of licorice,  $\frac{1}{4}$  oz. extract chamomile, 3 pints rectified spirit (60 O. P.), 3 pints syrup. Water enough to make two gallons. Dissolve the oils in the spirit, and extracts in water, add both together at once, shake violently for some minutes; next add the syrup and the remainder of the water, and again shake up well. Let it stand aside some days, the longer the better, then filter through paper.

**BLACK STRIPE**.—use a small bar glass—1 wine glass St. Croix rum or Jamaica, 1 table-spoon "New Orleans" molasses. If called for in summer, stir in about a table-spoon of water and cool with fine ice. If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

**BLUE BLAZER**.—two silver plated mugs—1 small tea-spoonful of powdered white sugar dissolved in 1 wine glass of boiling water. 1 wine glass of Scotch whiskey. Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Serve in a small bar glass with a piece of twisted lemon peel. The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practice for some time with cold water.

**BOTTLED VELVET**.—use a punch bowl—1 quart bottle of moselle,  $\frac{1}{2}$  pint of sherry wine, 2 table-spoonfuls of sugar, 1 lemon, 1 sprig of verberna. Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients, strain and ice.

**BRACE UP**.—use large bar glass—1 table-spoonful of white sugar, 2 or 3 dashes of bitters, 2 or 3 dashes of lemon juice, 1 dash of lime juice, 2 dashes of anisette, 1 fresh egg,  $\frac{3}{4}$  glass of brandy,  $\frac{1}{2}$  glass of shaved ice. Shake this up thoroughly in a shaker, strain it into a large glass, and fill with vichy or apollinaris water and serve.

**BRANDY, BURNED, AND PEACH**.—use small bar glass—1 wine-glass brandy,  $\frac{1}{2}$  table-spoon sugar. Burn brandy and sugar together in a dish or saucer. 2 or 3 slices dried peach. Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve. The above is a southern preparation, and often used in cases of diarrhoea.

**BRANDY AND GINGER ALE**.—use large bar glass—2 or 3 lumps ice, 1 wine-glass brandy, 1 bottle ginger ale. Mix well together and serve. The imported ginger is the best to use, as it not only mixes better, but gives more satisfaction.

**BRANDY AND GUM**.—use small bar glass—2 dashes of gum syrup, 1 small lump of ice. Hand the bottle to the customer and let him help himself. Serve ice water in a separate glass.

**BRANDY AND SODA**.—use a large bar glass—1 wine-glass brandy,  $\frac{1}{2}$  glass of fine ice. Fill up with plain soda. The above is a pleasing drink for summer.

**TO MAKE BLACKBERRY BRANDY**.—To 10 $\frac{1}{2}$  gallons pure spirits add: 12 qts. of blackberries, 4 gallons of water, 6 lbs. of loaf sugar,  $\frac{1}{4}$  oz. of whole cloves,  $\frac{1}{2}$  oz. of whole cinnamon. Let it stand 21 days, draw off, strain and clarify (clear) if necessary.

**CARAWAY BRANDY**.—Steep 1 oz. of caraway seed, bruised, in 1 pint of brandy. In one week strain. Add 6 oz. of loaf sugar.

**CHERRY BRANDY**.—To 10 $\frac{1}{2}$  gallons pure proof spirit add: 12 $\frac{1}{2}$  quarts bruised wild cherries. After allowing to stand 5 to 7 days, strain it, and add: 6 $\frac{1}{2}$  lbs. loaf sugar, 2 $\frac{1}{4}$  gallons water (fresh spring water if possible.) Then let the whole stand 9 days, draw off, and clarify if required.

**CURRENT BRANDY**.—Take one quart of black or red currants, and fill up with one quart of brandy. In two months strain, and add sugar to taste.

**GINGER BRANDY**.—To 10 $\frac{1}{2}$  gallons pure proof spirit add:  $\frac{1}{4}$  oz. tincture cardamom seed. Take  $\frac{1}{4}$  lb. bruised ginger root, digested in  $\frac{1}{4}$  gallon strong alcohol for 7 days. Add the liquor, after having been filtered to the pure spirit, agitating it thoroughly, then add: 2 $\frac{1}{4}$  gallons pure soft water,  $\frac{1}{2}$  gallon simple syrup. Color with sugar coloring, ready for use. If more flavor is required, use more of the ginger; if sweeter, more syrup.

**GRUNSWALD BRANDY**.—1 lb. orange peel, 1 lb. centaury, 4 oz. wormwood, 4 oz. ground ginger, 5 oz. calamus root, 2 oz. trefoil, 5 oz. oil cloves, 5 oz. cinnamon, 3 oz. oil of peppermint, 5 gall. alcohol, 95 per cent. Steep the above in the alcohol for ten days; strain and add: 3 qts. white syrup, 5 gallons water. Color with caramel or burned sugar.



## MIXED DRINKS.

**HOW TO SERVE A PONY GLASS OF BRANDY.**—use a pony glass—The latest style of serving a pony of brandy, is to place the pony at the edge of the counter, then take a whiskey tumbler upside down in the left hand and place it over the pony glass of brandy, then reverse the glass, as well as the pony glass containing the brandy, so as to have the stem of the pony glass on top, and the brandy at the bottom of the whiskey glass, in order to be convenient for the customer.

**LAVENDER BRANDY.**—To 10½ gallons pure proof spirit, add: 1 dr. oil of lavender, dissolved for 12 or 13 hours in strong alcohol, 3 gallons pure soft water, ¼ oz. tincture cinnamon, ¾ gallon simple syrup. Color with sugar, adding more lavender or syrup, if more flavor or sweetness is required.

**LEMON BRANDY.**—To 10½ gallons pure proof spirit add: 7½ lemons, sliced, 6¼ lbs. loaf sugar, ¼ lb. lemon peel, 1 pint good clear brandy. Let it stand 12 days and draw off.

**ORANGE BRANDY.**—To 10½ gallons pure proof spirit add: 9 oranges, sliced, 6¼ lbs. of loaf sugar, 1 pint brandy, ½ oz. tartaric acid. Let it stand for 9 days and draw off.

**PEACH BRANDY.**—To 10½ gallons pure proof spirit add: 3½ gallons good peach brandy, 2 lbs. loaf sugar, ¼ drachm essential oil of bitter almonds, cut in alcohol, ¼ pint of orange flower water. Color it and let it stand for 7 days; it will then be ready for use.

**PINEAPPLE BRANDY.**—To 10½ gallons pure proof spirit add: 4½ pineapples sliced, 3 pints simple syrup (sugar and water), 1 pint good brandy, ½ ounce cassia, ¼ ounce tincture of saffron, 2½ gallons water. Let it stand 12 days, it will then be ready for drawing off and use.

**PONY BRANDY.**—use small bar glass—Take 1 pony glass of brandy, (best). Pour it into the glass, and serve with some ice-water in a separate glass. Some bar-tenders have a fancy way of serving this drink. It is done as follows:—Fill to the brim a pony glass of brandy, cover it with the bar glass, then press both glasses tightly together and turn them over quickly, so that the pony glass will remain upside down in the bar glass, without a drop of the brandy escaping.

**BRANDY SCAFFA.**—use a sherry glass—¼ sherry glass of raspberry syrup, ¼ sherry glass of maraschino, ¼ sherry glass of chartreuse, (green). Top it off with brandy and serve. This drink must be properly prepared to prevent the different colors from running into each other, each must appear separate.

**BRANDY SCAFFA.**—use small wine glass—Take ¼ fine old brandy, ½ maraschino, 2 dashes angostura bitters.

**BRANDY STRAIGHT.**—use small bar glass—In serving this drink you simply put a piece of ice in a tumbler, and hand it to your customer with the bottle of brandy, and a separate glass of ice water. Whiskey Straight and Gin Straight are served in the same manner.

**TIP-TOP BRANDY.**—for a party of five—1 bottle of champagne, 2 bottles of soda water, 1 liquor glass of curacao, 2 table-spoonfuls of powdered sugar, 1 slice of pineapple cut fine. Put all the ingredients together in a small punch bowl. mix well, ice and serve in champagne goblets.

**TOM COLLINS BRANDY.**—use large bar glass—5 or 6 dashes of gum syrup, 1 or 2 dashes of maraschino, juice of a small lemon, 1 wine glass brandy, 1 or 2 lumps of ice. Fill up with plain soda. Do not shake if the soda is cold.

**CAPILLAIRE.**—Take 14 lbs. of loaf sugar, 2 quarts of water, 2 eggs. Dissolve the sugar in the water, and let them simmer; when milk warm add the whites of the eggs well beaten; simmer again and skim well. When cold flavor with orange-flower water, or bitter almonds, whichever may be preferred.

**CAPILLAIRE.**—Take 1 pint of clarified syrup, 1 wine glass of curacao. Shake well together and bottle. A tea-spoonfull in cold water makes a pleasant *eau sucre*.

**CAPILLAIRE.**—20 lbs. best lump sugar, 10 pints water, 1 drachm acetic acid, strong. Boil the sugar in the water till it is all dissolved; add the acetic acid, and allow it to remain ten or fifteen minutes on the fire; remove and allow it to cool; then decant; clear into a bottle or jar.

**CARAMEL.** 7 lbs. of loaf sugar, 1 pint of water. Crush and dissolve the sugar in the water; boil it in a 5 gallon copper kettle, stirring occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a glass of cold water; if it settles at the bottom and crystallizes, so that it will crack, it is done. Then take about half a gallon luke-warm water and pour it in by degrees, stirring all the time. When thoroughly mixed, filter it while hot through a coarse flannel filter.

**FRAPPED CAFE ROYAL.**—It consists of three-fourths of black coffee and one-fourth brandy, frapped in a cooler, and drank while the mixture is yet in a semi-frozen state. It is very potent.

**CHAMPAGNE CUP.**—use a large punch bowl for a party—2 wine glasses of pineapple syrup, 4 to 6 sprigs of green balm, 1 quart of curacao, 1 pint of chartreuse (green), 1 quart of fine old cognac, 1 quart of tokay, 4 bottles of apollinaris, 6 oranges and 2 lemons, cut in slices. Stir up well together, let it stand two hours, strain it into another bowl and add: ¾ pineapple cut in slices, ¼ box of strawberries, 6 bottles of champagne. Place the bowl in the ice, and sweeten with a little sugar and let it ferment, stir up well and serve.

**CHAMPAGNE VELVET.**—use a large sized goblet—For this drink a bottle of champagne and a bottle of Irish porter must be opened. It is mixed as follows: Fill the glass ½ full with porter, the balance with champagne. Stir up with a spoon slowly, and you have what is called Champagne Velvet, because it will make you feel within a short time as fine as silk. It is rather an expensive drink, but a good one.

**CHAMPAGNE CUP. A LA BRUNOW.**—This is prepared in the same manner as Claret Cup, but substituting champagne and noyeau, instead of claret and ratafia.

**BRANDY CHAMPARELLE.**—use a sherry wine glass—¼ wine glass of curacao (red), ¼ wine glass of chartreuse (yellow), ¼ wine glass of anisette, ¼ wine glass of kirschwasser or brandy, whichever the customer desires, and serve. Attention must be paid to prevent the different liquors from running into each other, to have them perfectly separated and distinct.

**BRANDY CHAMPARELLE.**—use a sherry wine glass—½ wine glass brandy, ½ wine glass maraschino, ½ wine glass angostura bitters. Keep colors separate.

**BRANDY CHAMPARELLE.**—use small wine glass—Take ¼ fine old brandy, ½ curacao, ½ benedictine, 3 dashes angostura bitters.

**CIDER.**—When you bottle cider in warm weather, do not cork it immediately, but let it stand 2 or 3 days, so that it may become flat. If the cider should happen to be too flat when you are about to bottle it, put a small lump of rock candy and four or five raisins in each bottle, but do not do this unless you are going to use it shortly. Cider should be well corked and waxed, and stood upright in a cool place. To fine and improve the flavor of 1 hog-head, take: 1 gallon of good brandy, ½ oz. of cochineal, 1 lb. of alum, 3 lbs. of rock candy. Bruise them well in a mortar and add them to the brandy, letting stand for two days; then mix the whole with the cider, and bung up the cask tightly and let remain for about six months; if fine enough then bottle it.

**CHEAP CIDER FROM RAISINS.**—Take seven lbs. of raisins and wash them well in four or five waters, until perfectly clean, then put them into a cask with the head out, and pour three gallons of water on them; after which cover up well and let stand for 8 days. At the end of that time rack the liquid off into another cask, let it stand for about 5 days, when it will be ready for use.

**PREPARED CIDER FOR IMITATING WINES.**—Take the cider when it suits your taste, and put it into a good strong barrel, and add 3 gallons of apple whiskey and a small quantity of mustard seeds; bung up tight and let ferment. In a day or so bore a gimlet hole in the bung, and put a spile into it, so you can let some of the gas out, to prevent the barrel bursting. When fermentation is done, draw off and clean out the barrel, then put the cider in again, and bung it up close.

**TO KEEP CIDER GOOD.**—Take the cider when you think it will suit your taste, put it into a clean kettle, then take ¼ of a pound of hops, put them in a bag and tie them to the handle of the kettle so they will hang down inside, but not touch the bottom. Put the cider on the fire and let it boil a short time, skimming it while boiling; then let it cool and pour it into a cask, adding 1 pint of fresh brandy. Bung up tightly. This cider, so prepared, will keep for years.

**CITRON.**—12 oz. lemon peel, 1 oz. essence of saffron, 2 gallons proof spirit, ¼ gallon capillaire. Macerate the peel in the spirit for fourteen days, then add the essence of saffron and capillaire.

**CITRONETTE.**—2¼ gallons of proof spirit, ¼ gallon orange flower water, ½ gallon syrup, 10 oz. lemon peel, 1½ oz. essence of saffron, ¼ oz. essence of amber, ¼ oz. essence of orange, 1 drachm essence of bergamot. Mix all together and in one month press and filter. This is greatly improved by age.

**CLARET CUP.**—1 bottle of claret, ½ pint of cold water, 1 table-spoonful of powdered sugar, 1 tea-spoonful of powdered cinnamon, cloves and allspice mixed, 1 small lemon. Mix the ingredients well together, adding the thin rind of the lemon. This is a nice summer beverage for evening parties.

**CLARET AND CHAMPAGNE CUP.**—use a large punch bowl for a party of twenty—Claret and Champagne Cup is a Russian drink where for many years it has enjoyed a high reputation among the aristocracy. Proportions: 3 bottles claret wine, ¼ pint of curacao (red), 1 pint of sherry, 1 pint of French brandy, 2 wine glasses of ratafia of raspberries, 3 oranges and 1 lemon cut in slices, some sprigs of green balm and of borage, 2 bottles of German seltzer water, 3 bottles of soda. Stir this together, and sweeten with capillaire pounded sugar, until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use. Serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportions.

**CLARET CUP. A LA BRUNOW.**—for a party of ten—1½ bottles of claret, ½ pint of curacao, ½ pint of sherry, ¼ pint of brandy, 1 wine glass of raspberry ratafia, 1½ oranges in slices, ½ a lemon in slices, 1 bottle of seltzer water, 1½ bottles of soda water. Stir all these together with some sprigs of green balm and borage, and a small piece of cucumber rind; sweeten with capillaire or powdered sugar until it ferments; let it stand one hour, strain and ice it well. Serve in small glasses.

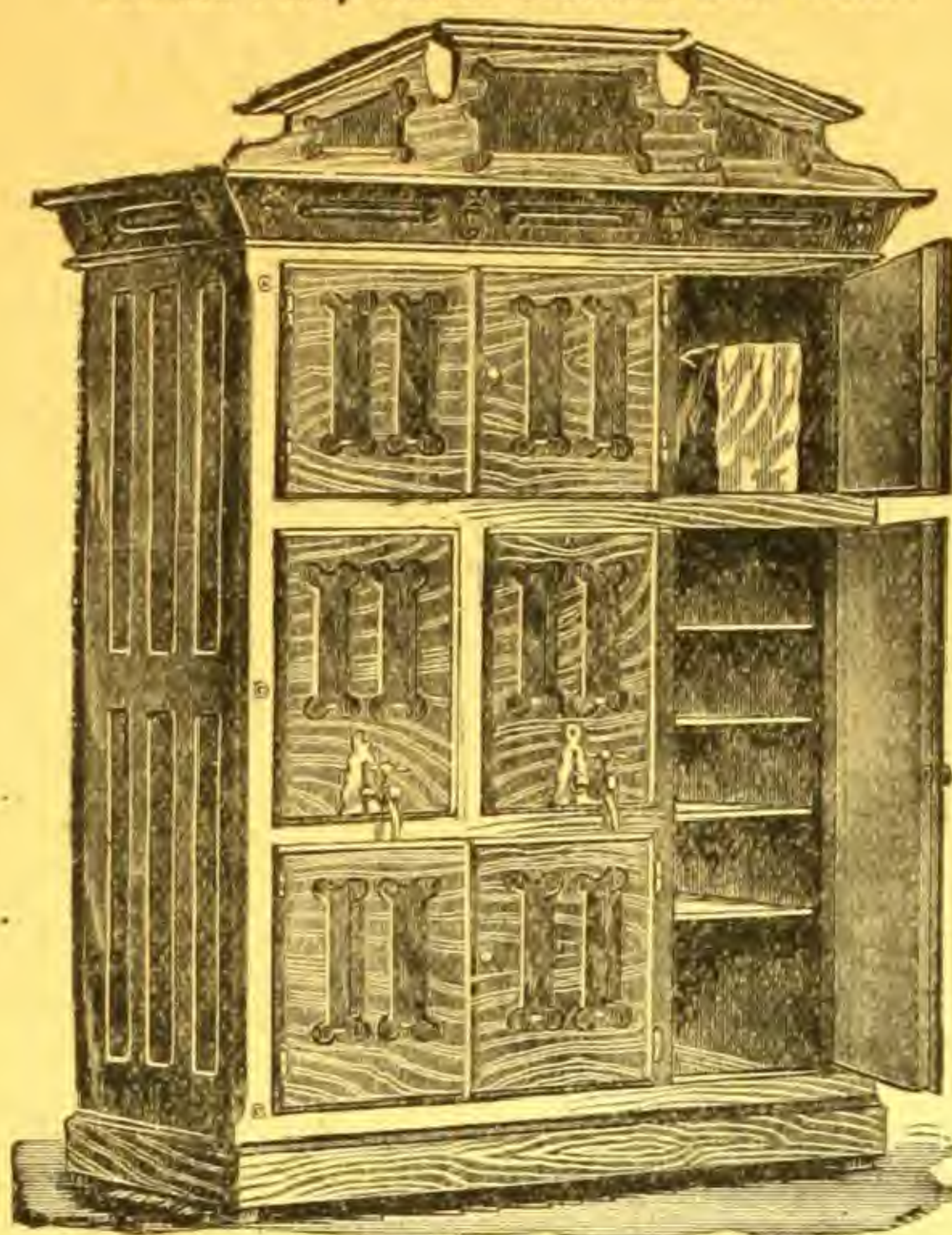
**CLARET CUP. A LA LORD SALTOUN.**—Take 1 bottle of claret, 1 bottle of soda water, 1 glass of sherry, 1 lemon, 1 sprig of verbena. Peel off the rind of the lemon, and add some powdered sugar. Pour upon them the sherry and claret, and sweeten to taste. Add a sprig of verbena and the soda water, with nutmeg if desired. Strain and ice it well.

**MULLED CLARET AND EGG.**—use a large bar glass—1 table-spoon sugar, 1 dash lemon juice, ½ teaspoon mixed spices, 1½ wine glass claret. Boil the above ingredients together, then beat to a batter the yolks of 2 eggs with a little sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

**CATAWBA COBBLER.**—use a large bar glass—Take one tea-spoonful of fine white sugar, dissolved in a little water, 1 slice of orange cut into quarters. Fill the glass half full of shaved ice, then fill it up with catawba wine. Ornament the top with berries in season, and serve with a straw. Hock, Claret and Sauterne Cobblers are made the same way, substituting these liquors for the catawba.



## Common Fancy Walnut Sectional Beer Cooler.

**No. 10—TWO HALF BARREL.**

This Beer Cooler has refrigerator chamber on side as shown in cut, also place for bottle storage in upper chamber, and ice chamber on opposite side. Is intended for faucets, has nickel plated trimmings and is made of solid walnut. The whole inside is zinc lined and there is room below for two half barrels or four quarter barrels besides those on top. Size, 7 ft. 10 in. high, 6 ft. 4 in. wide, depth, 3 ft. 4 in. Ornament adds 13 inches to height and cornice projects 3 inches beyond body of box. The box is built sectional and can readily be taken down.

Price ..... \$175 00

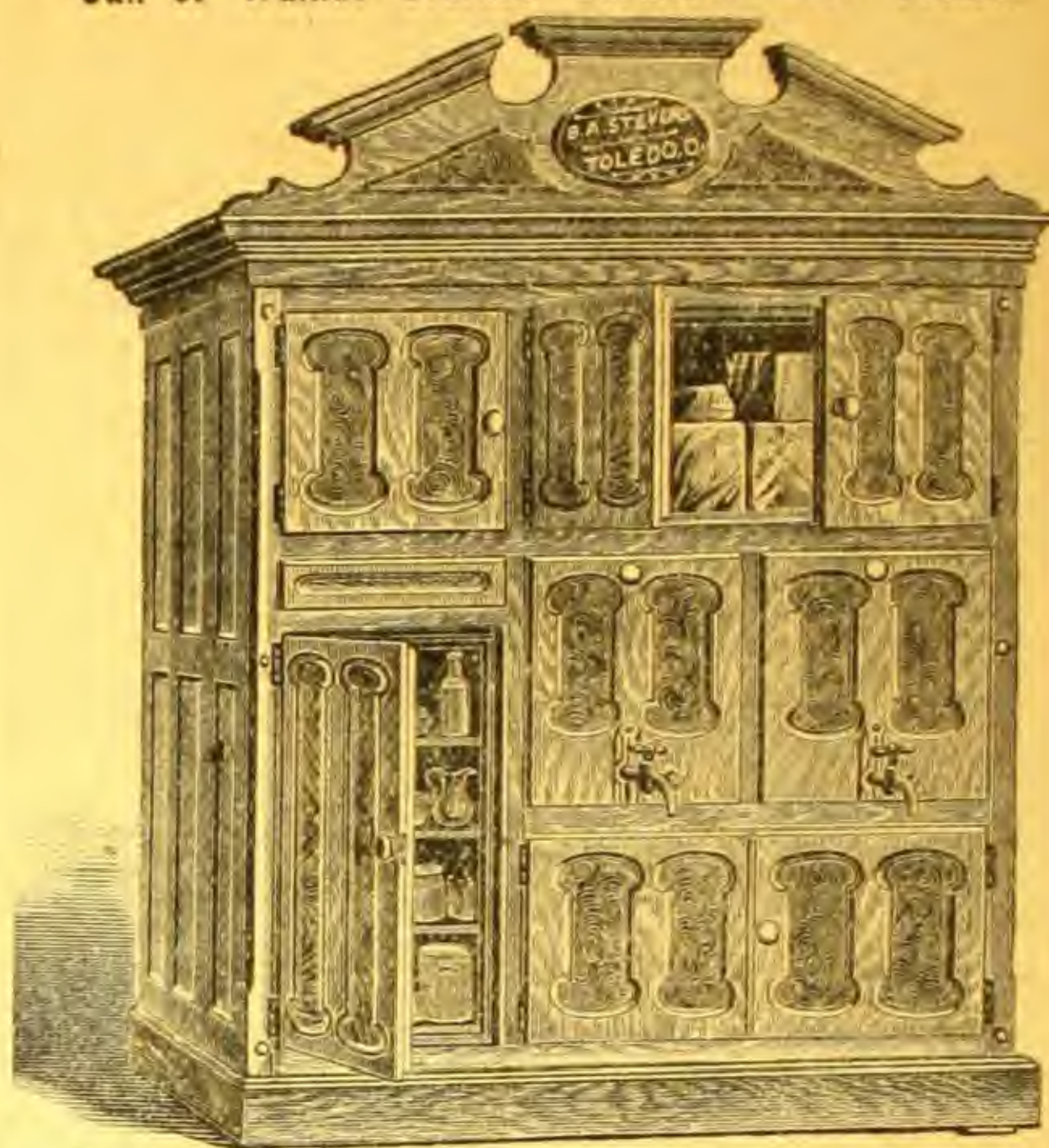
**LOW STORY BEER COOLER.****No. 22—ONE QUARTER BARREL.**

This Cooler is intended to set on the counter or back of the bar on horses or on a box. It holds one  $\frac{1}{4}$  keg. The ice goes in at the top. The drip water comes out through the bottom. Is all zinc lined, charcoal filled and is very saving of ice. Is paneled on all sides. For parties wanting a cheap box with only one tap, it is the best thing made. Size: Height, 3 ft. 5 in.; width, 2 ft. 2 in.; depth, 2 ft. 8 $\frac{1}{2}$  inches. The box is not sectional but built solid.

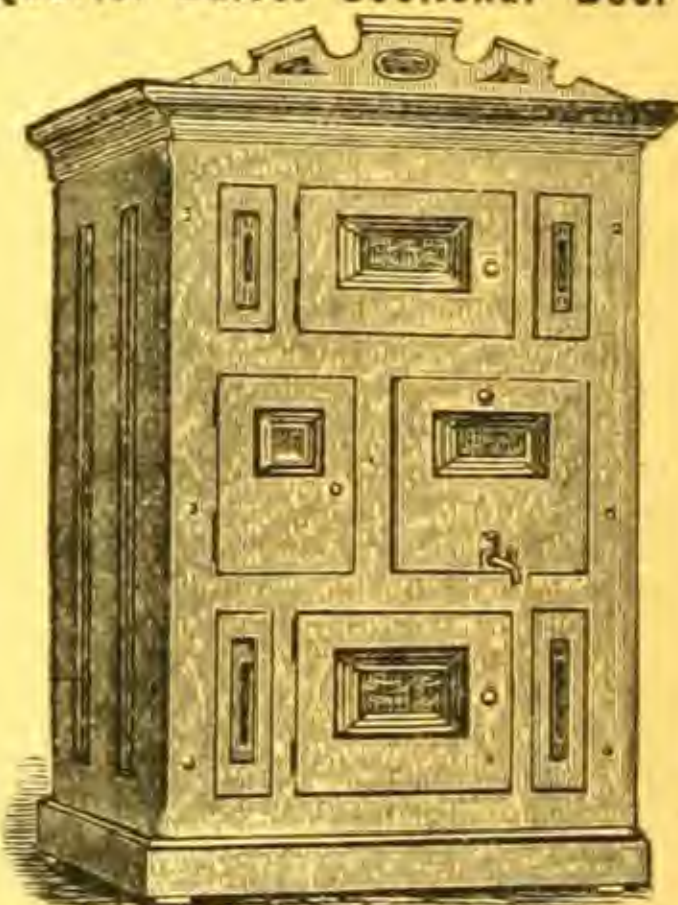
Price ..... \$20 00

I build Beer Coolers, Bottle Coolers and Refrigerators of any Special Style and to suit any purpose, either in Walnut, Oak or Mahogany, and will be pleased to name prices at any time.

## Oak or Walnut Grained Sectional Beer Cooler.

**No. 14—COOLER AND REFRIGERATOR.**

Built for a Complete Refrigerator in connection with the Beer Cooler. The Refrigerator has a separate Provision and Ice Chamber; is zinc lined; has my open pan. Has a perfectly dry air, and is as good a Refrigerator as I build. For Saloons, Restaurants, or in any place where a complete Refrigerator is needed, it will be found the very thing. Can run either or both parts as wanted. Is intended for faucets. Size: Height, 7 ft. 4 in.; width, 6 ft. 6 in.; depth, 3 ft. 4 in. Ornament adds 13 to 15 in. to height. Cornice projects 3 in. beyond the body of the box. The box is built sectional and can be readily taken down. Price \$90.

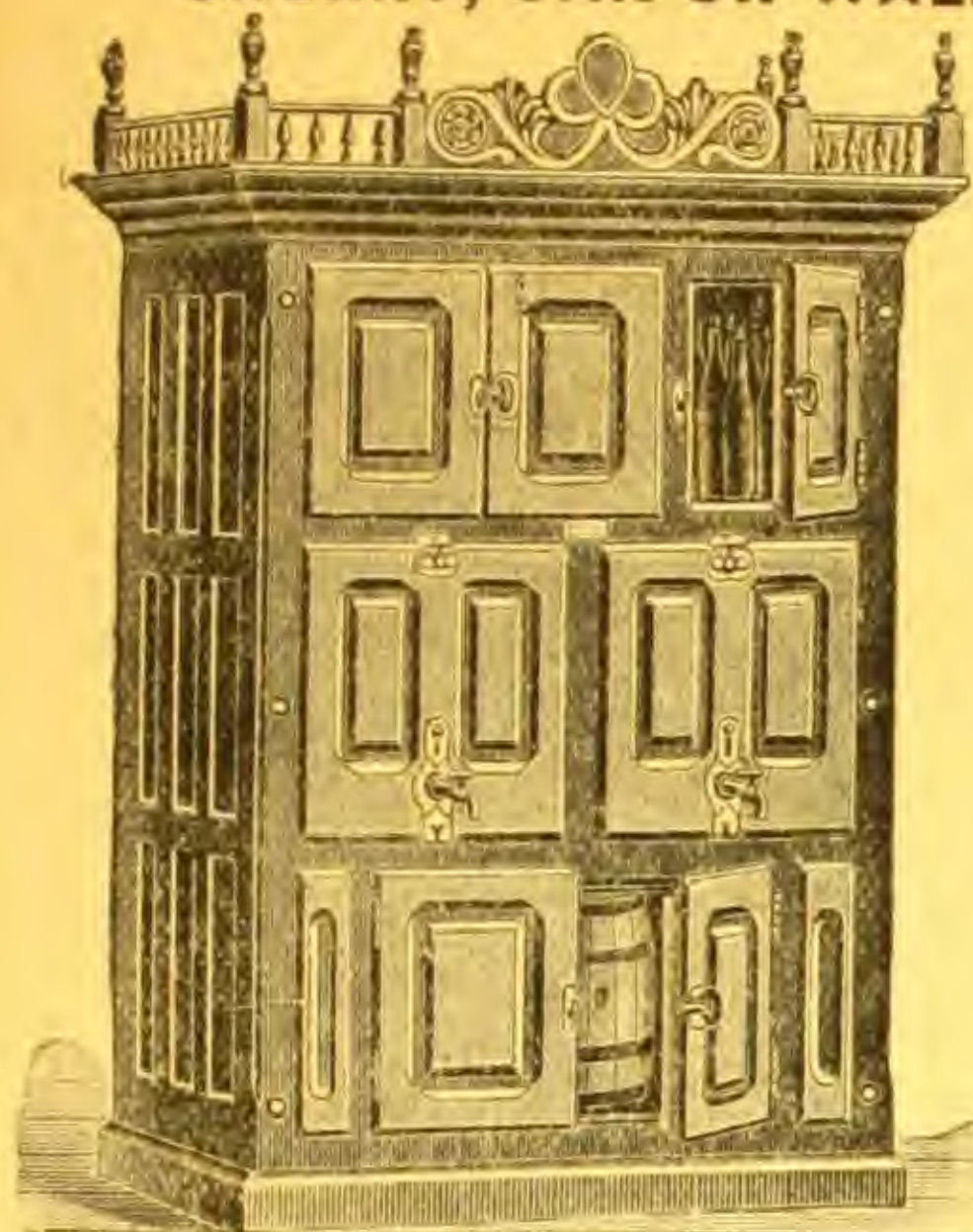
**Small Quarter Barrel Sectional Beer Cooler.****No. 21—ONE QUARTER BARREL.**

This is a Beer Cooler and Refrigerator combined. It holds either a  $\frac{1}{4}$  or  $\frac{1}{2}$  keg on top. The ice goes in the upper part. In the center at the small door, next to the tap, is the Refrigerator. It is shelved and complete for bottles, lunch, etc. In the lower part is the storage for two  $\frac{1}{4}$ s or four  $\frac{1}{8}$ th kegs, besides room for bottles, etc. It is all zinc lined. To parties wanting one tap and the benefit of a Refrigerator besides, it is the thing. Size: Height, 6 ft. 4 in.; width, 4 ft. 8 in.; depth, 2 ft. 9 $\frac{1}{2}$  inches. Ornament adds 13 inches to height and cornice projects 3 inches beyond body of box. The cooler is soft wood grained and intended for use where ice is scarce and only capacity for one keg is wanted. The box is built sectional and can be readily taken down.

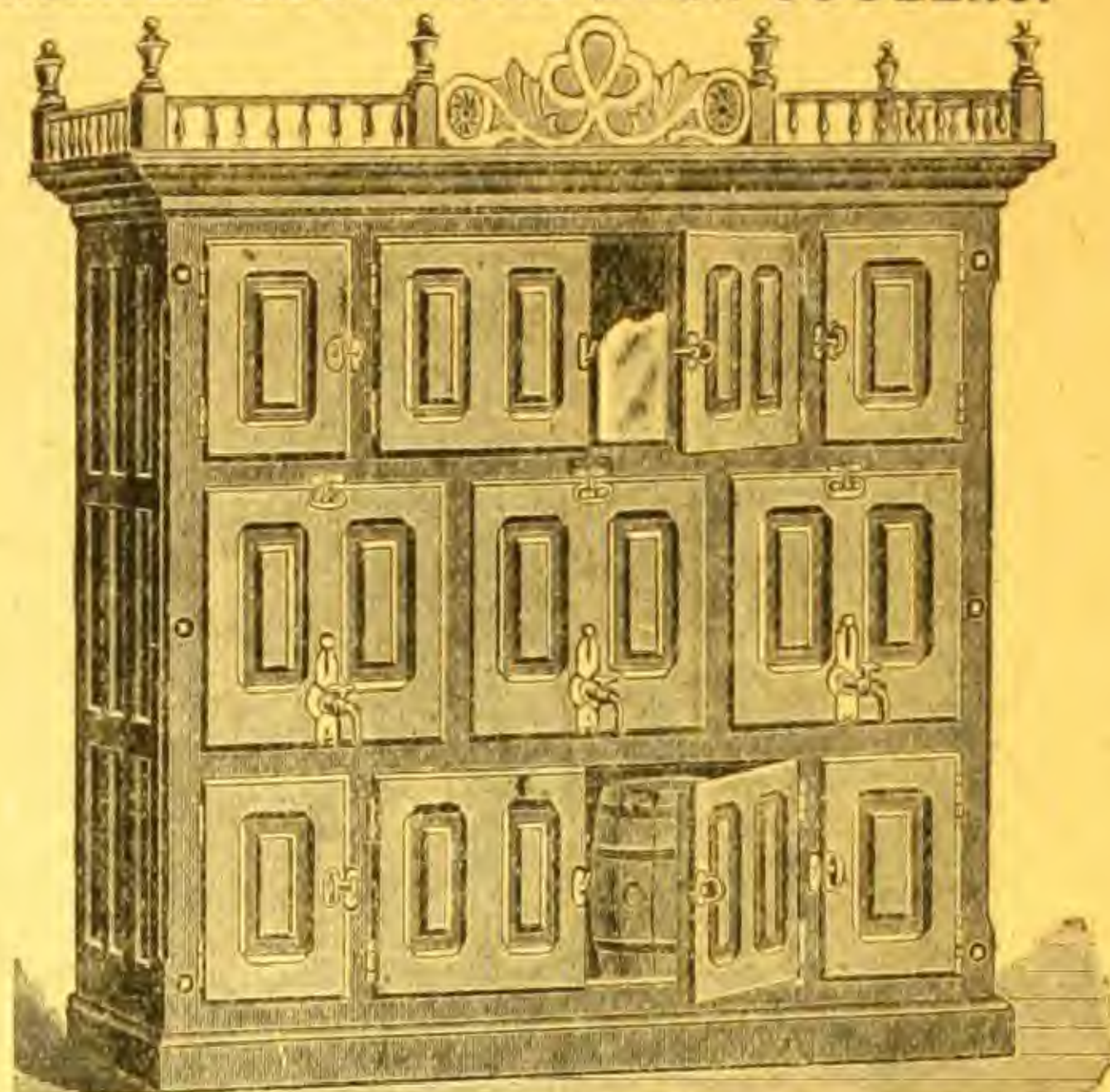
Price ..... \$50



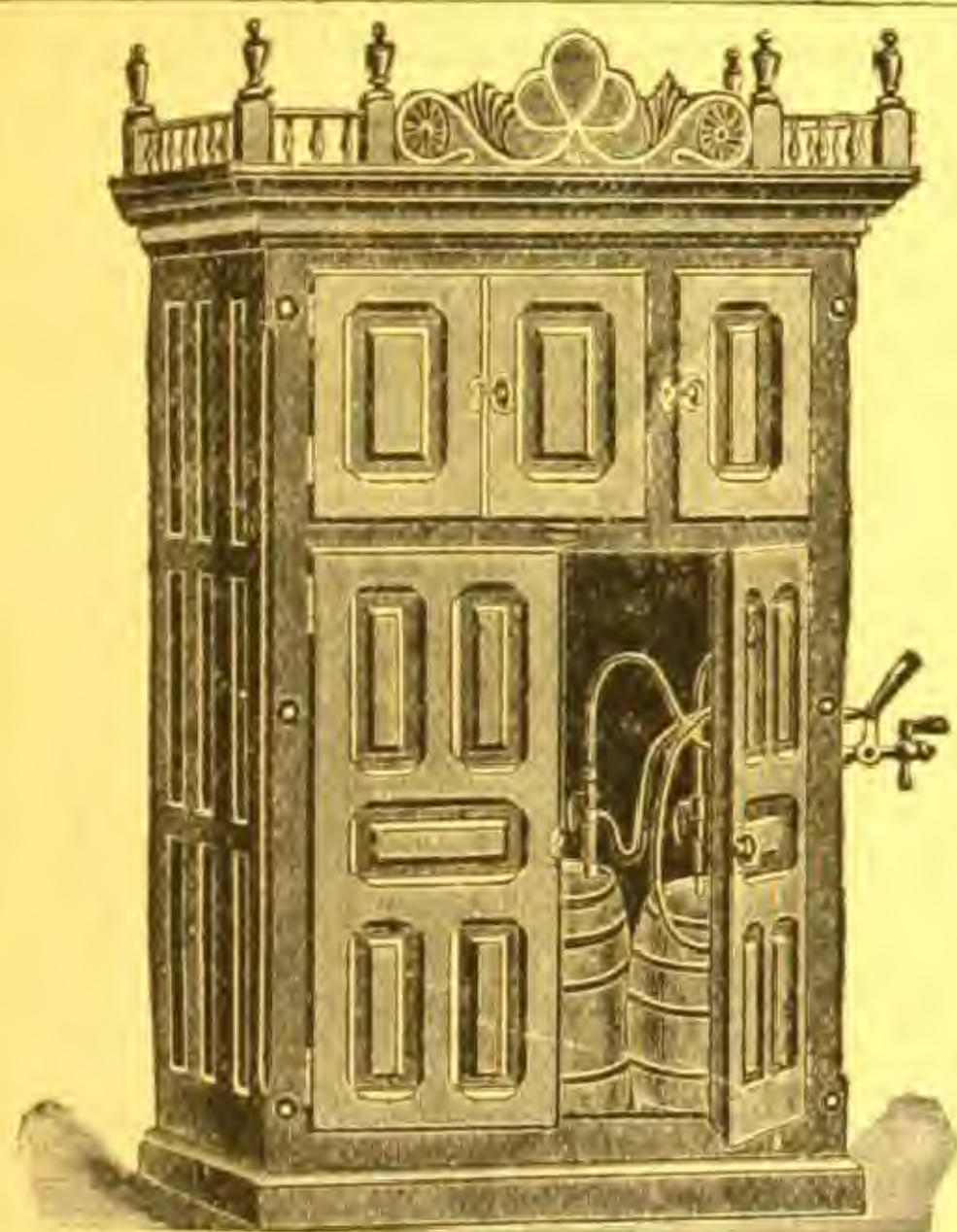
## CHERRY, OAK OR WALNUT GRAINED SECTIONAL BEER COOLERS.



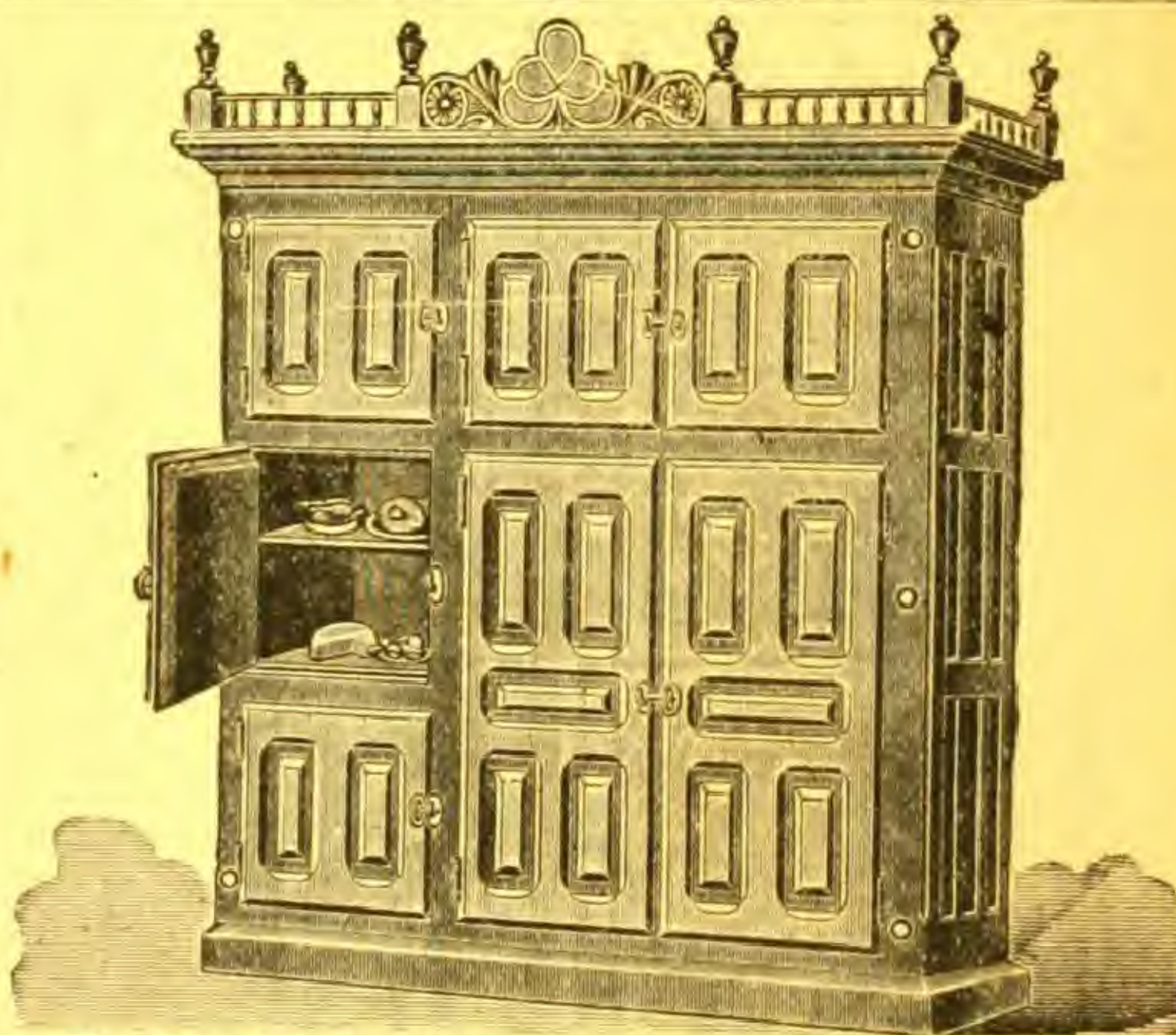
**No. 11—Two Half Barrels, Extra Strong.** (for Faucets.) Is made of soft wood grained, holds 2 half barrels on top, with room below for 2 half barrels or 4 quarter barrels; has refrigerator chamber above with ice chamber alongside. Size: height, 7 ft. 9 in.; width, 5 ft. 2 in.; depth, 3 ft. 4 in. Ornament adds 12 in. to height; cornice projects 3 inches beyond body of box; is a new design. The whole is zinc lined, built sectional and can be readily taken down. In ordering state whether Walnut, Oak or Cherry finish is wanted. Price...\$60 00.



**No. 12—Three Half Barrels, Extra Story.** (for Faucets.) Is made of soft wood grained, holds three half barrels on top with room below for as many more; has the two upper side compartments for bottles and lunch, with the ice chamber in center. Is all zinc lined; below are four doors to facilitate handling kegs in storage. Size: height, 7 ft. 9 in.; width, 7 ft. 2 in.; depth, 3 ft. 4 in. Ornament adds 12 in. to height and cornice projects 3 in. beyond body of box; is a new design throughout. The box is built sectional and can be readily taken down. In ordering state whether Walnut, Oak or Cherry finish is wanted. Price...\$75 00.



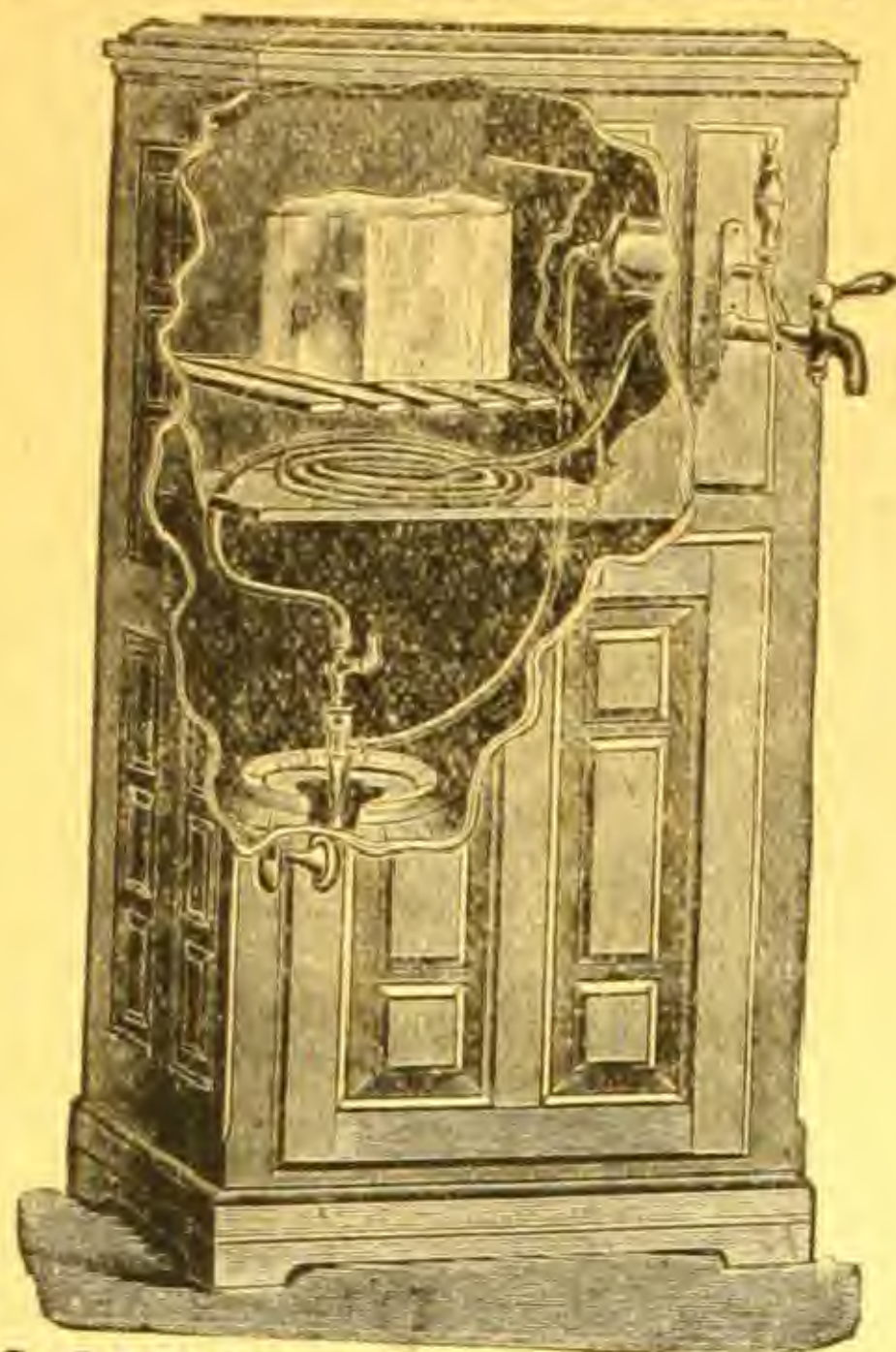
**No. 24—Two Half Barrels.** (Arranged for Pump.) Is made of soft wood grained; holds three half barrels; is intended to use with beer pump to draw from end as shown in cut; has refrigerator chamber above for bottles or lunch, with ice chamber alongside. Size: height, 7 ft. 9 in.; width, 5 ft. 2 in.; depth, 3 ft. 4 in. Ornament adds 12 in. to height and cornice projects 3 in. beyond body of box; is all zinc lined. If only one tap is used, it will hold two half bbls. or three quarters, besides the one on tap. The box is built sectional and can be readily taken down. In ordering state whether Walnut, Oak or Cherry finish is wanted. Price...\$60 00.



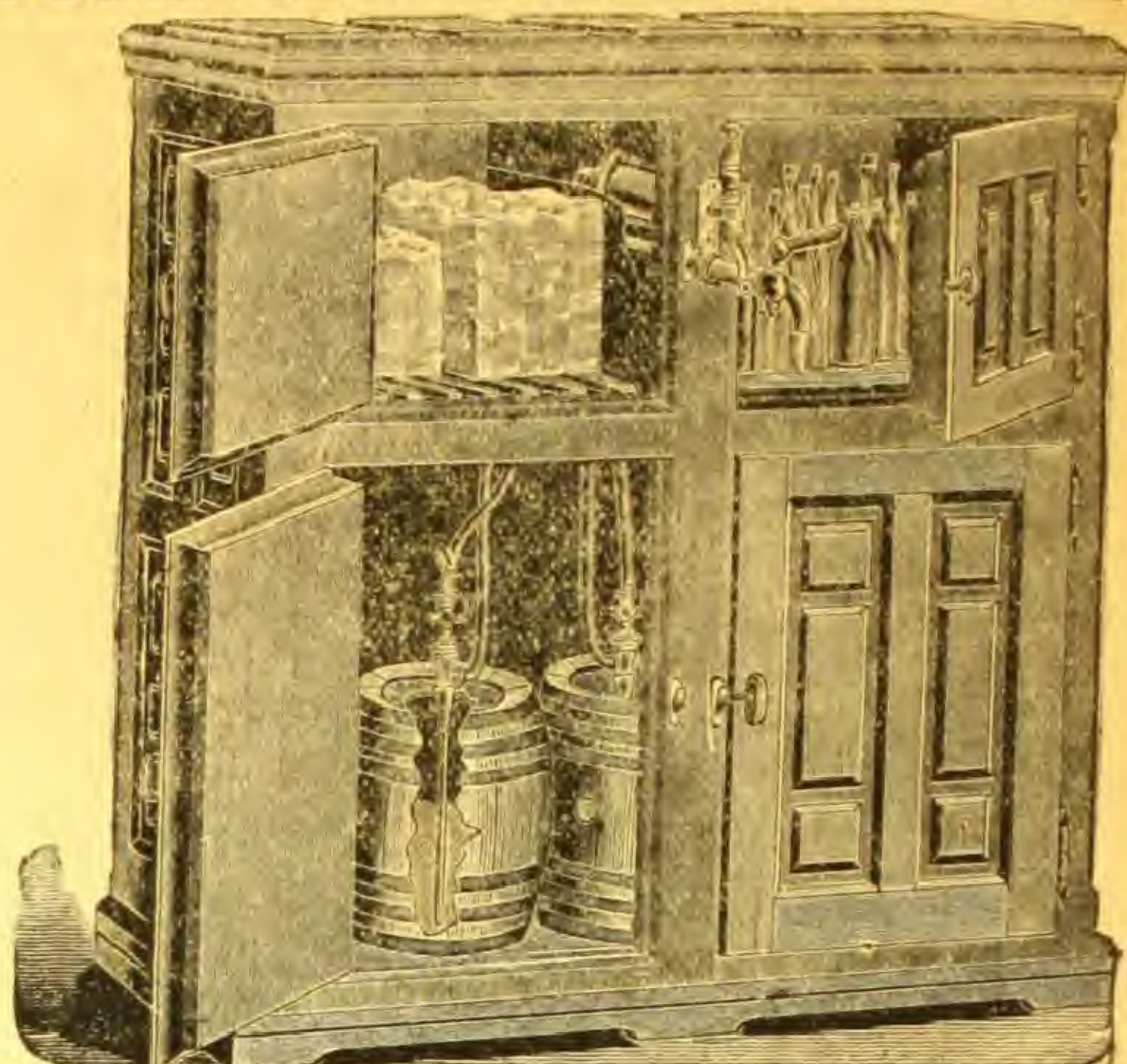
**No. 25—Two Half Barrel with Refrigerator Chamber.** (arranged for Pump.) Is made of soft wood grained; holds same amount as No. 24, but has in addition the refrigerator chambers on side with places for bottles, lunch or any thing wanted there, and place below gives additional keg storage room. Ice chamber goes over kegs. The box is built as in cut with the refrigerator chambers on left or the exact reverse. Size: height, 7 ft. 9 in.; width, 7 ft. 2 in.; depth, 3 ft. 4 in. Ornament adds 12 in. to height and cornice projects 3 in. beyond body of box; is all zinc lined; is a new design and a very popular beer cooler. Is built sectional and can be readily taken down. In ordering state which side the long doors are wanted on, whether on right side as in cut, or on left side, also whether Walnut, Oak or Cherry finish is wanted. Price \$75 00.



## LOW STORY BEER COOLERS—FITTED WITH PUMP.



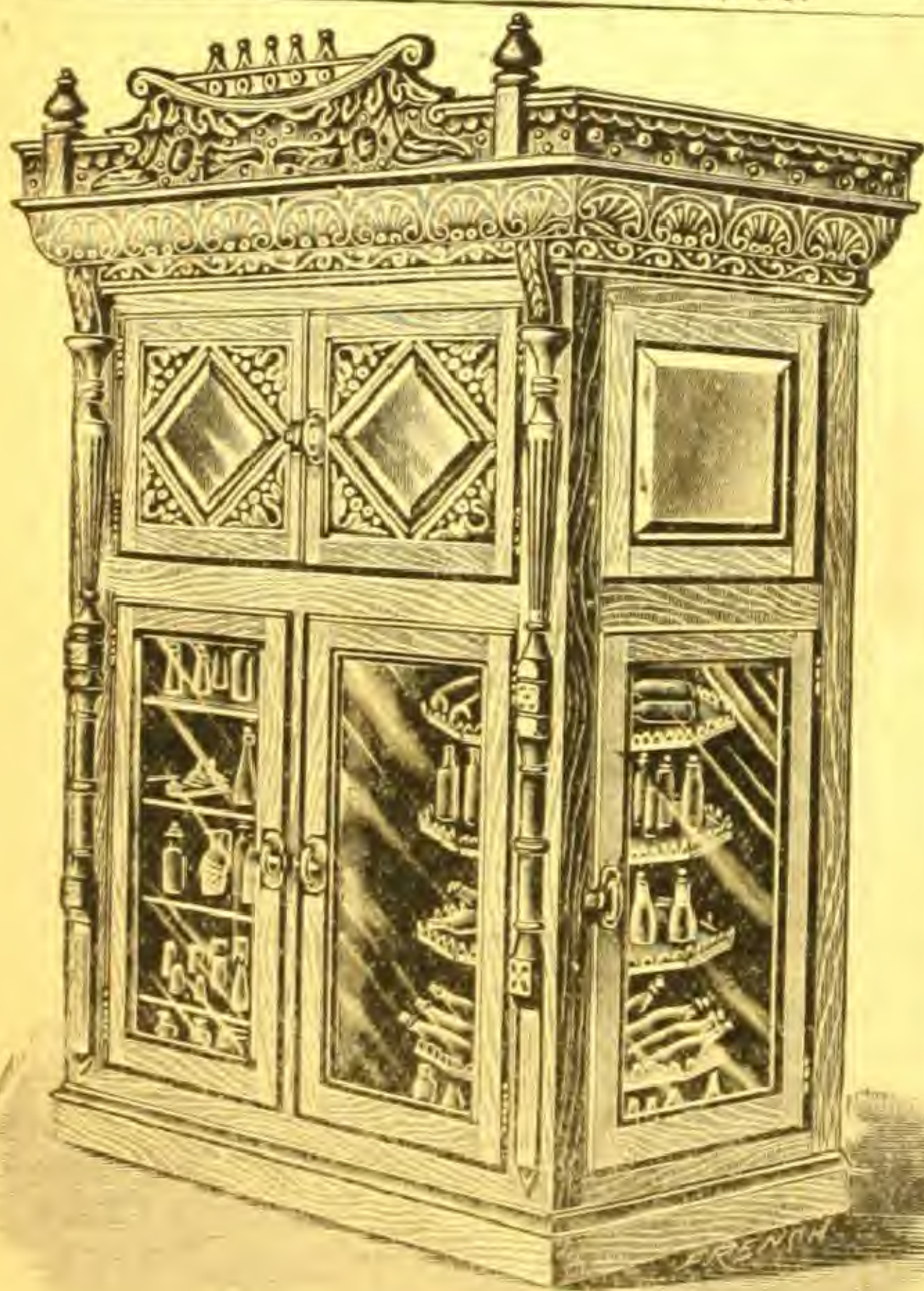
No. 33 COOLER. Extreme outside measure: Height, 5 ft. 4 in. Width, 2 ft. 8 in. Depth, 2 ft. 4½ in.



No. 44 COOLER. Extreme outside measure: Height, 5 ft. 4 in. Width, 5 ft. 1 in. Depth, 2 ft. 4 in.

The above cuts show Nos. 33 and 44 Ice Boxes and Pumps complete, with coils. These boxes are so constructed that, by using the coil, beer can be kept at a low temperature with great economy in ice. The No. 33 box is for tapping one keg; No. 44 box, with double pump, is for tapping two kegs at once, and has a separate door for bottles. These boxes are new designs. The ice door opens in front, whereas the old style of these boxes opened on top. They are the cheapest and most economical beer cooler that can be found for small capacity. Made of softwood and finished in imitation mahogany.

No. 33, Ice Box only.	Price, \$35 00.	Complete, with single pump and coil.	Price, \$55 00.
No. 44, " " "	47 50.	" " double " "	75 00.



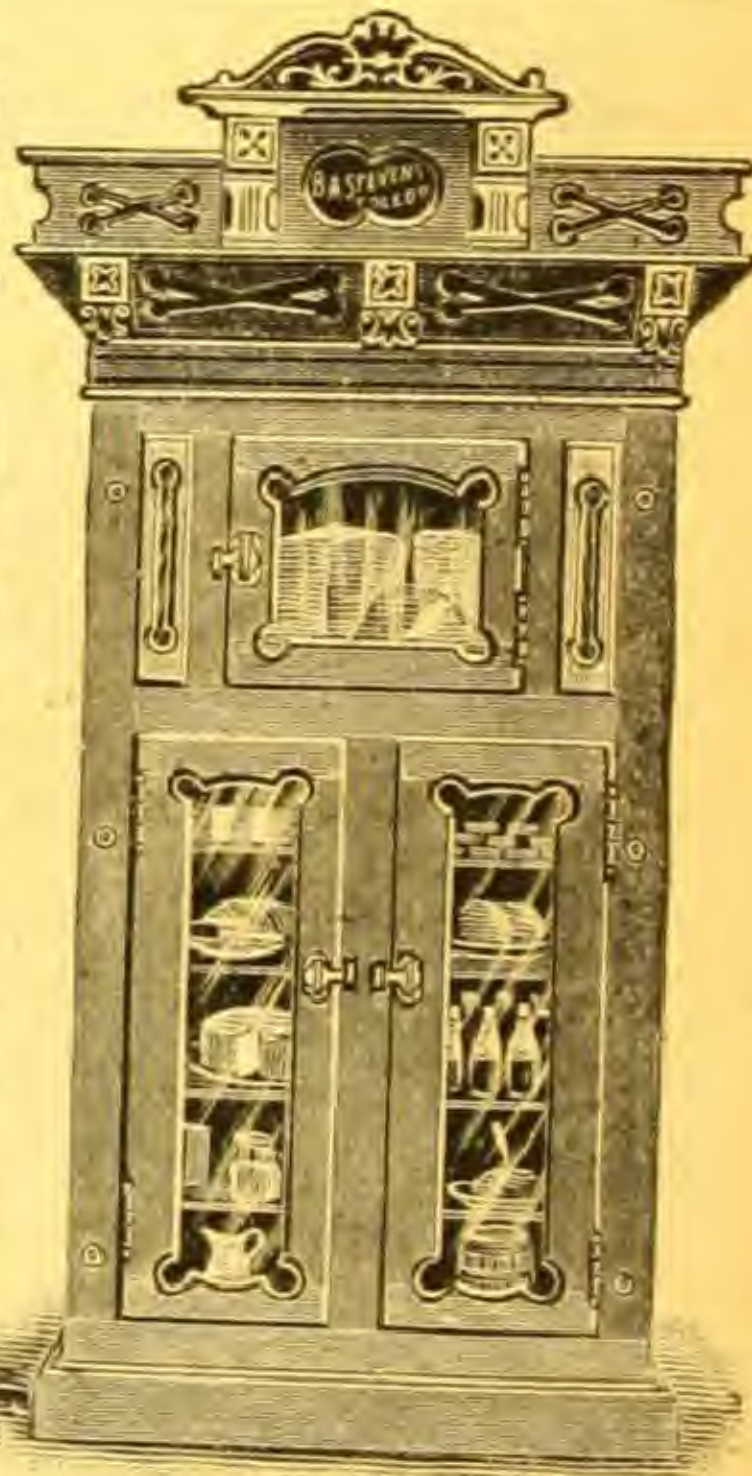
No. 27—Walnut or Mahogany Bottle Cooler, with Revolving Bottle Rack.

## No. 26—Refrigerator.

For Bottled Goods,  
Hotel, Restaurant  
and House Use.

Is nicely finished, has the Open Pan and is a complete refrigerator in every respect. Is lined all through with zinc. Has movable shelves. Glass in all the doors. Very showy in appearance and complete in every way. Is built sectional. Made of soft wood, grained oak or walnut; 7 ft. high to top of cornice, 4 ft. wide from ends of cornice, 3 ft. deep from front of cornice. Built only zinc lined.

Price.....\$65 00



No. 27—Has beveled mirrors in ice door and end. Double lights of glass in front and end doors. The top and columns are hand carved. The bottle rack is revolving and the provision chamber is entirely separate from the rest of the cooler. Will be built any size and to fit any place. Prices on application.

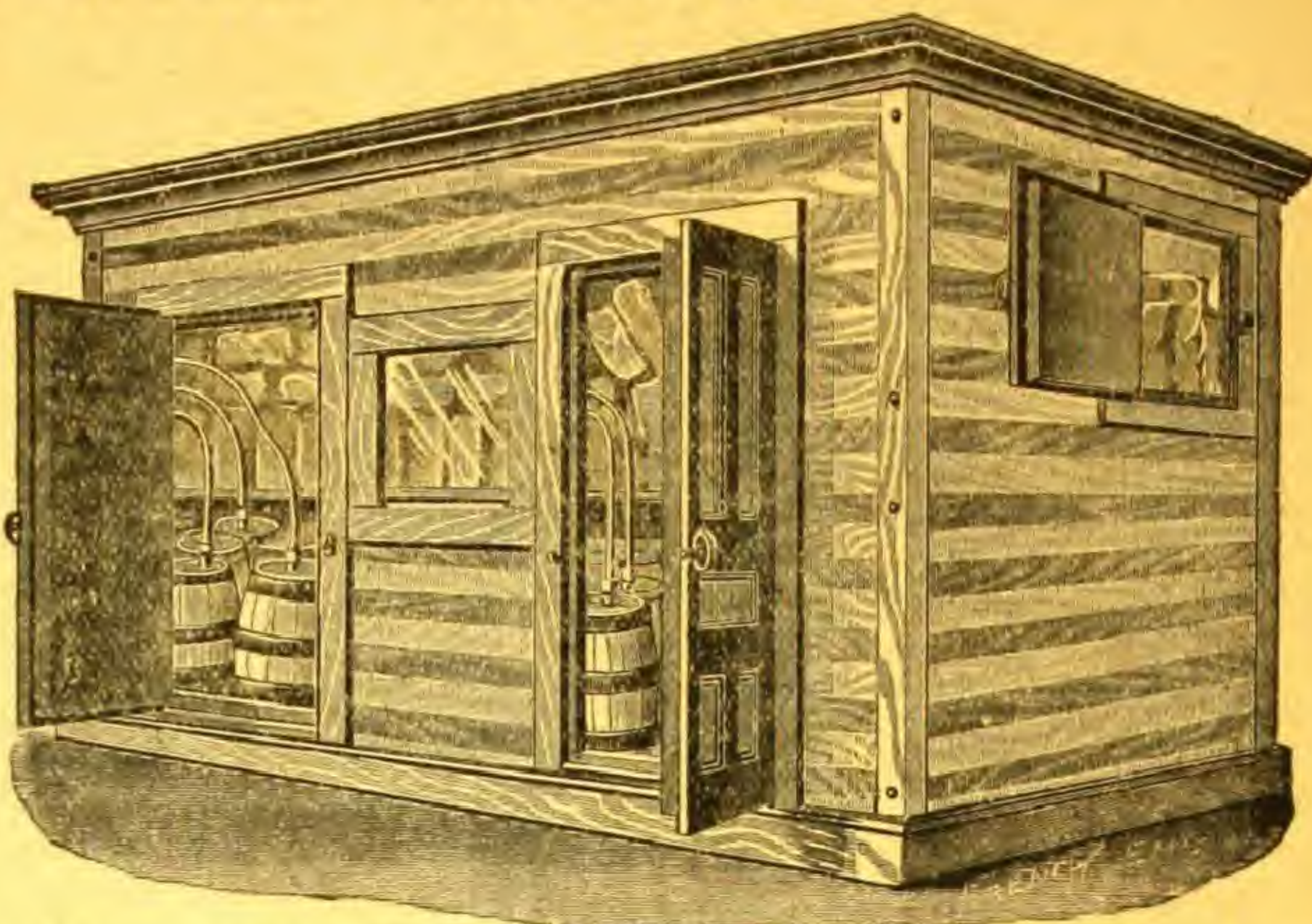


## STORAGE COOLERS,

I have built, since the use of Pumps, a great many Rooms for the storage of Beer on tap. There seems to be a growing demand for them, and my style of Cooler has so far given the most perfect satisfaction. I shall manufacture and keep them in stock as far as possible.

### DESCRIPTION.

The cut shows a Cooler 6x10, 8 ft. high, with two doors in the front—Ice door at the end. Inside it has a Rack for Ice the length of the Cooler and about half of the width, high enough from the floor of the Cooler to set a barrel of Beer under the drip. The Water from the Ice drops on the Beer kegs and from there to the floor which is covered with iron, and from there out of the Cooler through the spout to the drain. A Cooler 6x10, 8 ft. high, will hold about 2000 pounds of Ice. The taps can all be worked from the inside. The large Coolers have double doors, as they are more convenient to work from both ends. The pipes leading to the Faucet and Pumps can be taken through the Cooler at any point. They are built sectional; you can take them in and out through any common opening. There is no piece but what two men can handle. Any one can set them up as they cannot be put together wrong. Are as easily taken down as set up, in case of removal or repairs. While you can build a solid cooler for about three-fourths of the cost of this, it will not be as good, and in ease of removal is a total loss. For instance, we have moved one Cooler four times in each case putting in a larger one. The first Cooler is as good for use today as when it was first put in five years ago. They are built of pine, ceiled inside and out; double walls filled solid between with pure ground charcoal. They have my heavy patent brass latches on all the doors. The bolts are iron with brass nuts, so they can be taken



apart. Are painted two heavy coats of pure lead. If they stand where they show, I will grain them Oak or Walnut if ordered, at no extra expense.

They are built in three regular sizes, 6 to 8 feet high.

6x8—This has only a single door in front, will hold 8 to 10 half-barrels.	\$ 85 00
6x10—Two doors in front, will hold 10 to 12 half-barrels.	100 00
6x12—Two doors, will hold 12 to 14 half-barrels.	110 00

The given capacity is for only one tier, all on end. If it is wanted to carry more and fill the Cooler, the capacity can be increased from  $\frac{1}{2}$  to  $\frac{3}{4}$  more. You can have the Ice Door in either end or in the back, or if you have height it can be put in the top. If nothing is said in the order, it will always be like the cut. Can build them of any size wanted, to hold any amount of beer. Storage Coolers for car beer and stock of any capacity, all sectional.

## CAPACITY OF COOLERS.

I build all my Coolers to hold Half-Barrels. The difference between Coolers to hold half-barrels and quarters is but very little, not enough to make any difference in price. A Box to hold halves, will hold eighths and quarters as well, and uses no more ice, have a greater storage capacity and is much better proportioned to the other furniture in the room. I will build specially for quarter and eighth barrels if wanted.

Beer Coolers will hold as follows:

### TWO HALF-BARREL BOXES HOLD:

Either Two Half-Barrels, or Two Quarter-Barrels, or Two Eighth-Barrels on tap. With storage below for two  $\frac{1}{2}$  bbls., or five  $\frac{1}{4}$  bbls. or ten  $\frac{1}{8}$  bbls.

### THREE HALF-BARREL BOXES HOLD:

Either Three Half-Barrels, or Three Quarter-Barrels, or Three Eighth-Barrels, on tap. With storage below for three  $\frac{1}{2}$  bbls., or seven  $\frac{1}{4}$  bbls. or fourteen  $\frac{1}{8}$  bbls.

### FOUR HALF-BARREL BOXES HOLD:

Either Four Half-Barrels, or Four Quarter-Barrels, or Four Eighth-Barrels, On Tap. With storage below for five  $\frac{1}{2}$  bbls., or eight  $\frac{1}{4}$  bbls. or sixteen  $\frac{1}{8}$  bbls.

There is also room for storage of bottle goods with the ice and below the keg racks. The entire inside of the Cooler can be used.

## LINING OF COOLERS.

COOLERS built in the old way, were generally lined for the reason that they were nothing but a shell. Strips were put on the inside of the Room and the lining nailed to these, making it cheaper to line them than to ceil them on the inside. In building the Stevens' Coolers the sides are filled between with ground charcoal, tightly packed. The outside and inside are matched ceiling,  $\frac{1}{2}$  inch thick. So that a Cooler of mine, without a lining, has  $\frac{1}{2}$  inch of wood on the outside thoroughly

painted,  $1\frac{1}{2}$  inches solid charcoal and  $\frac{1}{2}$  inch of wood on the inside. Now by putting a lining on top of this wood it will make as perfect a Cooler as it is possible to build. The lining keeps the dampness from the wood and the box is more lasting. One of my Zinc Lined Boxes and one not lined have exactly the same wood work inside. Understand that all Coolers have a Zinc Lined Bottom and Pan whether lined otherwise or not.



## MIXED DRINKS.

**CLARET CUP FOR A PARTY.**—use a bowl for mixing—10 to 12 pieces of lump sugar, 1 bottle of apollinaris, 2 lemons, 2 oranges and  $\frac{1}{2}$  pineapple cut in slices, 2 wine glasses of maraschino. Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add: 4 bottles fine claret, 1 bottle of champagne, or any other sparkling wine. Mix thoroughly and place sufficient berries on top to serve it, and you will have an elegant Claret Cup.

**CALIFORNIA SHERRY COBBLER.**—use a large bar glass— $\frac{1}{2}$  table-spoon sugar, 1 pony pine apple syrup,  $\frac{1}{2}$  wine glass of California sherry. Fill glass with fine ice. Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

**MULLED CLARET.**—use a large bar glass or mug—3 or 4 lumps of sugar 2 dashes of lemon juice, 4 or 5 whole allspice bruised, 2 whole cloves bruised,  $\frac{1}{4}$  teaspoon ground cinnamon, 2 wine glasses claret; place all the above in a dish; let it come to a boil, and boil 2 minutes, stirring all the time; strain and pour into a large hot glass; grate a little nutmeg on top, and serve.

**MULLED CLARET, A LA LORD SALTOUN.**—This is prepared in the same manner as "Lord Saltoun's Claret Cup," except that it is served hot.

**CALIFORNIA WINE COBBLER.**—use a large bar glass—Fill glass with fine ice,  $\frac{1}{4}$  table-spoonful sugar, juice of 1 orange,  $\frac{1}{2}$  wine glass California wine. Stir well; dress with fruit. Top with port wine. Serve with a straw.

**CATAWBA COBBLER.**—use a large bar glass—1 tea-spoonful sugar dissolved in  $\frac{1}{4}$  wine glass water, 2 wine glasses catawba wine. Fill glass with fine ice and dress with fruits. Serve with a straw.

**CHAMPAGNE COBBLER.**—use a large bar glass— $\frac{1}{4}$  table-spoon sugar, 1 slice orange, 1 piece lemon peel. Fill  $\frac{1}{2}$  glass with fine ice, and the balance with wine. Dress with fruits and serve with a straw. Never use the shaker to champagne beverages.

**CHAMPAGNE COBBLER.**—use a large bar glass— $\frac{1}{4}$  of a table-spoonful of sugar,  $\frac{1}{2}$  in wine glass of syphon seltzers, dissolved well. 1 or 2 pieces of orange, 1 or 2 pieces of pineapple. Fill the glass with ice. Fill the balance with champagne, ornament the top in a tasty manner, and serve it with a straw. This drink is generally mixed where they have champagne on draught, by having the champagne faucet screwed into the cork of the bottle.

**CLARET COBBLER.**—use large bar glass—This drink is made the same way as the Catawba Cobbler, using claret wine instead of catawba.

**HOCK COBBLER.**—use a large bar glass—This drink is made the same way as the Catawba Cobbler, using hock wine instead of Catawba.

**PORT WINE COBBLER.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar, 1 pony glass of orchard syrup,  $\frac{1}{2}$  wine glass of water, dissolve well with a spoon, fill the glass with fine ice,  $\frac{1}{2}$  wine glass of port wine. Mix up well and ornament with grapes, berries, etc., in season, and serve.

**RHINE WINE COBBLER.**—use a large bar glass— $\frac{1}{2}$  table-spoonfuls of sugar,  $\frac{1}{2}$  wine glass of water, dissolve well with a spoon,  $\frac{1}{2}$  wine glass of rhine wine. Fill the glass with shaved ice. Stir up well with a spoon; ornament with grapes, orange, pineapple, strawberries, in season, and serve with a straw. This is a fashionable German drink.

**SAUTERNE COBBLER.**—1 tea-spoon sugar,  $\frac{1}{2}$  wine glass orchard syrup. Fill glass with fine ice, 2 wine glasses sauterne. Stir well; dress with fruit, &c. Serve with a straw.

**SHERRY COBBLER.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar,  $\frac{1}{2}$  wine glass of water, dissolve with a spoon. Fill the glass up with fine crystal ice, then fill the glass up with sherry wine. Stir well with a spoon and ornament with grapes, oranges, pineapples, berries, etc. Serve with a straw.

**SHERRY COBBLER.**—use a large bar glass—1 table-spoonful of sugar, 2 or 3 slices of orange. Fill glass with fine ice, then fill up with sherry; shake well and dress top with fruit tastily. Serve with a straw.

**SHERRY COBBLER.**—use a large bar glass—Take 1 table-spoonful of fine white sugar, 1 slice of orange cut up into quarters, 2 small pieces of pineapple. Fill the glass nearly full of shaved ice, then fill it up with sherry wine. Shake up, ornament the top with berries in season, and serve with a straw.

**WHISKEY COBBLER.**—Take  $\frac{1}{2}$  wine glass of whiskey, 1 tea-spoonful of white sugar dissolved in a little water, 1 slice of orange cut into quarters, 1 dash of maraschino. Fill the tumbler with shaved ice, shake up thoroughly, ornament with berries, and serve with a straw.

**WHISKEY COBBLER.**—use a large bar glass—2 wine glasses whiskey,  $\frac{1}{2}$  table-spoonful sugar, dissolved well,  $\frac{1}{2}$  table-spoonful pineapple syrup. Fill glass with fine ice, stir well and dress with fruits. Serve with a straw.

**ABSINTHE COCKTAIL.**—use small bar glass—Take 2 dashes of anisette, 1 dash of angostura bitters, 1 pony glass of absinthe. Pour about 1 wine glass of water into the tumbler in a small stream from the ice pitcher, or preferably from an absinthe glass. Shake up very thoroughly with ice, and strain into a claret glass.

**ABSINTHE COCKTAIL.**—use a large bar glass—Fill tumbler with ice, 3 or 4 dashes gum syrup, 1 dash angostura bitters, 1 dash anisette,  $\frac{1}{4}$  wine glass water,  $\frac{1}{4}$  wine glass absinthe. Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top and serve.

**APPLE JACK COCKTAIL.**—use a large bar glass—2 or 3 dashes gum syrup, 2 or 3 dashes raspberry syrup, 1 wine glass apple jack. Fill glass half full of fine ice. Shake well; strain into a cocktail glass; twist a bit of lemon peel in it, and serve.

**AMARANTH COCKTAIL.**—Make a regular cocktail and strain into a whiskey glass. Fill up with seltzer or vichy water. Dip a

small spoon in fine sugar, and with what sugar remains upon the spoon, stir up the cocktail, so as to cause it to ferment. Have the spoon a little wet when dipping in the sugar.

**BOTTLE COCKTAIL.**—To make a splendid bottle of brandy cocktail, use the following ingredients: Take  $\frac{3}{4}$  brandy,  $\frac{1}{2}$  water, 1 pony glass of Boker's bitters, 1 wine glass of gum syrup,  $\frac{1}{2}$  pony glass of curacao. The author has always used this recipe in compounding the above beverage for connoisseurs. Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

**BOTTLE OF COCKTAIL.**—1 qt. of good old whiskey, 1 pony glass of curacao, 1 wine glass of gum syrup,  $\frac{3}{4}$  pony glass of angostura bitters. Mix this well by pouring it from one shaker to another, until it is thoroughly mixed, pour it into a bottle and cork it, and you will have an elegant bottle of cocktail.

**BOURBON COCKTAIL FOR BOTTLING.**—5 gallons of bourbon, 2 gallons of water, 1 qt. of gum syrup, 2 oz. of tincture of orange peel, 1 oz. of tincture of lemon peel, 1 oz. of tincture of gentian,  $\frac{1}{2}$  oz. of tincture of cardamoms. Mix these ingredients thoroughly, and color with solferino and caramel, in equal proportions.

**BRANDY COCKTAIL, (FANCY).**—use a large bar glass— $\frac{3}{4}$  glass filled with shaved ice, 2 or 3 dashes of gum syrup, 1 or 2 dashes of bitters, 1 or 2 dashes of curacao, or absinthe if required, 1 glass of French brandy. Stir well with a spoon, strain into a fancy cocktail glass and squirt a little champagne into it, twist a piece of lemon peel on top, and serve. The champagne will only be added where it is kept on draught.

**BRANDY COCKTAIL.**—use a large bar glass—2 or 3 dashes gum syrup, 2 or 3 dashes angostura or Boker's bitters, 1 or 2 dashes curacao, 1 wine glass brandy,  $\frac{1}{2}$  glass of fine ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.

**BRANDY COCKTAIL FOR BOTTLING.**—5 gallons of spirits (70 per cent.), 2 gallons of water, 1 qt. gum syrup,  $\frac{1}{4}$  pint essence of cognac, 1 oz. tincture of cloves, 1 oz. tincture of gentian, 2 oz. tincture of orange peel,  $\frac{1}{4}$  oz. tincture of cardamoms,  $\frac{1}{2}$  oz. tincture of licorice root. Mix the essence and tinctures with a portion of the spirits. Add the remainder of the ingredients and color with a sufficient quantity of solferino and caramel, equal parts, to give the desired color.

**BRANDY COCKTAIL FOR BOTTLING.**—Take 5 gallons of strong brandy, 2 gallons of water, 1 quart of Stoughton's bitters, 1 quart of gum syrup, 1 bottle of curacao. Mix thoroughly and filter through Canton flannel.

**CHAMPAGNE COCKTAILS.**—use a champagne goblet—In mixing all cocktails, fill the mixing tumbler with fine shaved or broken ice, before putting in the ingredients. For a Champagne Cocktail it is best to place 2 or 3 lumps of clear ice at the bottom of the glass and then mix as follows: A small bottle answering for three, and a large or quart bottle for six: 2 or 3 small lumps of ice, 2 or 3 slices of orange on top of the ice, 2 or 3 strawberries, 1 slice of pineapple, 1 lump of loaf sugar, 2 or 3 dashes of bitters (Boker's or angostura.) Fill the goblet with wine, stir well with a spoon, twist a piece of lemon peel on top, and serve. In all cases where fruits or sugar are necessarily used, they should be handled with tong and fork.

**CHAMPAGNE COCKTAIL.**—use a champagne goblet—Fill  $\frac{1}{2}$  of the goblet with broken ice, 1 lump of sugar, 1 or 2 dashes angostura bitters, 1 or 2 slices of orange. Fill up with wine and stir. Serve with a piece of twisted lemon peel on top. We use none but Boker's, or the genuine angostura bitters; the latter possesses a certain rich flavor and delicate perfume, altogether unapproachable by others.

**COFFEE COCKTAIL.**—use a large bar glass—Take one tea-spoonful powdered white sugar, 1 fresh egg, 1 large wine glass of port wine, 1 pony of brandy, 2 or 3 lumps of ice. Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice. Shake up very thoroughly, and strain into a medium bar goblet. Grate a little nutmeg on top before serving. The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

**EAST INDIA COCKTAIL.**—use a large bar glass—Fill the glass with shaved ice, 1 tea-spoonful of curacao (red), 1 tea-spoonful of pineapple syrup, 2 or 3 dashes of bitters, 2 dashes of maraschino, 1 wine glassful of brandy. Stir up with a spoon, strain into a cocktail glass, twist a piece of lemon peel on top, and serve.

**GIN COCKTAIL.**—use a large bar glass—Fill up the glass with ice, 2 or 3 dashes of gum syrup, 2 or 3 dashes of bitters, 1 dash of either curacao or absinthe, 1 wine glass of Holland gin. Stir up well, strain into a fancy cocktail glass, squeeze a piece of lemon peel on top, and serve. Whether curacao or absinthe is taken depends on which the customer may desire.

**GIN COCKTAIL FOR BOTTLING.**—5 gallons of gin, 2 gallons of water, 1 quart of gum syrup, 2 oz. of tincture of orange peel, 7 oz. of tincture of gentian,  $\frac{1}{2}$  oz. of tincture of cardamoms,  $\frac{1}{4}$  oz. of tincture of lemon peel. Mix them together, and give the desired color with solferino and caramel, in equal proportions.

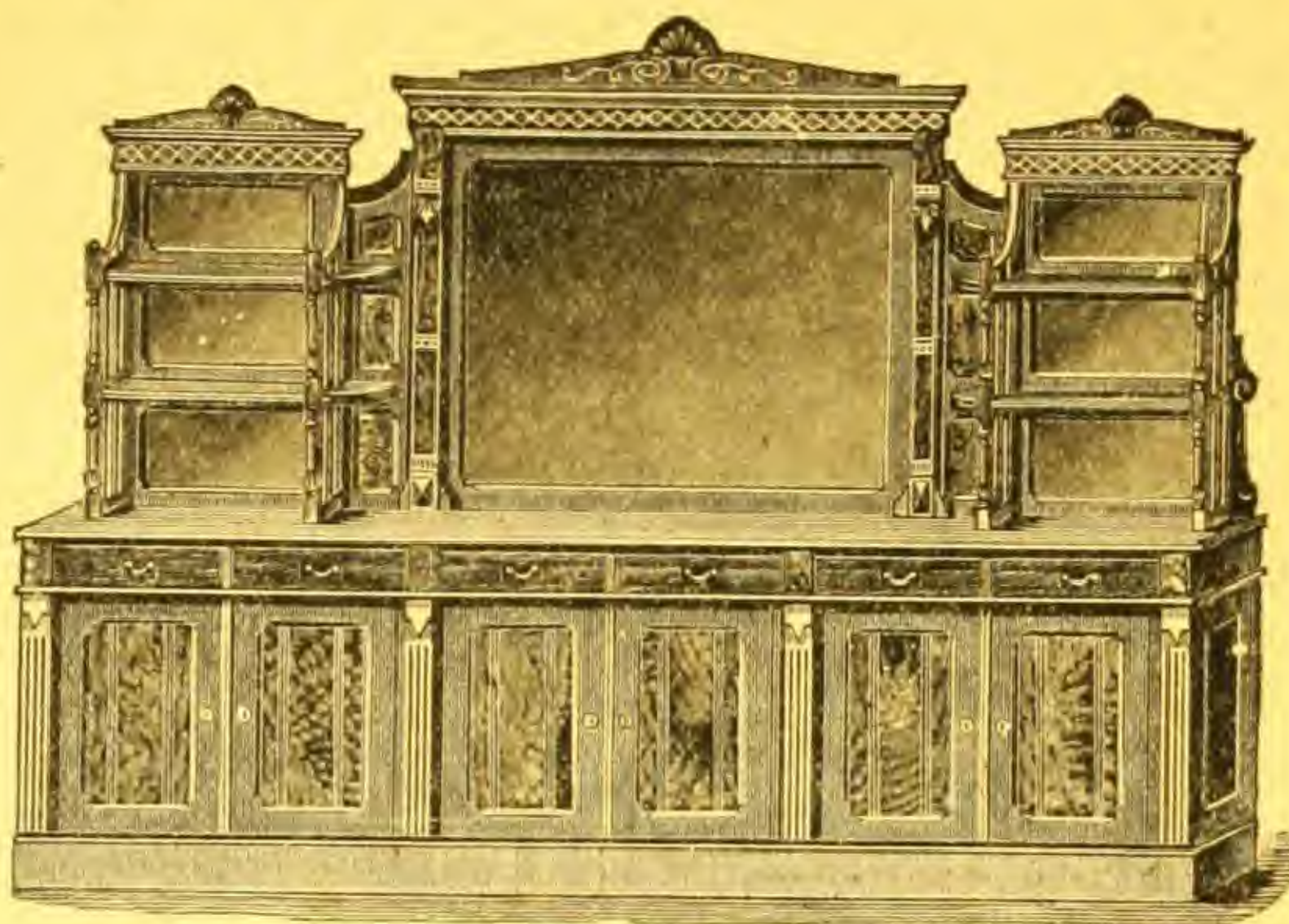
**IMPROVED BRANDY COCKTAIL.**—use ordinary bar glass—Take 2 dashes Boker's (or angostura) bitters, 3 dashes gum syrup, 2 dashes maraschino, 1 dash absinthe, 1 small piece of the yellow rind of a lemon, twisted to express the oil, 1 small wine glass of brandy. Fill glass  $\frac{1}{2}$  full of shaved ice, shake well, and strain into a fancy cocktail glass, put the lemon peel in the glass and serve. The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

**IMPROVED GIN COCKTAIL.**—Made the same way as the Improved Brandy Cocktail, substituting Holland or old tom gin for the brandy.



## FANCY BACK BARS.

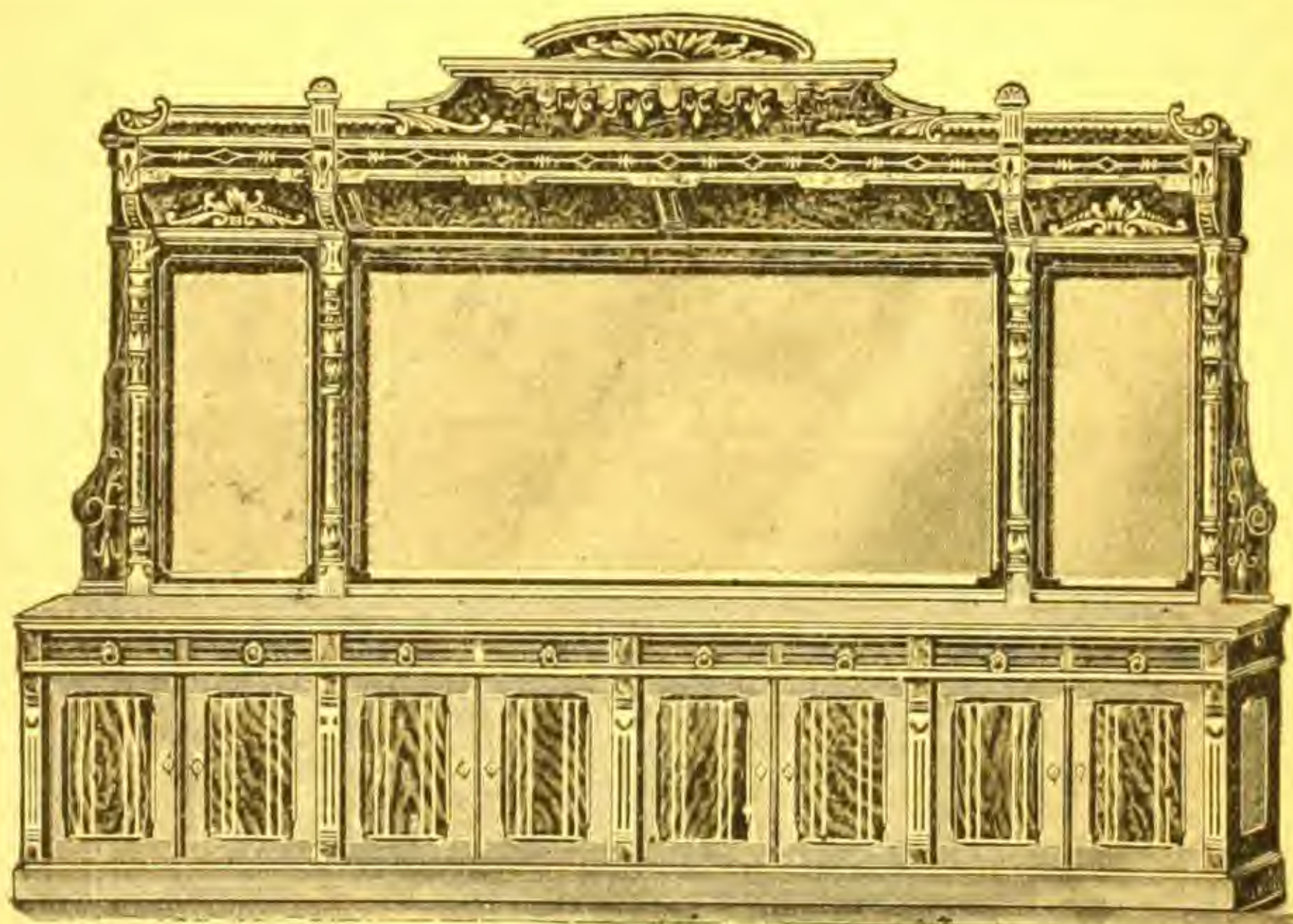
In calling attention to this work, I want it understood that it is not poor cabinet job work put up cheaply, but is the very best of fine joiner work.



No. 1—Soft Wood.

This Back Bar or Sideboard is made from 10 to 14 ft. long; has beveled glass, shelves, cupboard and drawers. The center plate is one of the following sizes, according to length of bar, 30x50, 40x52, 34x60, 40x60, is low priced and very complete, is soft wood and grained oak or walnut or stained mahogany at same price.

10 ft. long, price ..... \$ .....      12 ft. long, price ..... \$ .....      14 ft. long, price ..... \$ .....



No. 5—Hard Wood.

**BACK BAR OR SIDEBOARD.**—We carry in stock these bars 16 ft. long. The center plate is 50x100, side plates 50x22, all beveled. A very neat bar; has cupboard with drawers. Can be made any length wanted and built either in oak, walnut, mahogany or cherry.

16 ft. long, either oak, walnut or cherry ..... \$ .....  
16 ft. long, mahogany ..... \$ .....

## BACK BARS, PARTITIONS, SCREENS, ETC.

I am the only builder that makes them a specialty. To parties wanting special work, I can give as fine as is built in this country—either from designs or from my own stock. The work is all made to stand. I have plenty of it that has been in use for years that is as perfect in joints and finish as it was on the day it was put in.



## DESCRIPTION OF FANCY BACK BARS.

The full page illustrations that we show of Fancy Back Bars are only a few of our popular styles. Having been taken from photographs of the bars themselves, they show the exact proportions, detail of ornamentation, and arrangements of the frame and cupboard fully. Understand, they are not made from drawings that have been worked up to look good, but are reproductions from the actual goods themselves.

Owing to the limited space in our catalogue, it is impossible to give but a few of the many handsome designs that we are building. These are a fair assortment of the different grades at different prices, and while we have them in stock in certain kinds of wood and different sizes, they are more generally built to order, because parties wish special lengths with proper height to make them suitable to the room in which they go. Consequently prices are always made according to the sizes that it would be necessary to build them. Usually speaking, a Back Bar, *i. e.*, frame and glass with cupboard, is made 2 feet shorter than the counter that goes in front of them, although a Back Bar may be used 4 feet shorter. The commoner length for these fancy bars is 16 feet, though we show both 14 and 18 foot ones.

In writing for estimates, give height of ceiling and length that the cupboard is wanted; also be always sure to state the kind of wood of which it is to be built. Beveled French plate glass is always used, and the cupboard below can be arranged in any of the various styles that we show, that is, either with drawers, shelving, refrigerator compartments or for cigar moisteners, or in a great many other ways.

### No. 14, FANCY BACK BAR.

The illustration shows the mirror frame with handsome hand carvings and turned spindle work; all mirrors are heavy French bevel plate glass, and the cupboards below arranged with drawers and doors. The length shown is a 16 ft. and can be made either in walnut, cherry, red wood, oak or mahogany. We always recommend the latter.

### No. 6, FANCY BACK BAR.

The illustration shows 16 ft. Bar with overhanging cornice, supported on the front edge of cupboard by six hand carved pillars, and top elegantly hand carved, with ornamental cove beneath. The mirrors are all heavy French bevel plate, and the cupboard below arranged with drawers and doors. They can be made either in walnut, cherry, oak or mahogany.

### No. 15, FANCY BACK BAR.

The illustration shows bar with handsomely hand carved top, and cornice overhanging with beautifully ornamented cove beneath. At each end of the bar are wine cases, with transparent plate glass doors arranged with shelves inside for display. These wine cases are supported by turned and carved pillars beneath, resting on the front edge of cupboard below. Cut shows 14 ft. long, and the cupboard below is arranged with drawers and doors.

All glass and mirrors are heavy French plate with wide bevel. At each side of the wine cases are small shelves with turned spindle work around same, on which small statuettes or display bottle goods can be placed. They can be made either of walnut, cherry, oak, mahogany, or red wood. We think mahogany much the best.

### No. 25, FANCY BACK BAR.

Illustration shows bar with overhanging cornice, ornamented with beautifully hand carved work, and beveled circular and square mirror plates. The cornice is supported by four pillars resting on front edge of cupboard beneath. Bar is 16 ft. long, and all glass of the very best beveled French plate. Cupboard below is arranged with drawers and doors. Can be built either in walnut, cherry, oak, mahogany or red wood.

### No. 23, FANCY BACK BAR.

The illustration shows one of our popular styles of medium priced bars: top is ornamented with turned spindle work and hand carving. The glass used is one large light of heavy French beveled plate. Cupboard below shows refrigerator chamber in center with transparent plate glass door in front of ice chamber, as well as transparent plate glass doors to provision chambers on each side, and also center door opening into the closed refrigerator chamber beneath. Drawers and doors are arranged in balance of cupboard. This photograph was taken from a 16 ft. bar,

though the design is very neat for even 12 ft. Can be built either in walnut, cherry, oak, mahogany or red wood; the latter wood being very handsome in this style.

### No. 17, FANCY BACK BAR.

The illustration shows a medium priced fancy back bar of somewhat plainer design than some of our others. Top is ornamented with beveled mirror plates, hand carving and turned spindle work. Three large mirror plates are used to give a neat effect; the photograph was taken from a 14 ft bar, with the cupboard below arranged with drawers and doors. Can be built either in walnut, cherry, red wood, oak or mahogany. By all means use mahogany.

### No. 8, FANCY BACK BAR.

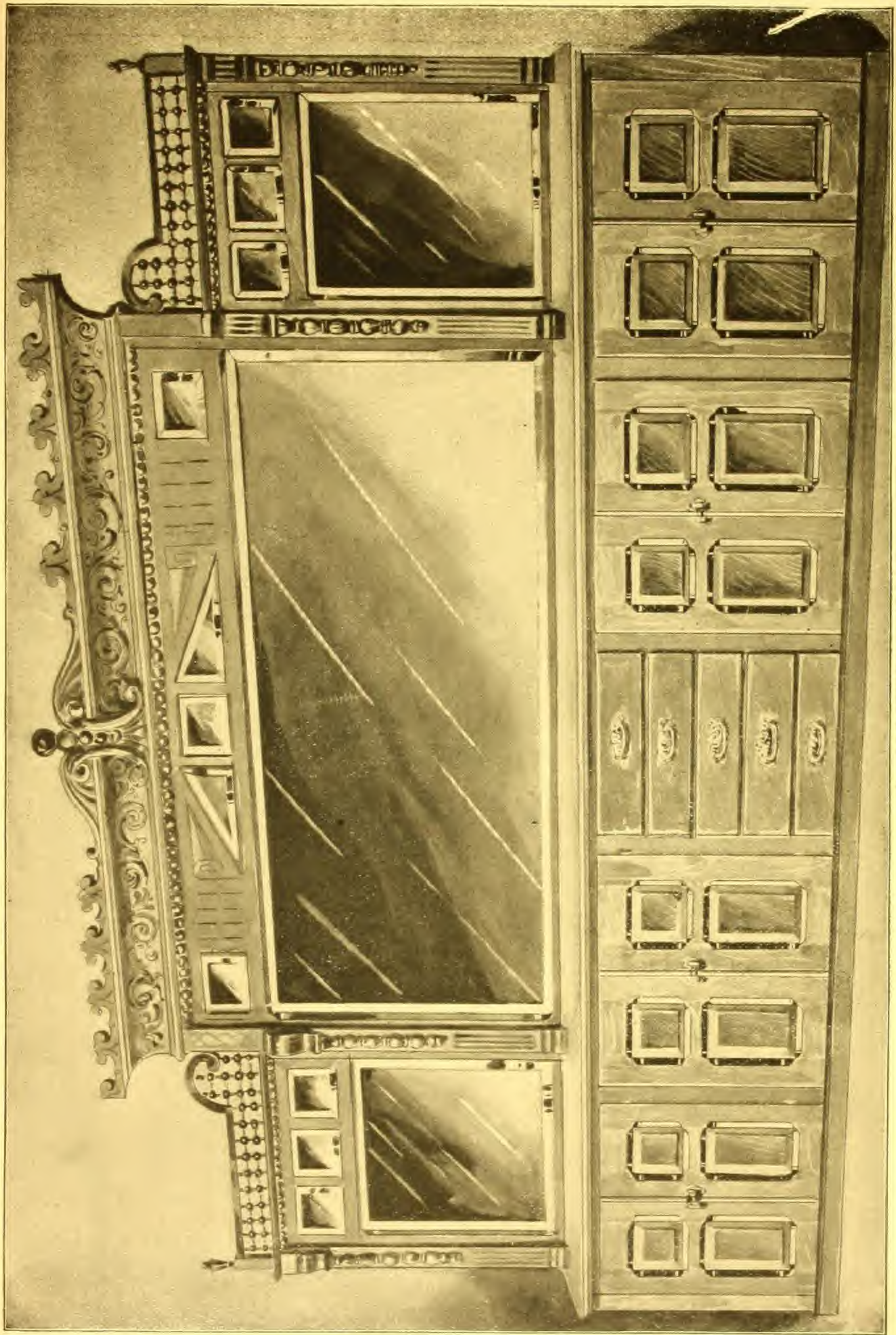
This illustration shows perhaps the most attractive and handsome bar that we make; can be built any length wanted. The illustration shows an 18 ft. bar. The cornice is overhanging and supported by four beautifully hand carved pillars. Open sawed fret work that is also hand carved is placed on the front of the cornice, back of which are arranged small panels of beveled French mirror plates. This is probably the most popular style that we have so far produced, and more of them have been sold than of any other. The cupboard below is arranged with ice and refrigerator chamber in center, as well as refrigerator chambers on each side. Transparent plate glass doors open into the same. The balance of the refrigerator is arranged with drawers and doors. This bar is by all means handsomest in mahogany, but can be built either in walnut, cherry or oak.

### No. 2, FANCY BOTTLE COOLER AND WALL CASE.

The illustration shows wall case 10 ft. long and 9 ft. high; can be built as much longer as wanted and arranged in any way that parties may wish. We show this design because it is perhaps as suitable to the wants of the average purchaser as any other. The case has three transparent plate glass doors, the side ones opening into shelving arranged to be placed at any position wanted, making it suitable either for cigars or bottles.

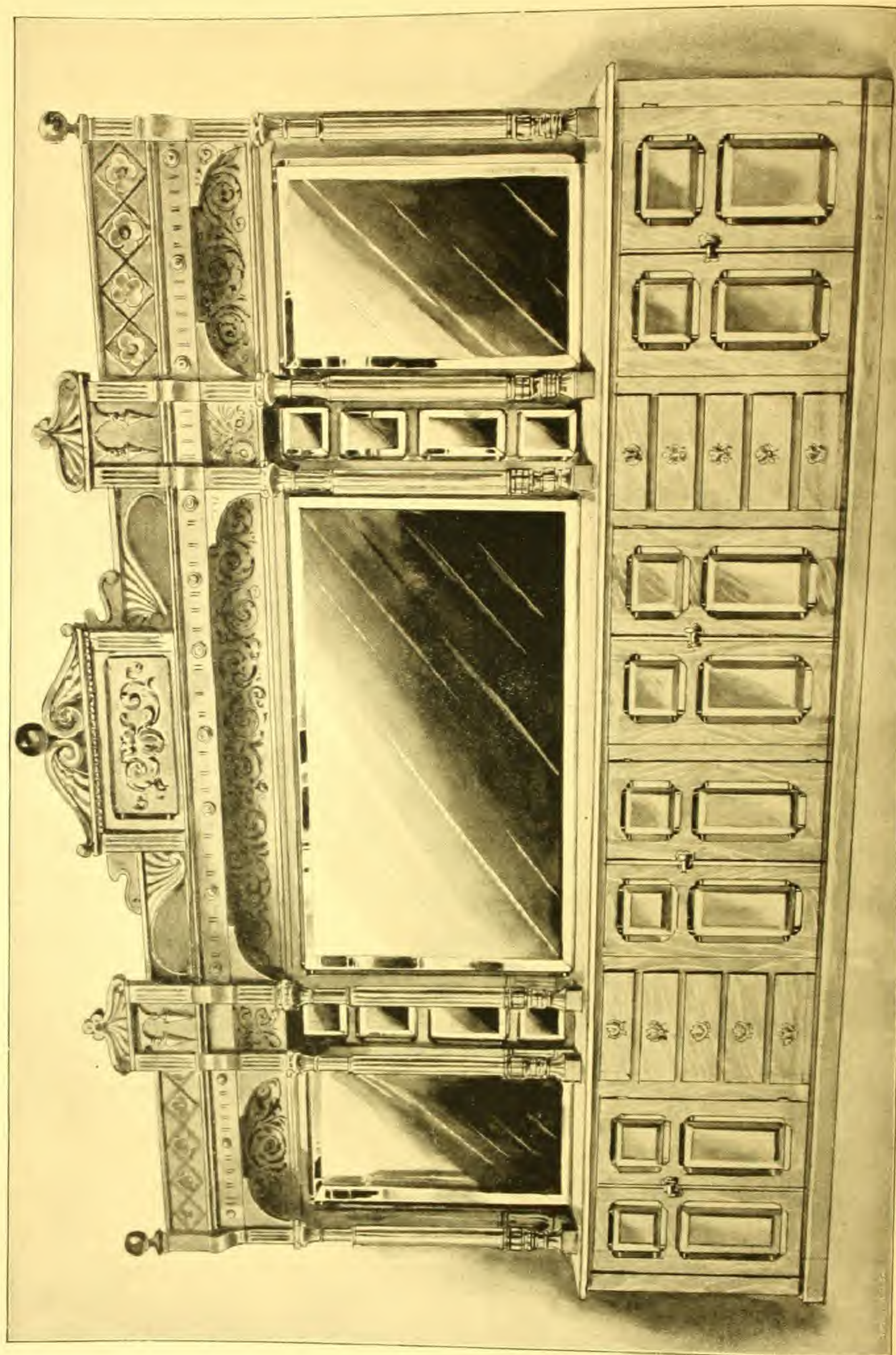
The center door opens onto tilting bottle racks, so that bottles may be laid down at an angle for display purposes. The cupboard below is made with doors in which are wire screen ventilators in both top and bottom, so that cigars may be kept within and can be arranged with moistening apparatus if wished. The case will be supplied either with or without cigar moisteners, and if parties wish other designs than this, we will be glad to submit drawings showing the various styles we make. Case can be built either of walnut, cherry, red wood, oak or mahogany, though we consider the latter the handsomest as well as the most durable.





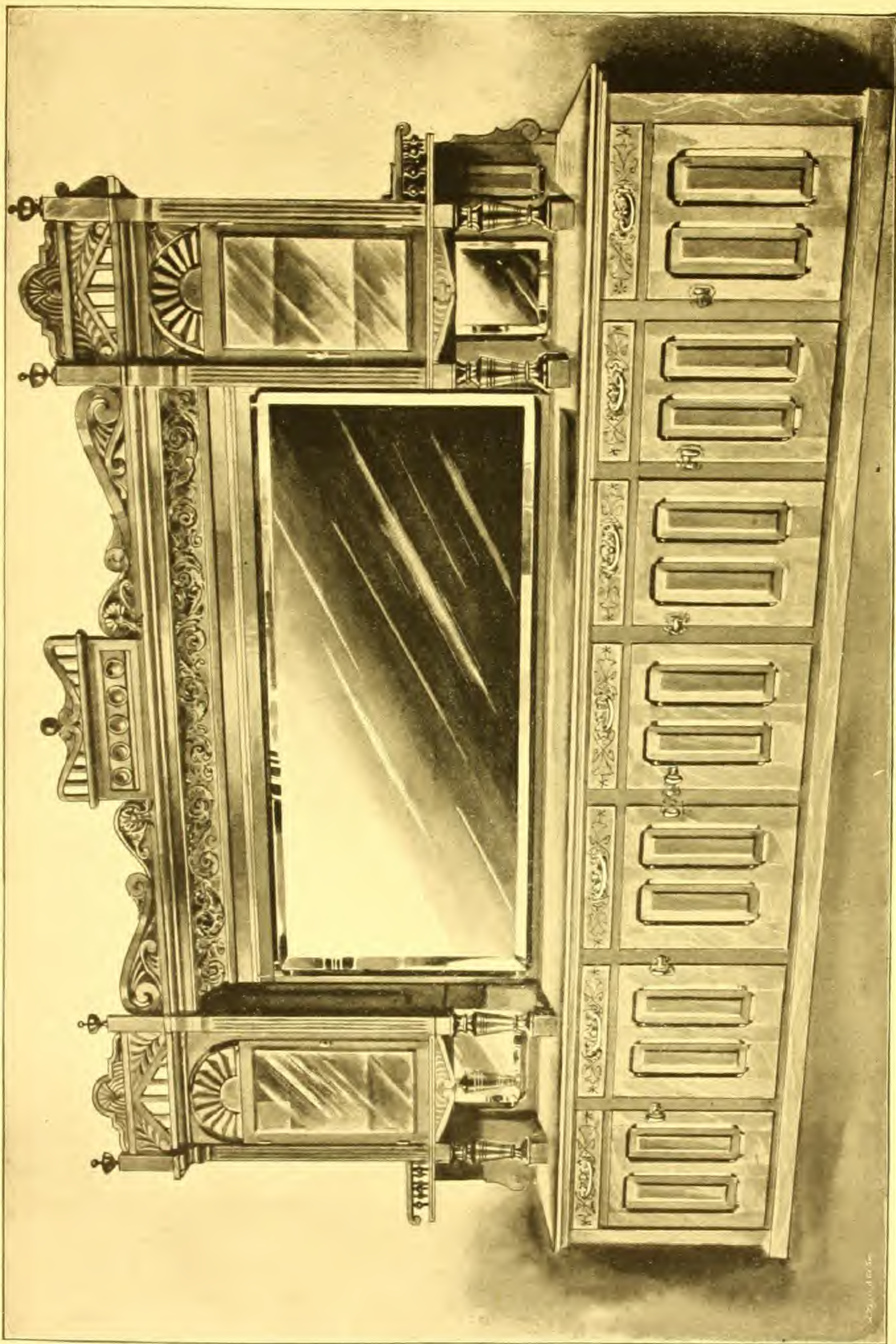
No. 14 FANCY BACK BAR.





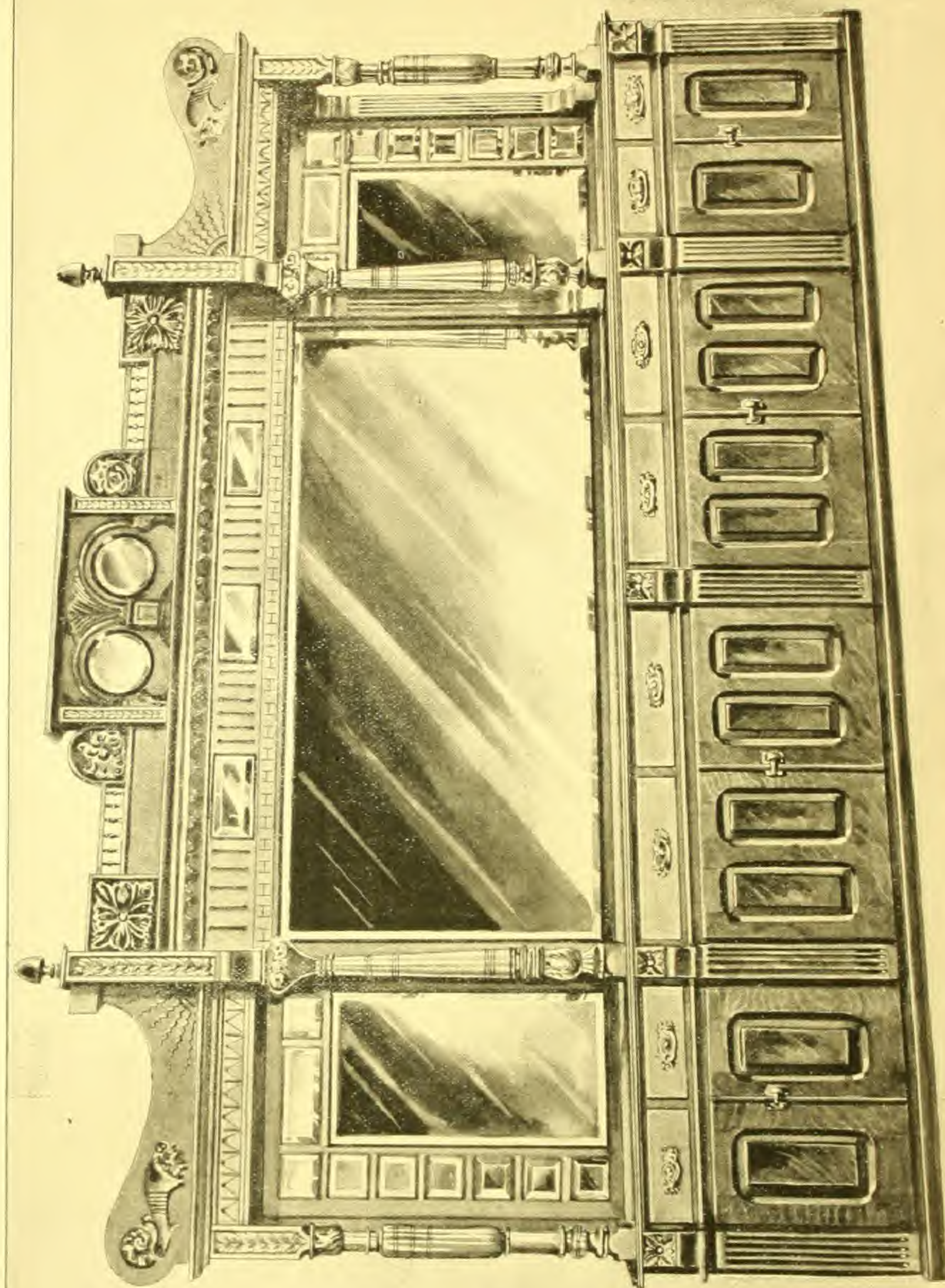
No. 6 FANCY BACK BAR.





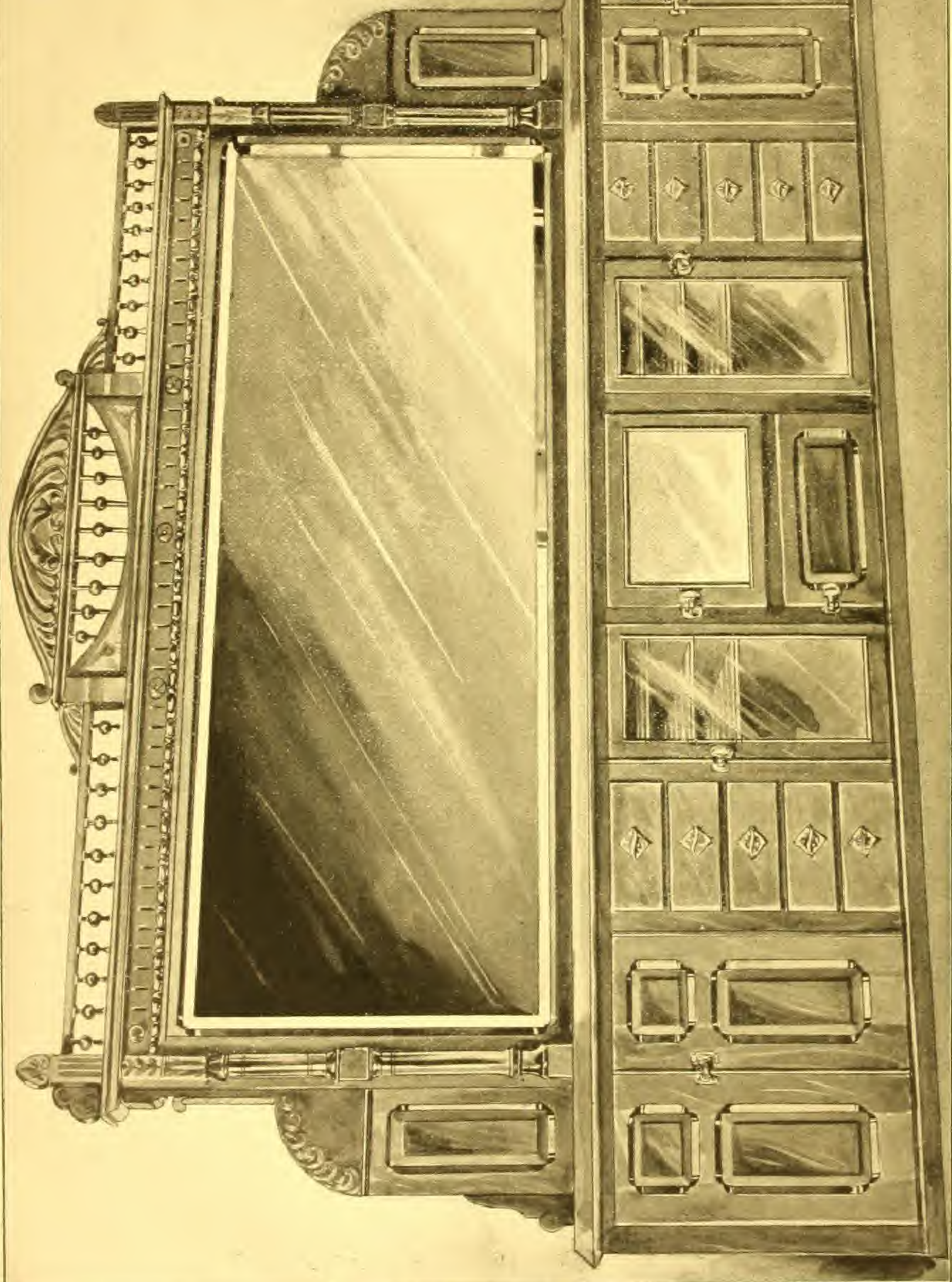
No. 15 FANCY BACK BAR.





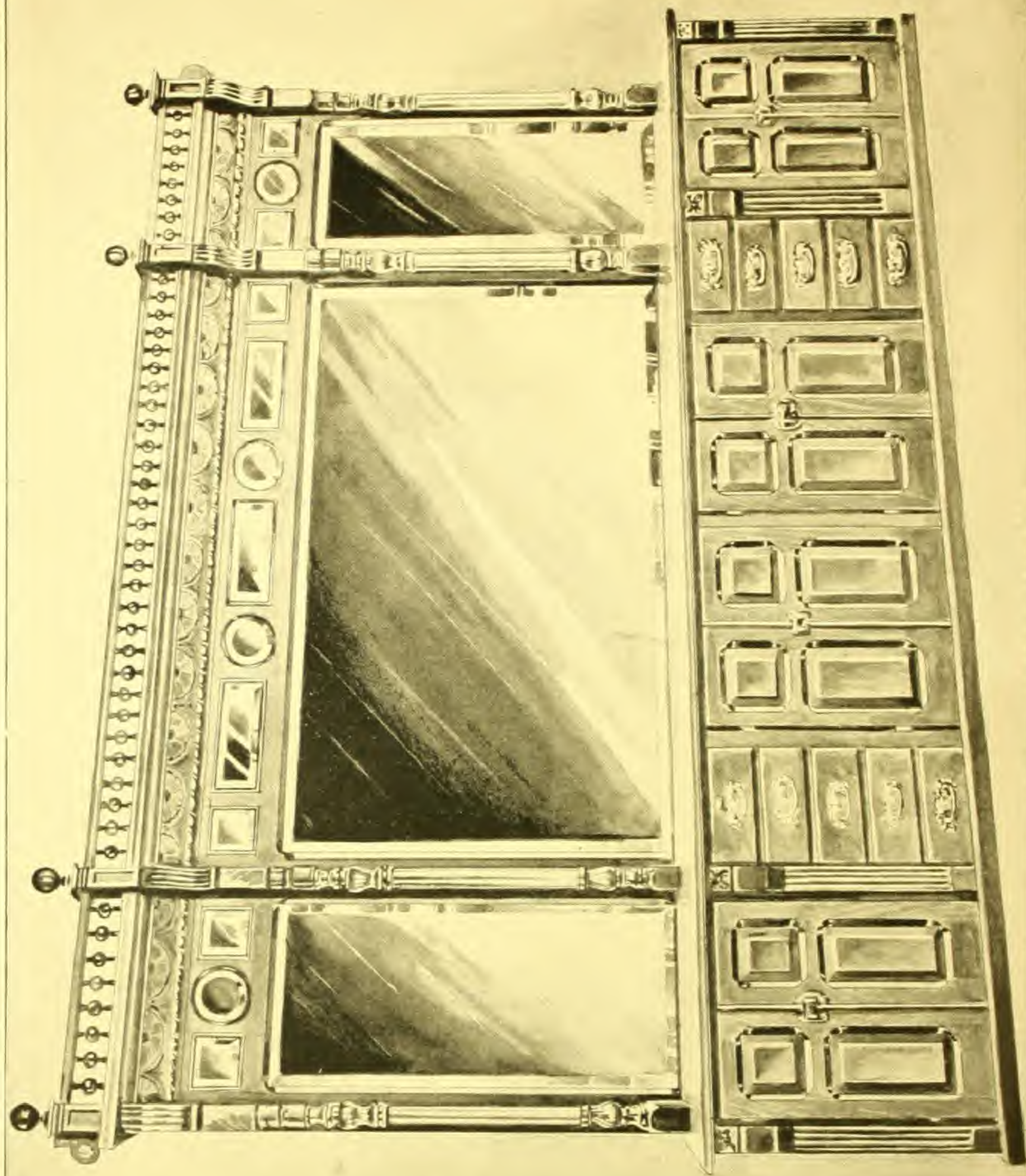
No. 25 FANCY BACK BAR.





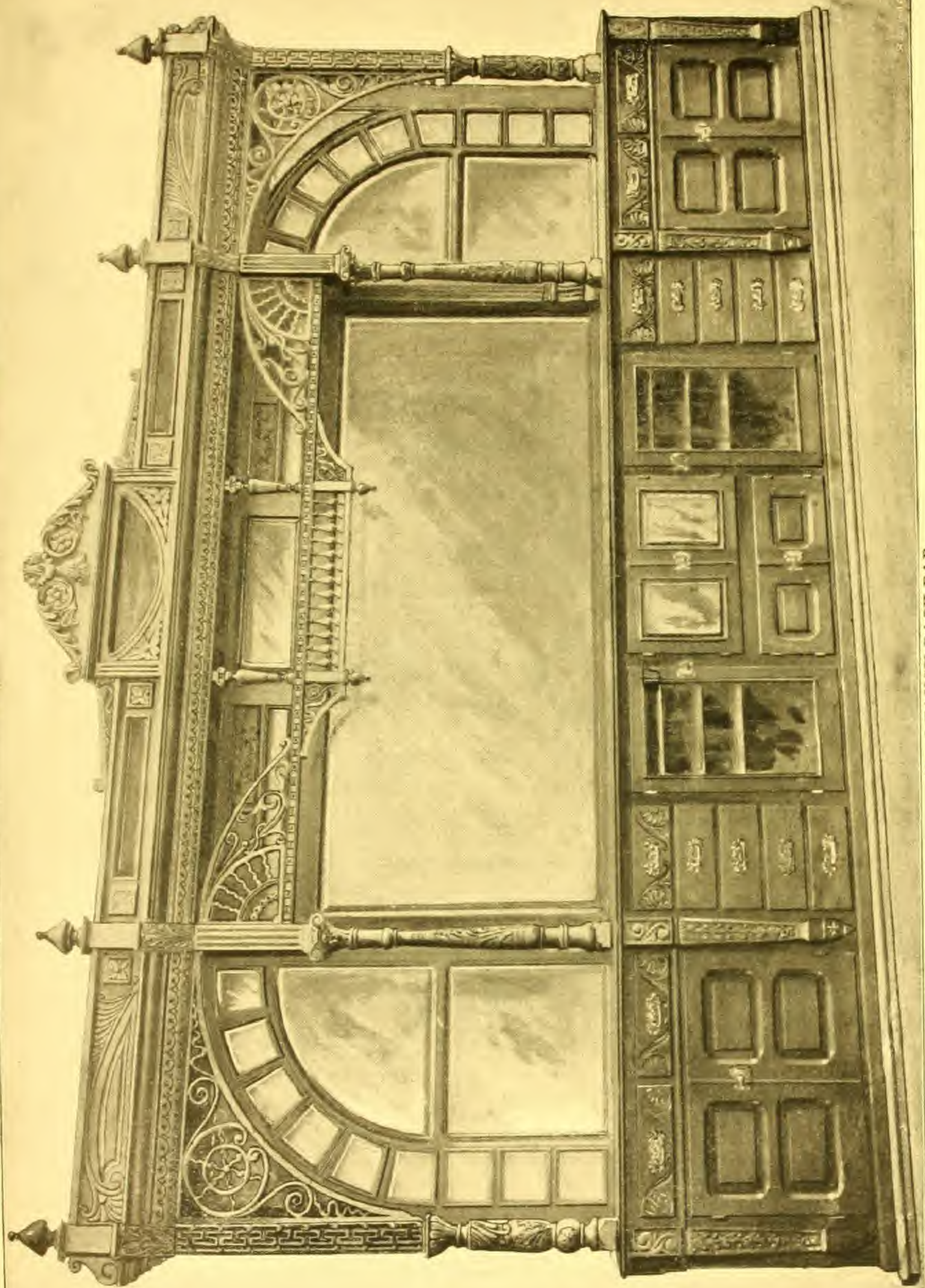
No. 23. FANCY BACK BAR.





No. 17 FANCY BACK BAR.





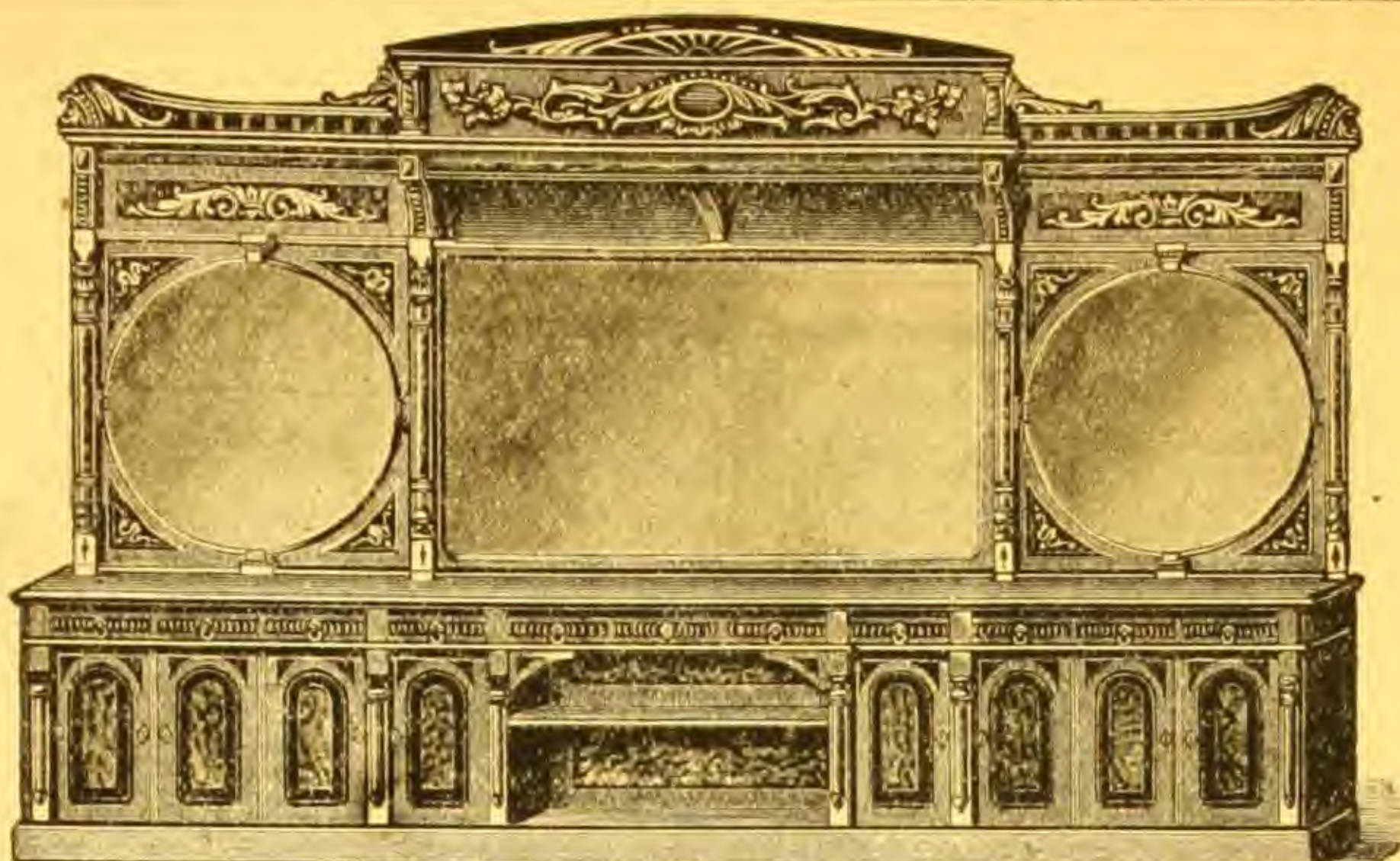
No. 8 FANCY BACK BAR.





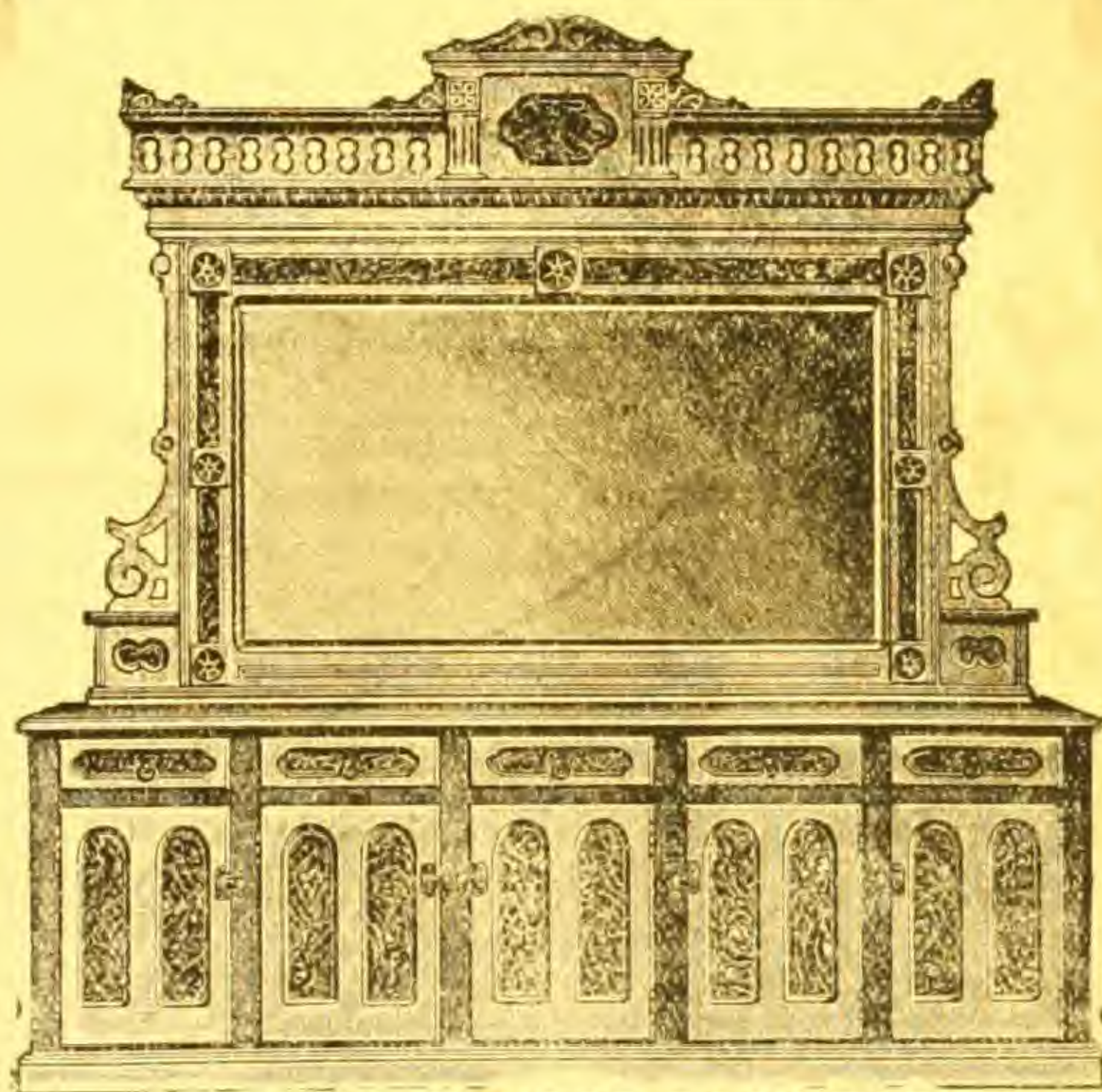
No. 2 FANCY BOTTLE AND WALL CASE.



**No. 7 FANCY BACK BAR.**

This Back Bar is made only in hard wood. The ornamentation is very handsome, as it is all hand carved work. The illustration shows an 18 ft. Bar, though any other length wanted can be made to order. For the above size the center mirror plate would be 48x98; round end lights 48 inches in diameter. The Mirror Frame, Glass and Cupboard constitute the complete back bar. The cupboard is supplied with drawers, doors and center shelf, or can be arranged similar to any of our other fancy cupboards. These bars can be built in Mahogany, Cherry, Walnut, Oak or Red Wood, though we consider Mahogany the most desirable wood for this class of work.

18 foot Back Bar, Mahogany, Price .....\$ ..... | 20 foot Back Bar, Mahogany, Price .....\$ .....

**No. 22 SOFT WOOD BACK BAR.**

This is a medium priced, soft wood back bar, which we carry regularly in stock in the following sizes. The finish can be either imitation of Oak, Walnut or Cherry. The bar consists of the frame and mirror, which is plain French plate, together with the cupboard containing drawers and shelves below.

The following prices will show what either size glass and frame is worth with any length of cupboard, and also the price, should either Bracket Wings, or Wine Cases, be used.

The 30x50 size is suitable for 8 ft. cupboard. If Bracket Wings are wanted, cupboard should be 10 ft. If Wine Cases are used, cupboard should be 12 ft.

The 40x52 size is for a 10 ft. cupboard, and leaves room for Bracket Wings; but if Wine Cases are used cupboard should be 14 ft.

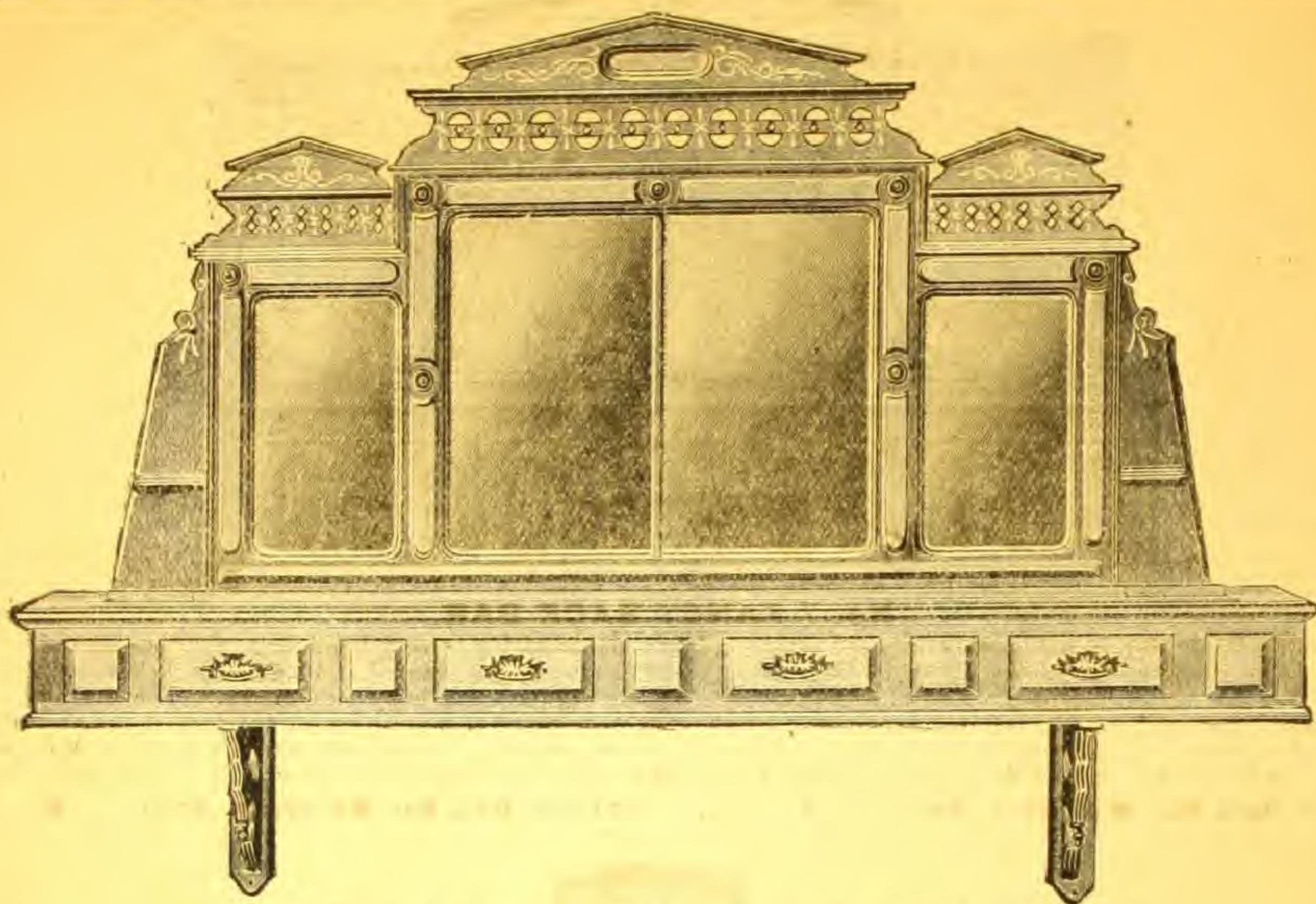
The 34x60 size is for 12 ft. cupboard, and leaves room for Bracket Wings; but with Wine Cases requires a 14 ft. cupboard. A 16 ft. cupboard also looks well under this size if Bracket Wing or Wine Cases are used.

The 40x60 size is suitable for same cupboards as 34x60, the only difference being the frame stands higher.

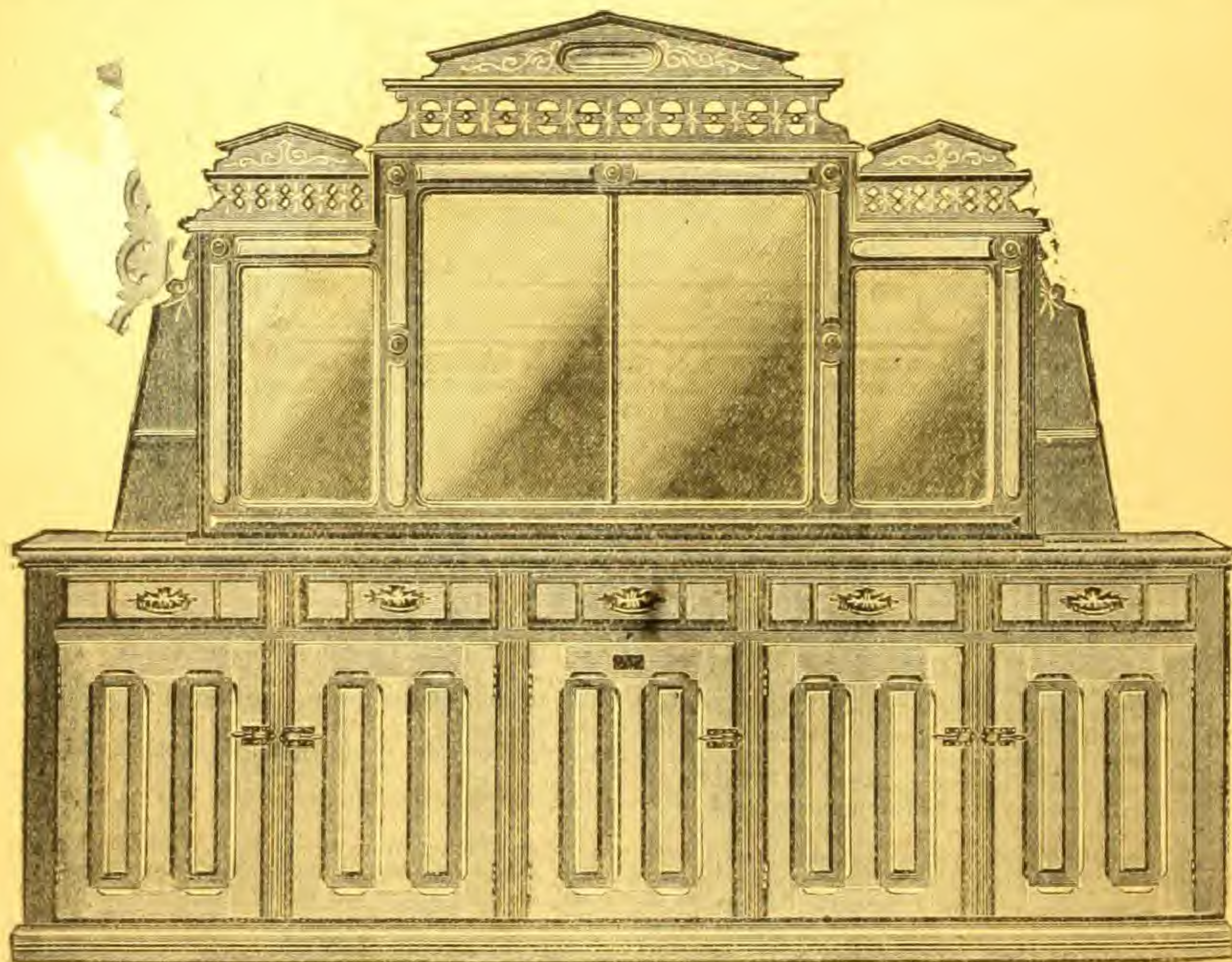
Glass and Frame,	Cupboard, Extra,	Glass and Frame,	Cupboard, Extra,
30x50, Price, \$45 00	8 ft. \$22 00	34x60, \$65 00	12 ft. \$26 00
40x52, " 60 00	10 ft. 24 00	40x60, 75 00	24 ft. 28 00

Bracket Wings, Extra per pair, \$4 00; Wine Cases, Extra per pair, \$10 00.



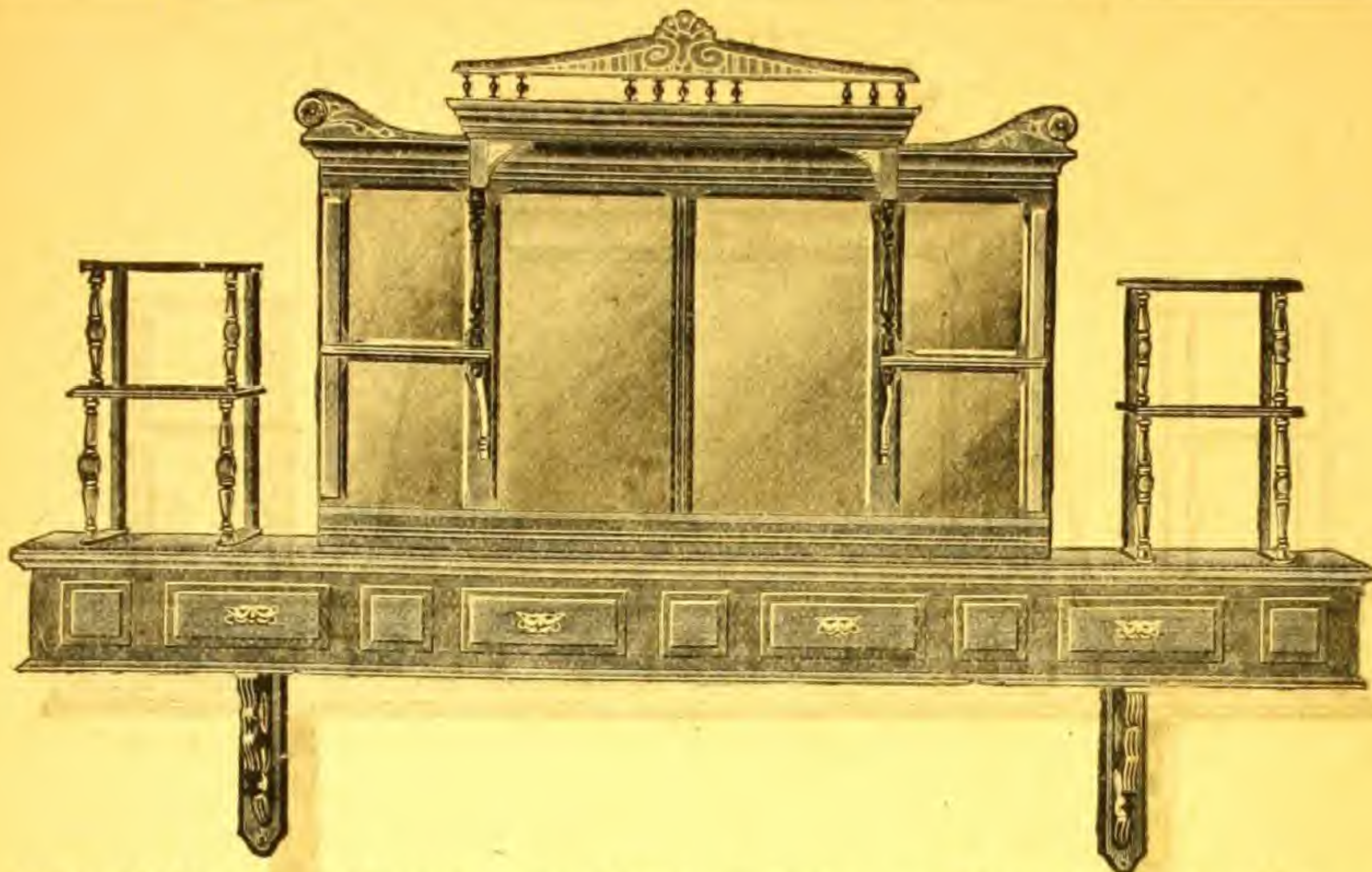


No. 13 Glass and Frame, with Shelf.

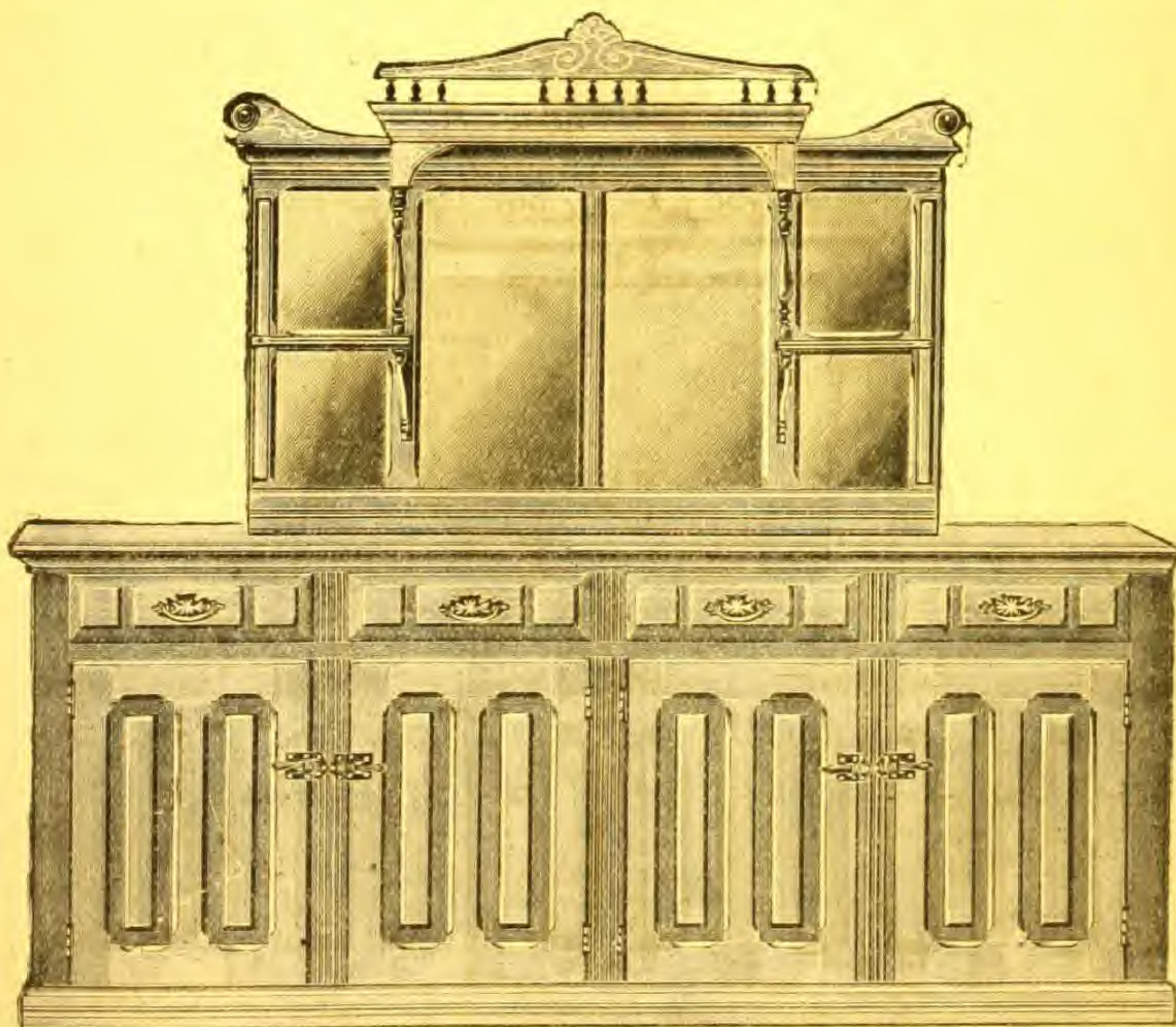


No. 13 Glass and Frame, with Cupboard.



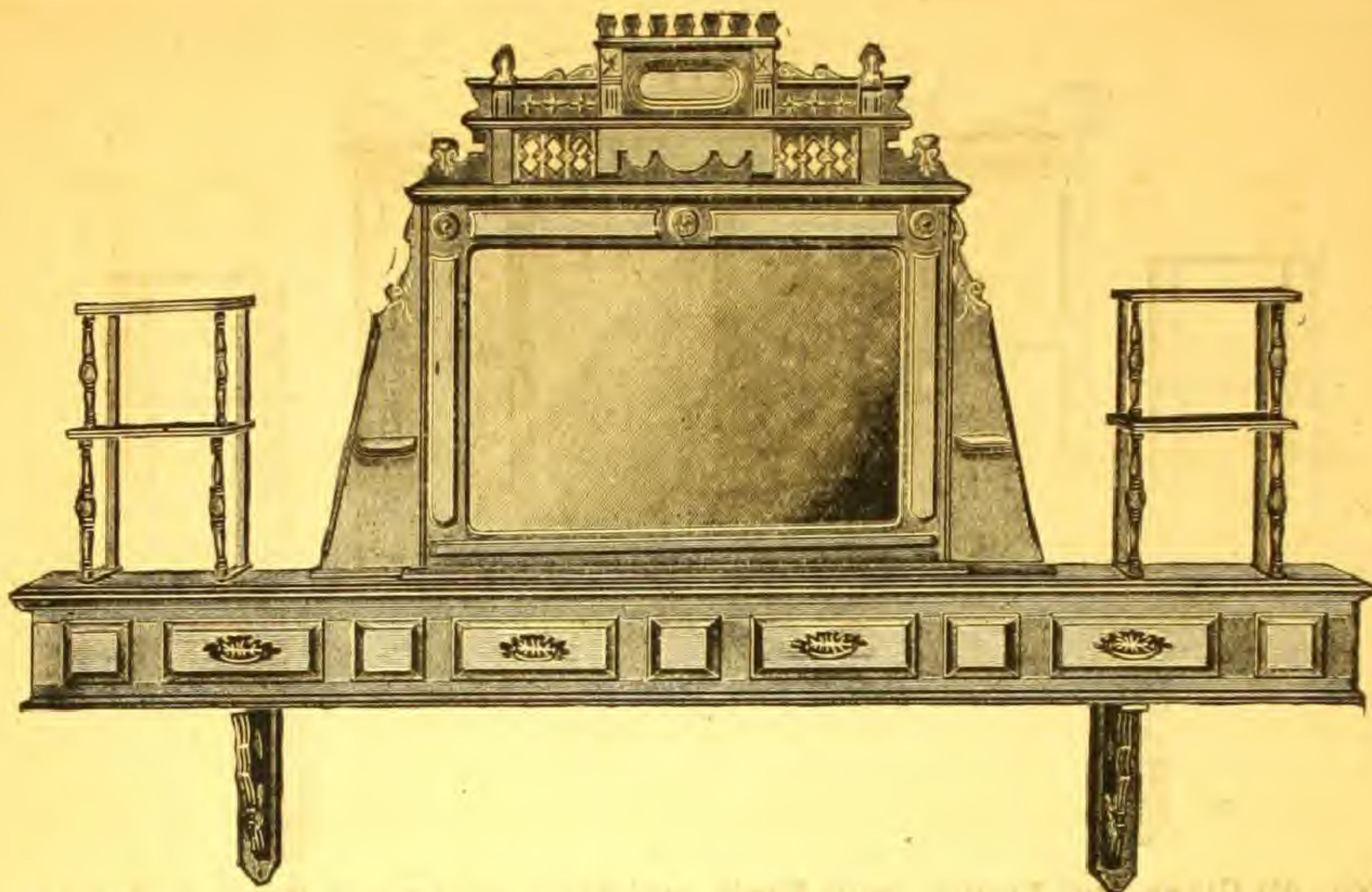


No. 40 Glass and Frame, with Shelf, and Showing Use of Bracket Wings.

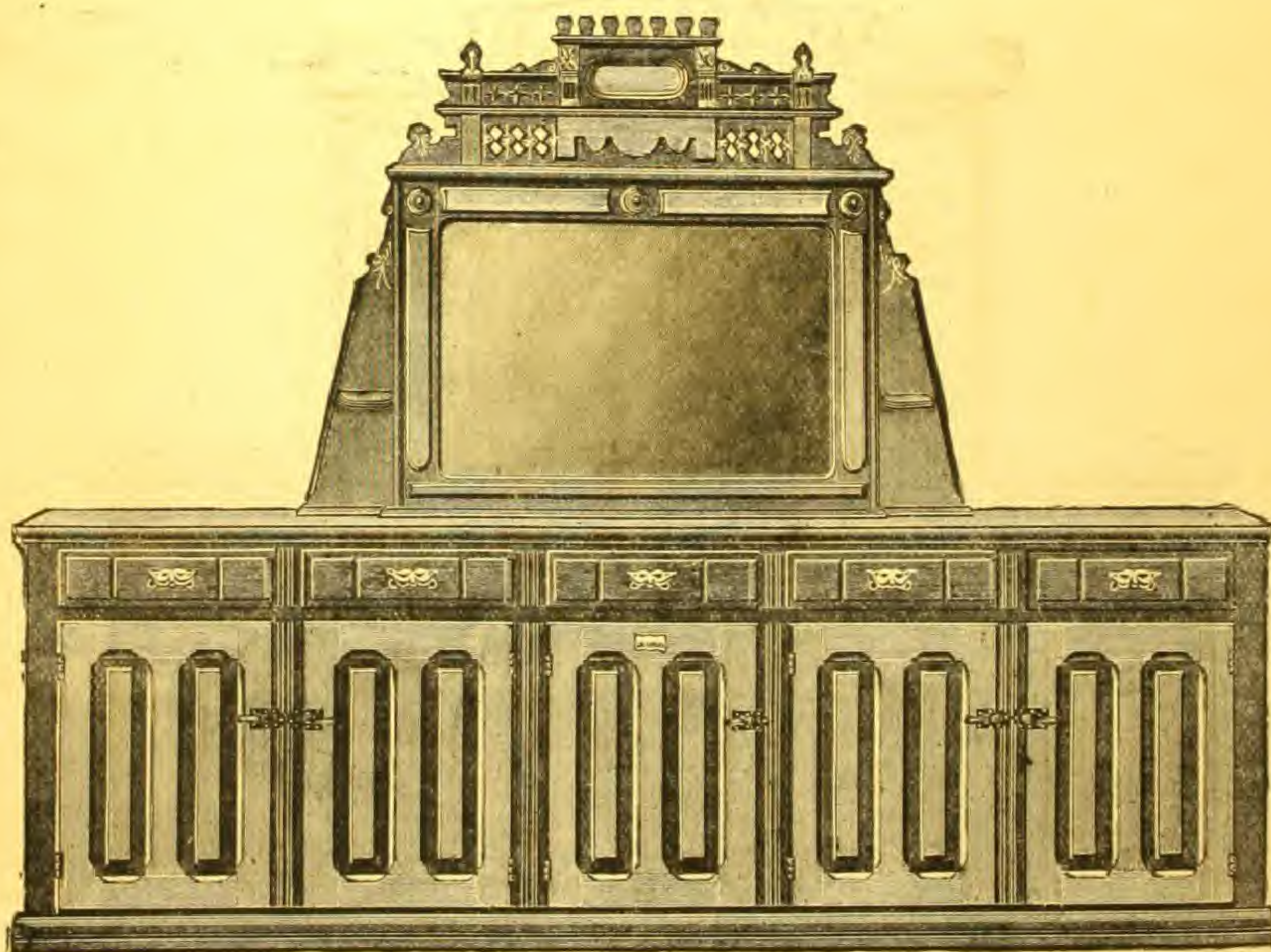


No. 40 Glass and Frame, with Cupboard.



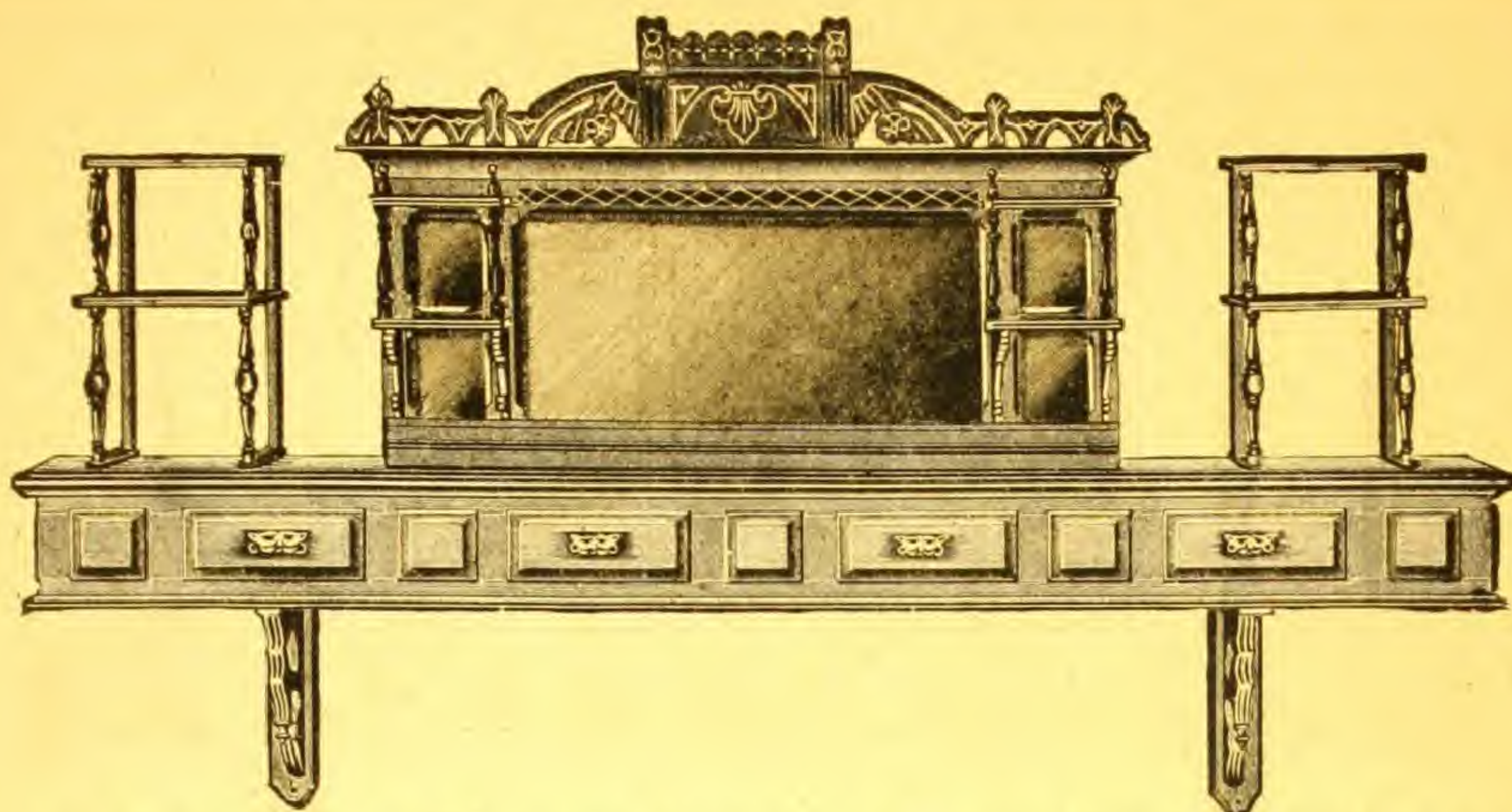


No. 41 Glass and Frame, with Shelf, and Showing Use of Bracket Wings.

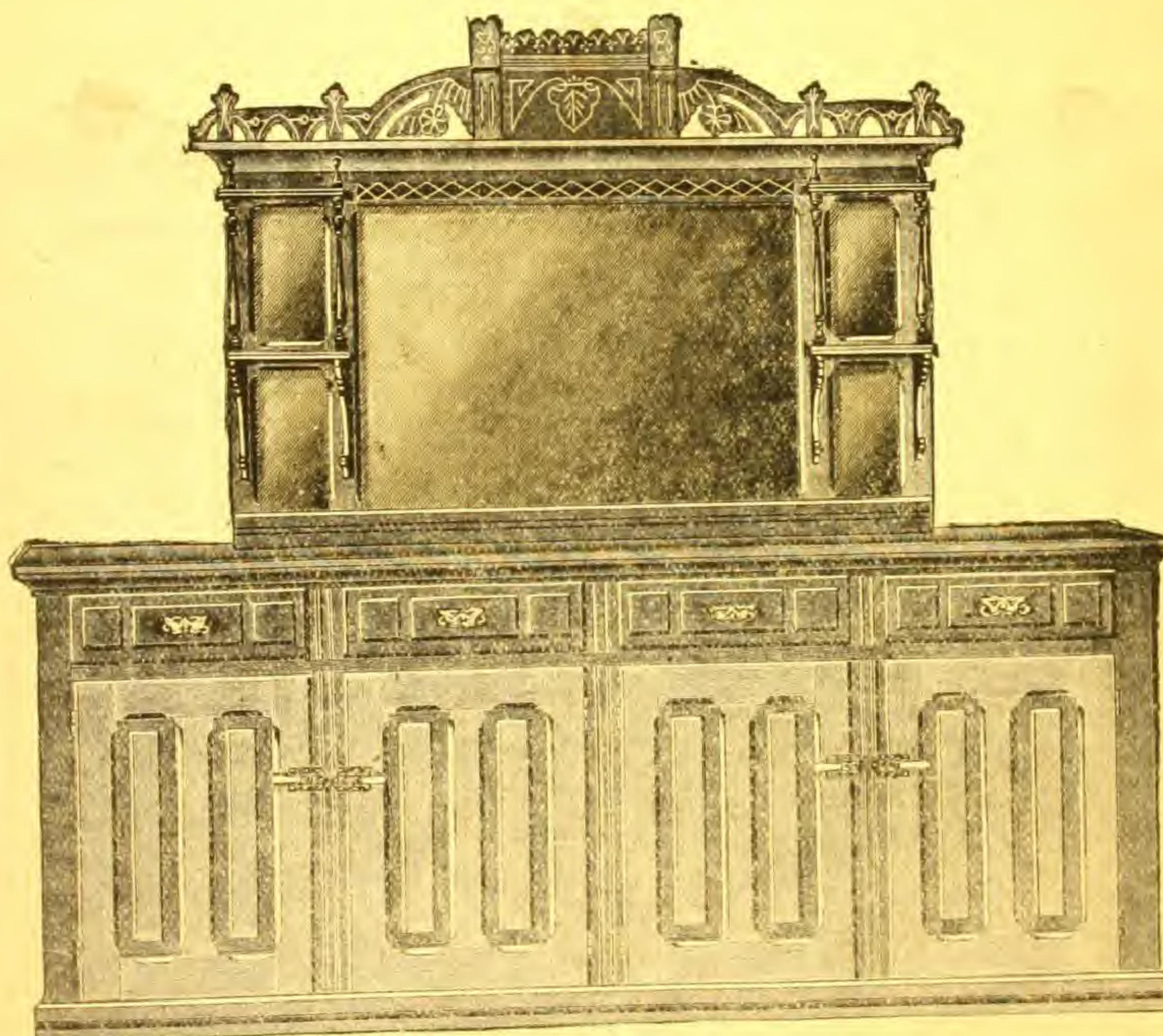


No. 41 Glass and Frame, with Cupboard.



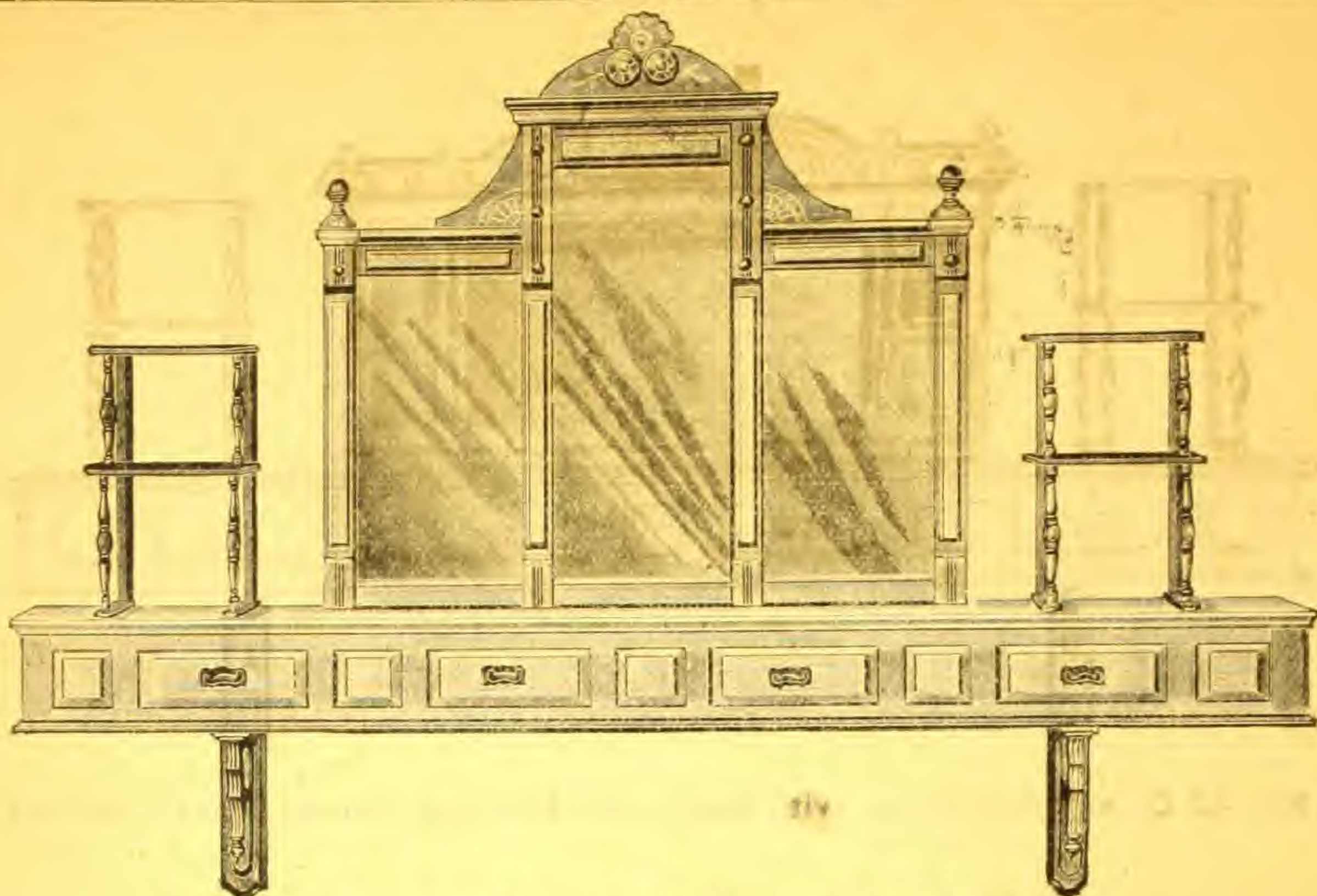


**No. 42 Glass and Frame, with Shelf, and Showing Use of Bracket Wings.**

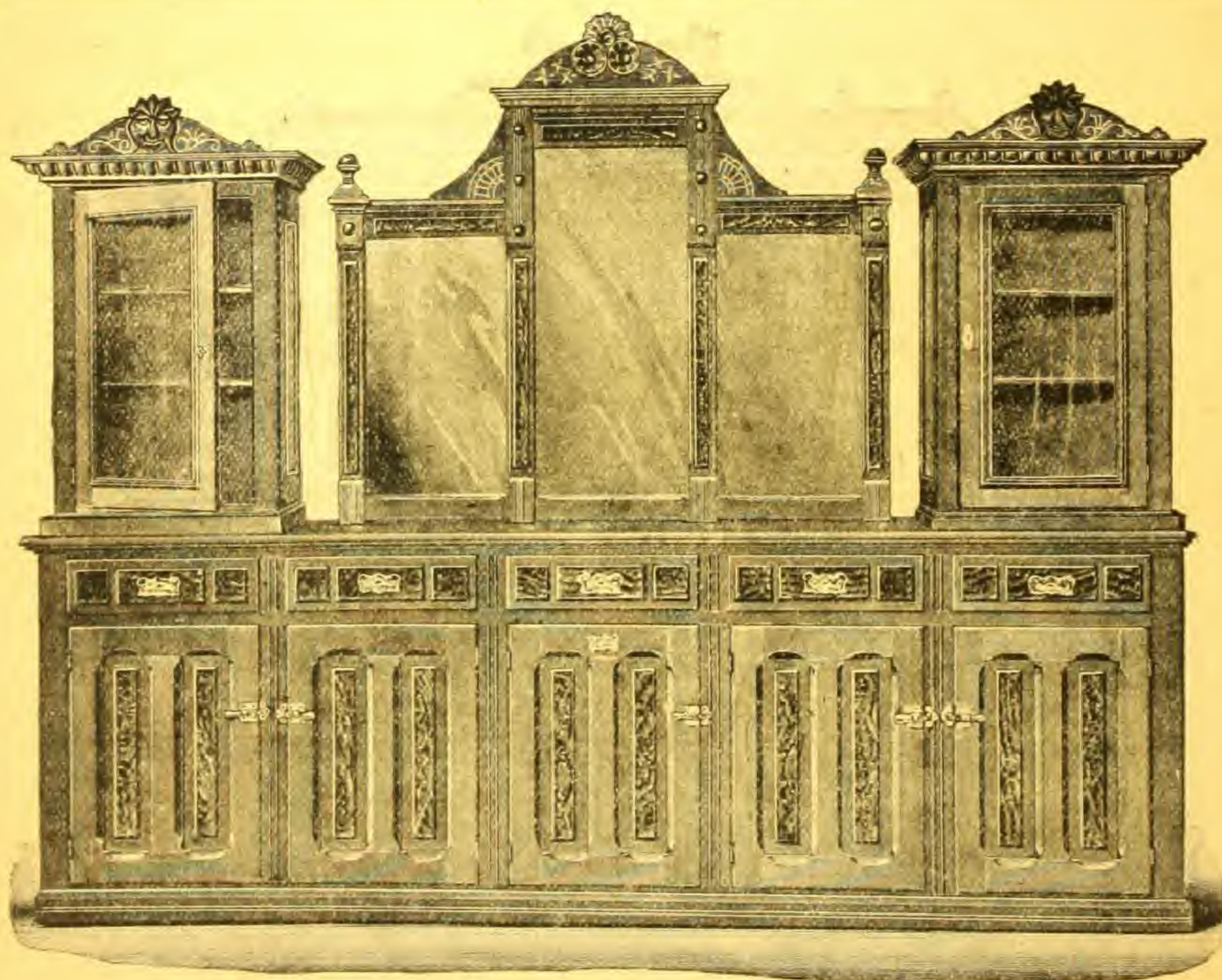


**No. 42 Glass and Frame with Cupboard.**



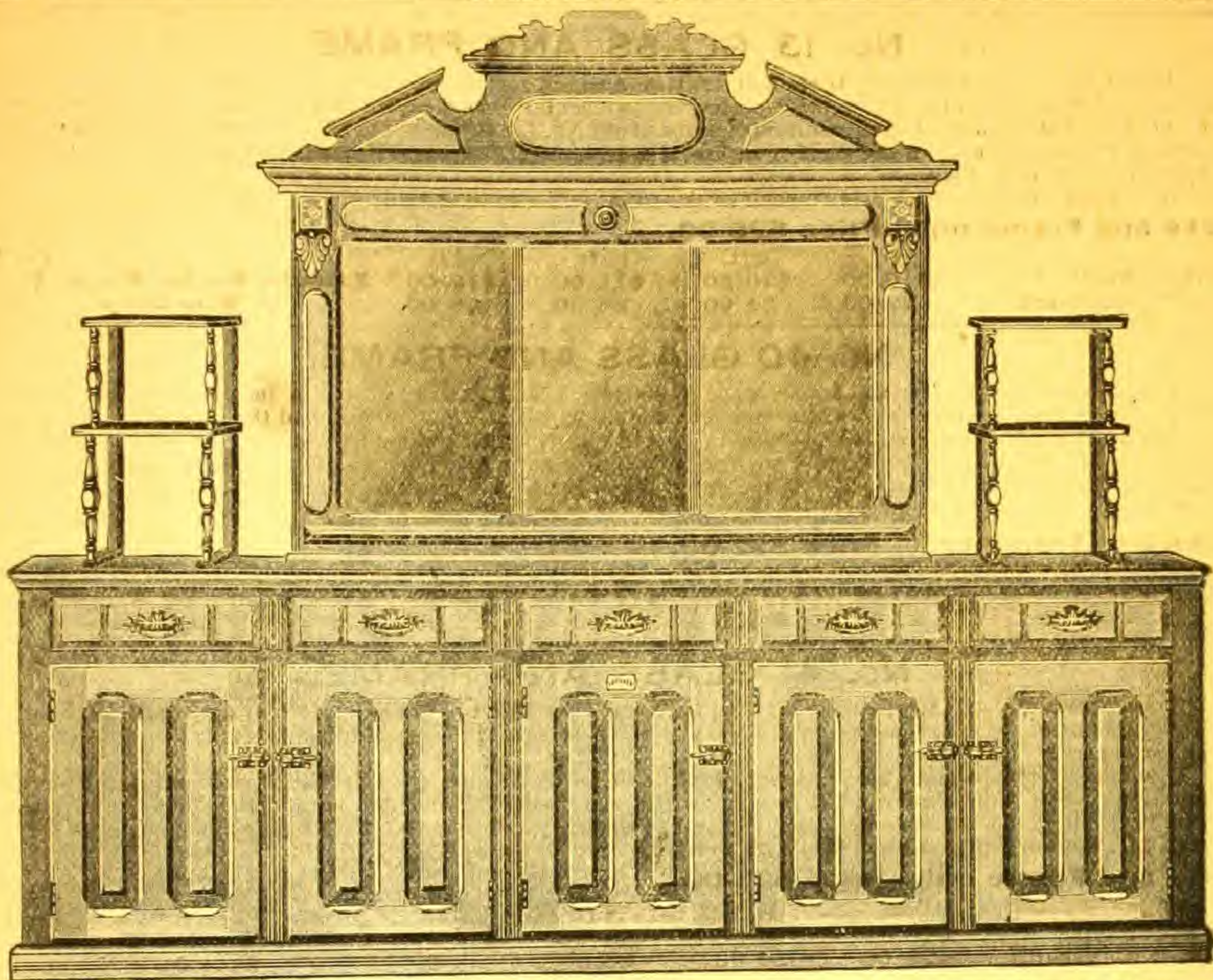


No. 43—Glass with Frame and Showing use of Bracket Wings

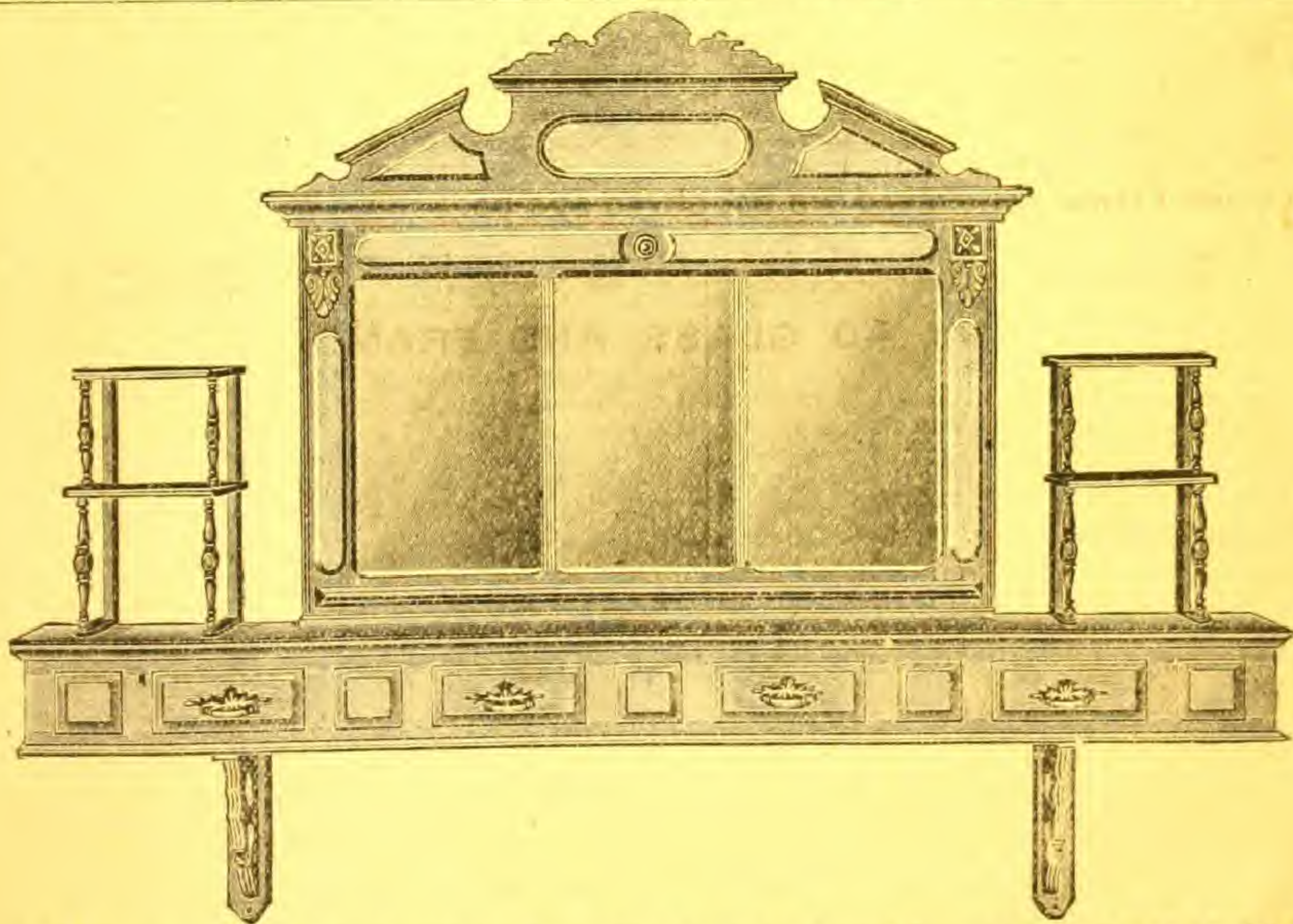


No. 43—Glass with Frame and Showing use of Wine Cases.





No. 44 Glass and Frame, with Shelf, Showing use of Bracket Wings.



No. 44 Glass and Frame, with Cupboard, and showing use of Bracket Wings.



**No. 13 GLASS AND FRAME.**

This is one of our low priced Glass and Frames, made in soft wood and finished either in imitation of Oak, Walnut or Cherry. The mirrors are plain plates, the two center ones measure 20x34 inches, and the two side ones 16x26 inches. The glass and frame is suitable for one of our No. 1, 8 ft. shelves or 8 ft. cupboards, but if bracket wings are used in connection with it, the shelf or cupboard must be 10 ft. long, and if wine cases are used, the shelf or the cupboard must be 12 ft. long.

In using wine cases, often a 14 ft. shelf or cupboard will also look well.

**Class and Frame only, Price \$28 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per Pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, 10 00

**No. 40 GLASS AND FRAME.**

This is a low priced glass and frame, made of soft wood, and finished either in imitation of oak, walnut or cherry. The mirrors are plain plates; the two center ones measure 17x30 inches, and the small ones 12x15 inches.

The glass and frame are suitable to use on one of our No. 1 soft wood 8 ft. shelves or 8 ft. cupboards, but if bracket wings are used in connection with it, the shelf or cupboard must be 10 ft. long; and if wine cases are used the shelf or the cupboard must be 12 ft. long. When using wine cases, often a 14 ft. shelf or cupboard will also look well.

**Class and Frame only, Price \$22 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per Pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, 10 00

**No. 41 GLASS AND FRAME.**

This glass and frame is intended for small places where parties wish to fit up at little cost, and have but a limited amount of space to place them. They are made of soft wood, and finished either in imitation of oak, walnut or cherry.

The mirror is plain plate, and measures 26x40. Glass and frame are suitable to use on one of our No. 1 8 ft. shelves or 8 ft. cupboards, but if bracket wings are used in connection with it, the shelf or the cupboard must be 10 ft. long; if wine cases are used the shelf or the cupboard must be 12 ft. long. When using wine cases often a 14 ft. shelf or cupboard will also look well.

**Class and Frame only, Price \$25 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per Pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, 10 00

**No. 42 GLASS AND FRAME.**

This is another popular style of low priced glass and frame, made of soft wood, and finished either in imitation of oak, walnut or cherry. The mirrors are plain plates. We build two sizes of frames, one with center plate 18x40, and one with center plate 30x40.

The glass and frame are suitable to use on one of our No. 1 8 ft. shelves, or 8 ft. cupboards; but if bracket wings are used in connection with it, the shelves or the cupboard must be 10 ft. long; and if wine cases are used the shelf or the cupboard must be 12 ft. long. When using wine cases, often a 14 ft. shelf or cupboard will also look well, and wine cases should never be used except with the larger sized frames.

**Class and Frame only, 18x40 \$18.00; 30x40 \$25 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per Pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, \$10 00

**No. 43 GLASS AND FRAME.**

This popular style of low priced glass and frame is made in soft wood, finished either in imitation oak, walnut or cherry. The center mirror plate is 18x40 inches; the two side ones 18x30 inches. The glass and frame is suitable for one of our No. 1, 8 ft. shelves or 8 ft. cupboards, but if bracket wings are used in connection with it, the shelf or the cupboard must be 10 ft. long, but if wine cases are used the shelf or the cupboard must be 12 ft. long. When using wine cases, often a 14 foot shelf or cupboard will also look well. Either a pair of bracket wings or a pair of wine cases should always be used with this glass and frame to make it look complete.

**Class and Frame only, Price \$25 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, 10 00

**No. 44 GLASS AND FRAME.**

This glass and frame is another popular style of soft wood outfits. They are built in soft wood and finished either in imitation of oak, walnut or cherry; the mirror plates are each 18x30 inches, and it is usually necessary to use either a pair of bracket wings or wine cases to make the outfit look complete. This glass and frame is suitable for one of our No. 1, 8 ft. shelves or 8 ft. cupboards, but in using bracket wings, the cupboard or shelf must be 10 ft. long, and if wine cases are used, it must be at least 12 ft. In using wine cases, however, often a 14 ft. shelf or cupboard will look well.

**Class and Frame only, Price \$25 00.**

	8 ft.	10 ft.	12 ft.	14 ft.	Per Pair
Extra for Shelf,	\$10 00	\$10 50	\$11 00	\$12 00	Extra for Bracket Wings, \$ 3 00
" " Cupboard,	22 00	24 00	26 00	28 00	" " Wine Cases, 10 00



## MIXED DRINKS.

**IMPROVED WHISKEY COCKTAIL.**—Prepared in the same manner as the Improved Brandy Cocktail, by substituting bourbon or rye whiskey for the brandy.

**JAPANESE COCKTAIL.**—use a small bar glass—Take 1 table-spoonful of orgeat syrup, 2 dashes of bitters, 1 wine glass of brandy, 1 or 2 pieces of lemon peel. Fill the tumbler  $\frac{1}{2}$  with ice, stir well with a spoon, and strain into a cocktail glass.

**JERSEY COCKTAIL.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar, 3 or 4 lumps of broken ice, 3 or 4 dashes of bitters, 1 wine glass of good cider. Mix well and strain into a cocktail glass, and twist a piece of lemon peel on top.

**MANHATTAN CLUB OYSTER COCKTAIL.**—Take the piece of  $\frac{1}{4}$  a lemon, strain into a large goblet, 1 or 2 dashes tobaco sauce, 1 tea-spoonful of pepper sauce, a trace of vinegar, a pint of salt, a little red pepper, a slightly larger quantity of white pepper. This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue Point oysters, which is next added to the contents of the glass, and completes the cocktail.

**MANHATTAN COCKTAIL.**—use a large bar glass—Fill the glass up with ice, 2 or 3 dashes of gum syrup, 1 or 2 dashes of bitters, 1 dash of curacao (or absinthe if required),  $\frac{1}{2}$  wine glass of whiskey,  $\frac{1}{2}$  wine glass of vermouth. Stir up well, strain into a fancy cocktail glass, squeeze a piece of lemon peel on the top, and serve.

**MANHATTAN COCKTAIL.**—use small bar glass—Take 2 dashes of curacao or maraschino, 1 pony of rye whiskey, 1 wine glass of vermouth, 3 dashes of Boker's bitters, 2 small lumps of ice. Shake up well, and strain into a claret glass. Put a quarter of a slice of lemon in the glass and serve. If the customer prefers it very sweet, use also two dashes of gum syrup.

**MARTINEZ COCKTAIL.**—use small bar glass—Take 1 dash of Boker's bitters, 2 dashes of maraschino, 1 pony of whiskey, 1 pony of vermouth. Shake up well with 2 small lumps of ice; strain into a claret glass, and serve with a quarter of a slice of lemon.

**MARTINI COCKTAIL.**—use a large bar glass—Fill the glass with ice, 2 or 3 dashes of gum syrup, 2 or 3 dashes of bitters, 1 dash of curacao,  $\frac{1}{2}$  wine glassful of old tom gin,  $\frac{1}{2}$  wine glassful of vermouth. Stir well with a spoon, strain into a cocktail glass, squeeze a piece of lemon peel on top, and serve.

**METROPOLITAN COCKTAIL.**—use a small wine glass— $\frac{1}{2}$  pony brandy, 1 pony French vermouth, 3 dashes angostura bitters, 3 dashes gum syrup.

**MORNING COCKTAIL.**—use medium bar glass—3 or 4 dashes of gum syrup, 2 dashes of curacao (red), 2 dashes of Boker's bitters, 1 dash of absinthe, 1 pony of best brandy, 1 pony of whiskey, 1 piece of lemon peel, twisted to extract the oil, 3 small lumps of ice. Stir thoroughly and remove the ice. Fill the glass with seltzer water, and stir with a tea spoon, having a little sugar in it.

**OLD TOM GIN COCKTAIL.**—use a large bar glass—fill the glass with fine shaved ice, 2 or 3 dashes of gum syrup, 1 or 2 dashes of bitters, 1 or 2 dashes of curacao or absinthe, if required, 1 wine glass of old tom gin. Stir up well with a spoon, strain into a cocktail glass, twist a piece of lemon peel on top, and serve.

**SARATOGA COCKTAIL.**—use small bar glass—Take 2 dashes angostura bitters, 1 pony of brandy, 1 pony of old tom gin, 1 wine glass of vermouth, 2 small lumps of ice. Shake up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet, add 2 dashes of gum syrup.

**SARATOGA COCKTAIL.**—use a large bar glass— $\frac{1}{4}$  glass of fine shaved ice, 2 or 3 dashes of pineapple syrup, 2 or 3 dashes of bitters, 2 or 3 dashes of maraschino (di Zaza),  $\frac{1}{4}$  glass of fine old brandy. Mix well with a bar spoon and place 2 or 3 strawberries in a fancy cocktail glass, strain it, twist a piece of lemon peel over it, top it off with one squirt of champagne, and serve.

**SODA COCKTAIL.**—use a large bar glass—4 or 5 lumps of broken ice, 5 or 6 dashes of bitters, 1 or 2 slices of orange. Fill up the glass with lemon soda water, and place a tea-spoon filled with sugar on top of the glass for the customer to put it in himself. Do not let the foam of the soda spread over the glass in mixing the drink.

**SODA COCKTAIL.**—use a large soda glass—Take 1 tea-spoonful of powdered white sugar, 2 dashes of angostura bitters, 1 bottle of plain soda, 3 or 4 small lumps of ice. Pour the soda-water upon the other ingredients, stir well with a spoon, then remove the ice, and serve.

**VERMOUTH COCKTAIL.**—use a large beer glass— $\frac{1}{4}$  glass of shaved ice, 4 or 5 dashes of gum, 2 or 3 dashes of bitters, 1 wine glass of vermouth, 2 dashes of maraschino. Stir up well with a spoon, strain it into a cocktail glass, twist a piece of lemon peel on top, and serve.

**VERMOUTH COCKTAIL.**—use small bar glass—Take 2 dashes of Boker's bitters, 1 wine glass of vermouth,  $\frac{1}{4}$  slice of lemon. Soak the bitters and vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

**WHISKEY COCKTAIL.**—use a large bar glass— $\frac{1}{4}$  glass of fine shaved ice, 2 or 3 dashes of gum syrup, 1 $\frac{1}{2}$  or 2 dashes of bitters, 1 or 2 dashes of curacao, 1 wine glass of whiskey. Stir up well with a spoon and strain it into a cocktail glass, and squeeze a piece of lemon peel on top, and serve. This drink is one of the most popular American drinks in existence.

**WHISKEY COCKTAIL.**—use small bar glass—Take 3 or 4 dashes of gum syrup, 2 dashes of Boker's bitters, 1 wine glass of whiskey. Fill  $\frac{1}{2}$  full of fine ice; shake and strain in a fancy red wine glass. Put a piece of twisted lemon peel in the glass, and serve.

**COPENHAGEN.**—This is only another name for Tom and Jerry.

**ANISEED CORDIAL.**—To 15 gallons of pure rectified whiskey, add  $2\frac{1}{2}$  drachms of oil of aniseed cut in alcohol, 10 gallons of soft clear water, 4 gallons of simple syrup; mix well together, and let it lie from 10 to 12 days, it will then be ready for use.

**CARAWAY CORDIAL.**— $\frac{1}{4}$  oz. English oil of caraway,  $3\frac{1}{2}$  pints of spirit of wine (60 O. P.), 13 pints of cordial spirit. Dissolve the oil in the spirit as above, add the syrup, and if necessary fine with alum and tartar.

**CINNAMON CORDIAL.**—To 12 gallons of pure rectified whiskey, add 4 drachms of oil of cinnamon cut in alcohol, 6 gallons of clear soft water, and 3 gallons of simple syrup, mix well and let stand for about 12 days.

**CITRON CORDIAL.**—To 15 gallons of pure rectified whiskey, add 5 pounds of lemon rinds, 3 pounds of orange peel,  $2\frac{1}{2}$  oz. of broken nutmeg, and let it lie for about 12 days, then add  $7\frac{1}{2}$  gallons of soft water, and 4 gallons of simple syrup, let stand about 10 days, it will then be ready to draw off.

**CLOVE CORDIAL.**—To 3 gallons of pure rectified whiskey, add  $\frac{1}{2}$  drachm of oil of cloves cut in alcohol,  $1\frac{1}{2}$  gallons of water, 1 gallon of simple syrup, mix well and let stand 12 days.

**CORDIALE DE CALADON.**— $\frac{1}{4}$  lb. of lemon peel cut small,  $\frac{1}{2}$  oz. fennel seed, in coarse powder,  $\frac{1}{4}$  oz. cardamoms, 1 drachm aniseed, 1 drachm cloves, 2 gallons proof spirit, 4 pints capillaire. Macerate the peel and the powders in the spirit for 14 days, then press and filter, and add the capillaire.

**CURACOA CORDIAL.**—1 lb. orange peel,  $\frac{1}{4}$  lb. ground cinnamon, 16 oranges, 6 galls. white syrup. Boil 5 minutes. Add 3 galls. pure spirits, 95 per cent. above; filter through Canton flannel and bottle.

**LEMON CORDIAL.**—3 drops essential oil of lemon, 3 pints lemon juice, 6 oz. lemon peel fresh, 6 lbs. refined sugar, 2 pints rectified spirit. Add the oil to the juice, and in it boil the peel, which should be cut very small, and strain; add to the strained liquor the sugar; dissolve by aid of gentle heat, and when cool, mix in the spirit by brisk agitation.

**MARASCHINO CORDIAL.**— $3\frac{1}{2}$  gallons 95 per cent. spirits, 7 gallons white syrup, 1 gallon peach juice. Filter through Canton flannel; bottle for use.

**ORANGE CORDIAL.**—To 10 gallons of pure rectified whiskey, add 1 lb. of fresh lemon peel, 4 lbs. of dried orange peel, and 6 lbs. of fresh orange peel, let it lie for 12 days, then draw it off and add 6 gallons of clear soft water, 3 gallons of simple syrup, let it stand for 10 days, it will then be ready for use.

**PEPPERMINT CORDIAL.** Boil 12 lbs. of brown sugar in 2 gallons of water; add  $1\frac{1}{2}$  ounces of alum and remove the scum as long as it rises, then add  $\frac{1}{2}$  oz. of oil of peppermint, 5 gallons of pure spirits, 7 gallons of pure soft water, mix well by stirring and let it stand 24 hours, when it will be ready for use.

**RASPBERRY CORDIAL.**—8 oz. essence of raspberry,  $2\frac{1}{2}$  pints spirit of wine (53 O. P.), 13 pints cordial syrup, 2 oz. tincture of cudbear, strong. Let all of these be shaken up well in a jar, using no linings, for if the materials are genuine, the cordial will be bright and ready for use the day it is mixed.

**ROSE CORDIAL.**—To 3 gallons of pure rectified whiskey, add 30 drops of oil of roses cut in  $\frac{1}{2}$  pint of alcohol, 2 gallons of pure soft water, and 3 quarts of simple syrup. Mix well together, let stand for 12 days, and then draw off ready for use.

**STRAWBERRY CORDIAL.**—Take 15 gallons of pure rectified whiskey and add 24 qts. of fresh strawberries, let stand about 10 days, then draw off and add 9 gallons of pure soft water, and 6 gallons of simple syrup, let it lie from 10 to 12 days, when it will be ready for use.

**WINTERGREEN CORDIAL.**—To 3 gallons of pure rectified whiskey, add 30 drops of oil of wintergreen, cut in  $\frac{1}{2}$  pint of alcohol, 2 gallons of water and 3 qts. of simple syrup. Mix well together, let stand for 12 days, and then draw off ready for use.

**COUPEREE.**—use a large soda glass—Take  $1\frac{1}{2}$  pony glass of brandy, 1 pony glass curacao, (red.) Fill the glass  $\frac{1}{2}$  full of ice cream. Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

**CRIMEAN CUP, A LA MARMORA.**—for a party of fifteen—Recipe by Soyer.—Take 1 pint of syrup of orgeat,  $\frac{1}{2}$  pint of cognac brandy,  $\frac{1}{4}$  pint of maraschino,  $\frac{1}{4}$  pint of Jamaica rum, 1 bottle of champagne, 1 bottle of soda water, 3 ounces of sugar, 2 lemons. Peel the lemons very thin, and place the rind in a bowl with the sugar; macerate well for a few minutes to extract the flavor of the lemon peel; add the juice of the lemons and the soda water, stirring well until the sugar is dissolved; pour in the orgeat, and whisk well to whiten the composition. Then add the brandy, rum and maraschino, strain into a punch bowl; and just before serving, add the champagne stirring well to render the cup creamy and mellow.

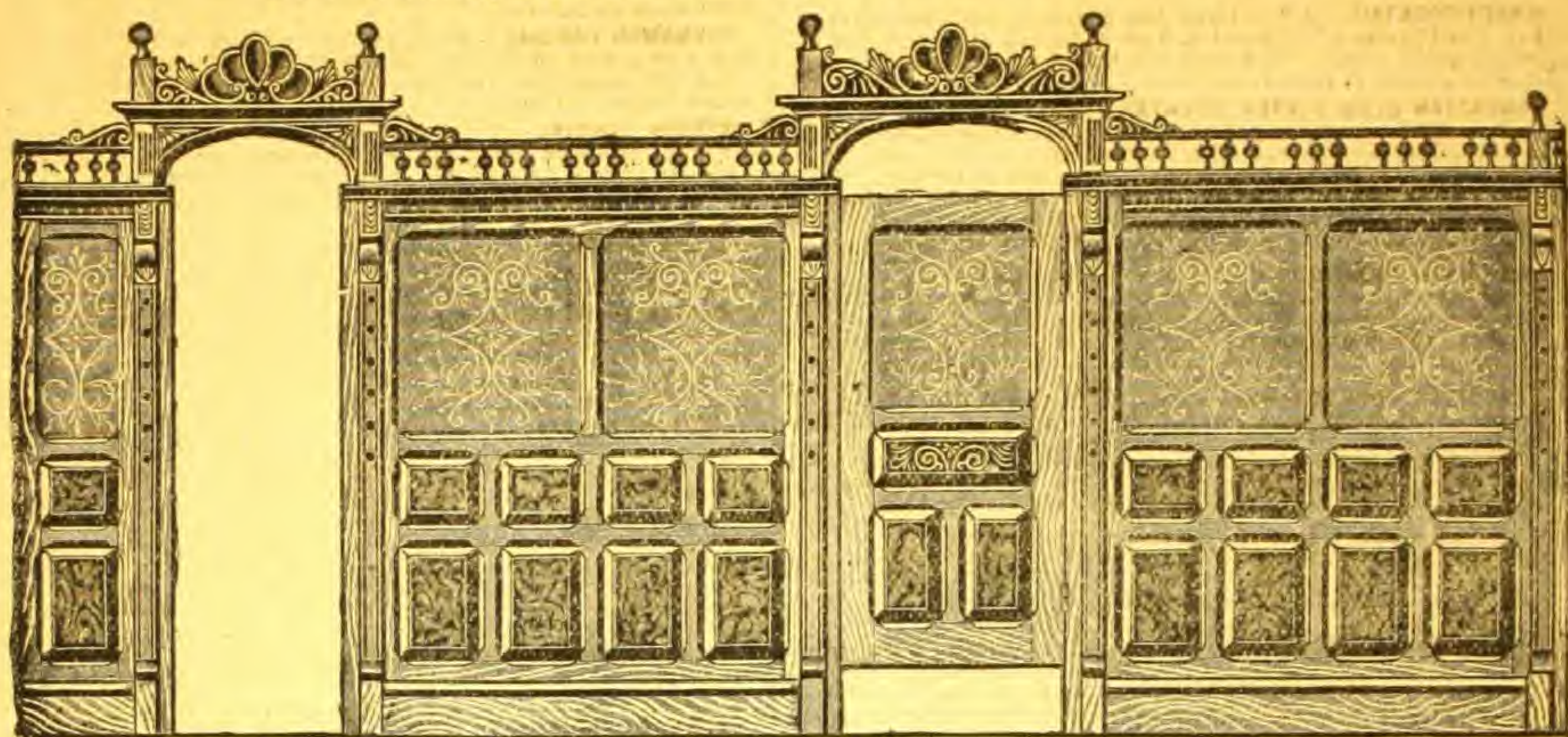
**CRIMEAN CUP, A LA WYNDHAM.**—for a party of five—1 bottle of champagne, 2 bottles of soda water, 1 large wine glass of maraschino,  $\frac{1}{2}$  large wine glass of cognac,  $\frac{1}{2}$  large wine glass of curacao, 1 table-spoonful of crushed sugar. Macerate the thinly peeled rind of half an orange with the sugar; add the maraschino, cognac, and curacao. Mix thoroughly and add the soda water and champagne. The addition of half a pound of pure ice is a great improvement.

**BRANDY CRUSTA.**—use a large bar glass— $\frac{1}{4}$  of glass filled with fine ice, 3 or 4 dashes of gum syrup, 1 or 2 dashes angostura bitters, 1 or 2 dashes lemon juice, 2 dashes maraschino, 1 wine glass of brandy. Procure a nice bright lemon the size of your wine glass. Peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar. Strain the mixture after being stirred well into this prepared glass. Dress with a little fruit and serve.



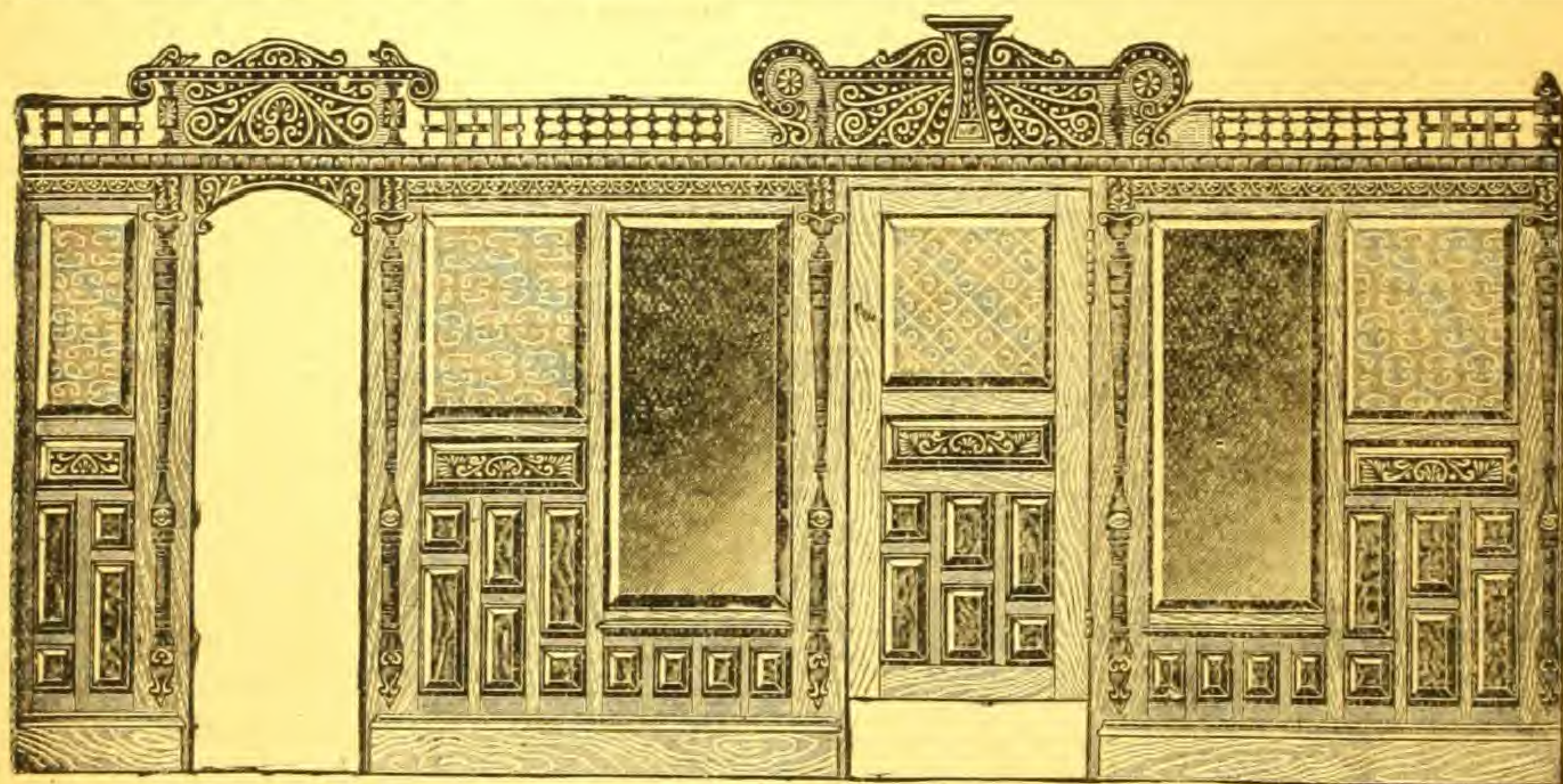
# Walnut, Mahogany and Soft Wood Partitions

OF ANY PATTERN OR STYLE, TO FIT ANY PLACE, WITH LEADED GLASS, CUT GLASS, PLATE GLASS, OR ANY KIND DESIRED.



No. 1. Soft Wood Partition.

Stained in imitation of Walnut or Mahogany. Cut or Plain Glass. Ornaments are Hand Carved.

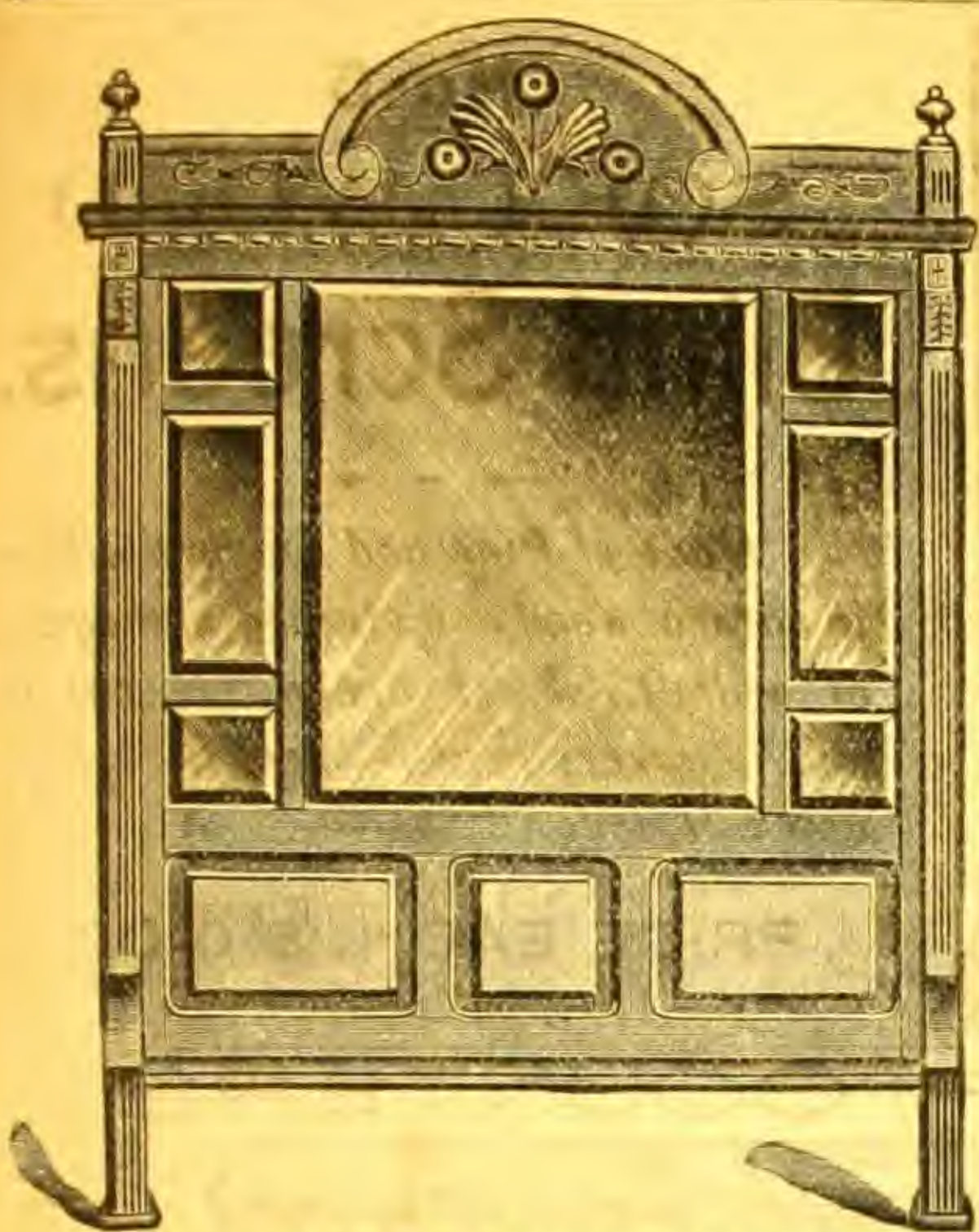


No. 5. Mahogany or Walnut Partition.

Columns and Ornaments are Hand Carved. Is paneled and fitted with Ground Glass or any other kind. Can be made any length and to suit any height of ceiling.

I WILL FURNISH SPECIAL DESIGNS FOR ANY KIND OF PARTITION WORK WANTED. THE ABOVE DESIGNS ONLY REPRESENT ONE CHEAPER AND ONE BETTER STYLES OF PARTITION WORK.



**No. 4 SOFT WOOD SCREEN.**

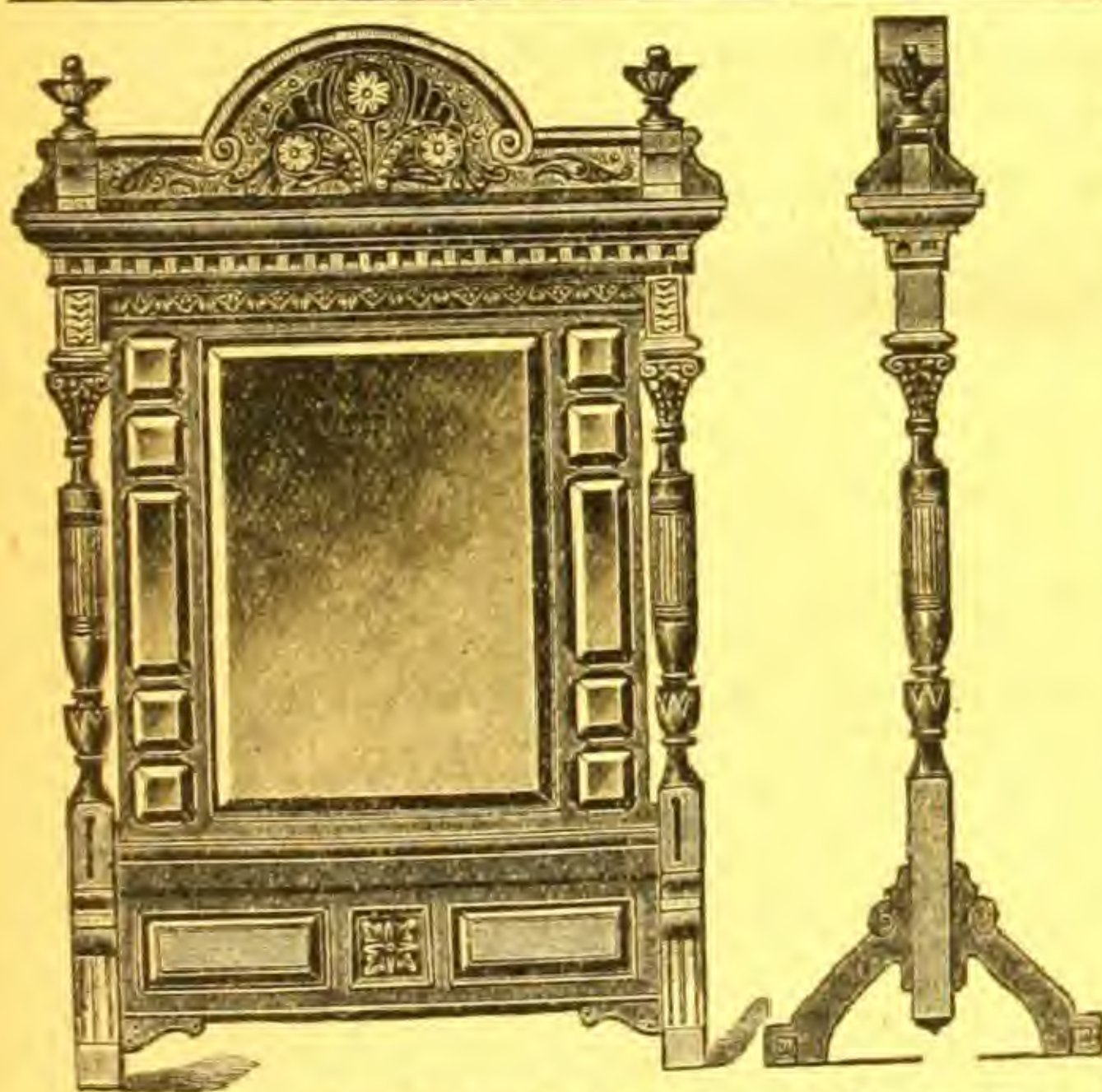
Is paneled on back; has center light in front 32x38 with side lights, all are beveled plate glass. Screen stands 7 foot high and 6 foot wide. Can be finished in imitation of oak, walnut or mahogany.

**PRICES ON APPLICATION.**

**No. 2—Walnut or Mahogany Screens.**

This is a double glass screen, two plates, 54x54, and mounted on heavy castors; can be readily moved and is not easily tipped over. Is preferred by many to a full partition.

**SEND FOR PRICES.**

**No. 1—Walnut or Mahogany Screen.**

Is a double glass screen and mounted on castors. Center plate beveled, 34x48 inches. Small plates on side are also beveled.

**SEND FOR PRICES.**

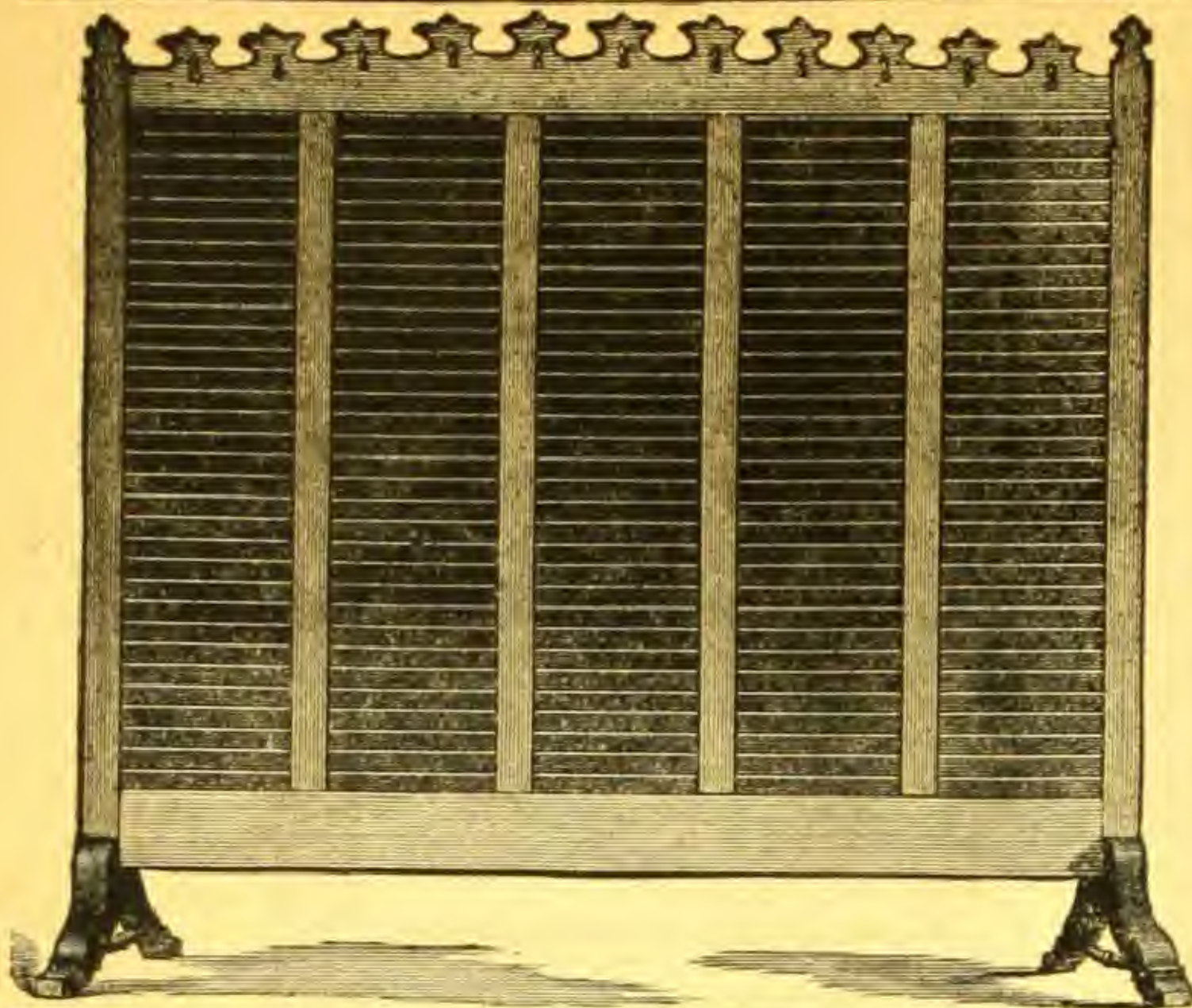
Screens made in any style and finished to suit the purchaser.

**No. 1—Walnut or Mahogany Wine Cases.**

With carved top and columns. Has cupboard underneath and glass doors for front of case. Intended as a display wall case for bottled goods. Can be built any size or style.

**PRICES ON APPLICATION.**





## No. 5 SOFT WOOD Blind Screens.

*Made of Pine and finished either in natural wood and stained mahogany or walnut. Slats are nicely put in and it is very neat. Size, 6 ft. high and 7 ft. long.*

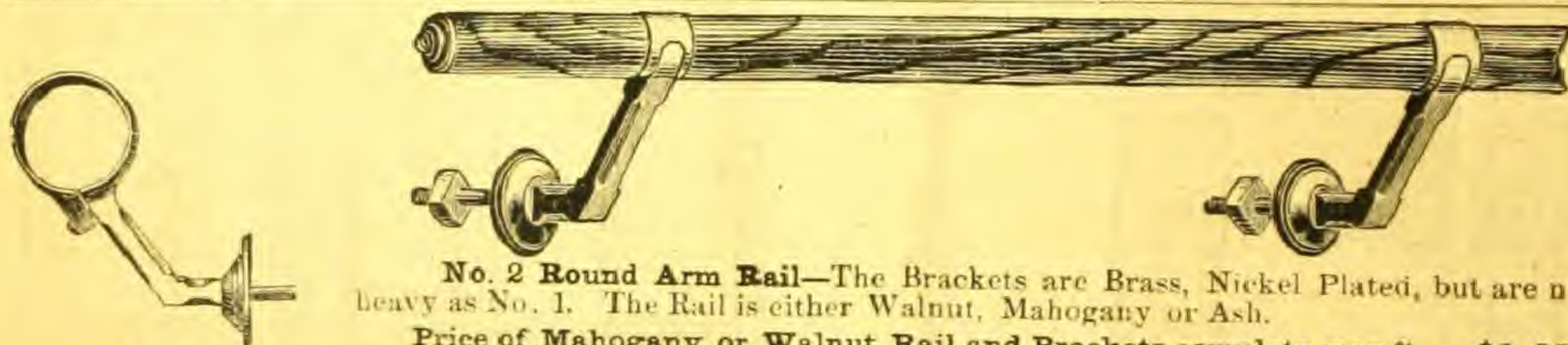
PRICE EACH, \$10 00.

## ARM RAILS FOR COUNTERS.



**No. 1 Round Arm Rail**—Has heavy Brass Brackets, Nickel Plated. Brackets weigh over five pounds each. The Bands and End Caps are Brass, Nickel Plated. The Rail is 2½ inches in diameter. Either in Mahogany or Walnut. These Rails can be put on any kind of a counter.

Price of Rail and Brackets complete, per ft. .... \$2 00. | Price of No. 1 Brackets Separate, each .... \$5 00.

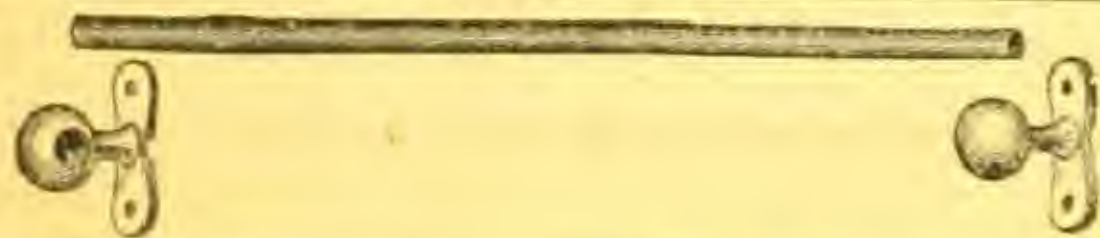


**No. 2 Round Arm Rail**—The Brackets are Brass, Nickel Plated, but are not as heavy as No. 1. The Rail is either Walnut, Mahogany or Ash.

Price of Mahogany or Walnut Rail and Brackets complete, per ft. .... \$1 25  
 " of Oak or Ash Rail and Brackets complete, per ft. .... 1 00  
 " of No. 2 Brackets, separate, each. .... 1 25

**No. 3 Square Arm Rail**—Either in Walnut or Mahogany, the same price as No. 2 complete at \$1.25 per ft.

### No. 2 BRACKET.



### BRASS WINDOW AND DOOR GUARDS.

Complete with Posts and Screws for putting on.

Price for Polished Brass Rods separate. .... 20c per foot.

Price for Brass Rods, Nickel Plated. .... 25c "

Price for Posts with Screws for putting on. .... 15c each.



### CORNER IRON.

### SIDE IRON.

straight and two corner irons. In ordering give length of the counter. Price per set of six irons, \$ 50.

## COUNTER IRONS.

I furnish these irons with all my counter work, or extra irons when wanted. They fasten the counter solid to the floor and raise the bottom about three-eighths of an inch, thus keeping the counter and floor from decay. A set comprises four

I have many Special Designs and Photographs of Counter and Bar work that are not shown in my Catalogue and will be able to furnish you anything you may want.



## MIXED DRINKS.

**BRANDY CRUSTA.**—use small bar glass—Take 3 or 4 dashes of gum syrup, 1 dash of Boker's bitters, 1 wine glass of brandy, 2 dashes of curacao, 1 dash lemon juice. Before mixing the above ingredients, prepare a cocktail glass as follows: Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple, (all in one piece) so that the paring will fit in the wine glass. Put the above ingredients into a small whiskey glass filled  $\frac{3}{4}$  full of shaved ice, shake up well and strain the liquid into the cocktail glass prepared as above directed.

**GIN CRUSTA.**—use a small bar glass—Gin Crusta is made like the brandy crusta, using gin instead of brandy.

**ST. CROIX CRUSTA.**—use a large bar glass—Take a nice clean lemon, the same size as your wine glass, cut off both ends, and peel it the same as you would an apple, put the lemon peel in the glass, so that it will line the entire inside of the glass, dip the edge of the glass and the lemon peel in pulverized sugar and mix as follows: 3 or 4 dashes of orchard syrup, 1 dash of bitters,  $\frac{1}{2}$  glass of fine ice, 1 small dash of lemon juice, 2 dashes of maraschino, 1 wine glass of St. Croix rum. Mix well with a spoon, and strain into a wine glass, dress with small pieces of pineapple and strawberries, and serve.

**WHISKEY CRUSTA.**—use a large bar glass—3 or 4 dashes gum syrup, 1 or 2 dashes angostura bitters, 1 or 2 dashes lemon juice, 2 dashes maraschino. Fill glass half full of fine ice,  $\frac{1}{4}$  wine glass whiskey. Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass, peel it so as to have the rind all in one piece, fit it into the cocktail glass. Moisten the edge of your glass with lemon juice, and dip the edge in powdered sugar, then strain the mixture into your prepared glass, and serve.

**CURACOA.**—6 ounces of very thin orange peel, 1 pint of whiskey, 1 pint of clarified syrup, 1 drachm powdered alum, 1 drachm carbonate of potash. Place the orange peel in a bottle, which will hold a quart with the whiskey; cork tightly and let the contents remain for 12 days, shaking the bottle frequently. Then strain out the peel, add the syrup; shake well, and let it stand for 3 days. Take out a tea-cupful into a mortar, and beat up with the alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The curacao will then be perfectly clear.

**CURACOA.**—6 oz. orangl peel cut small, 1 drachm cinnamon,  $\frac{1}{2}$  drachm mace, bruised, 1 drachm saffron,  $\frac{1}{4}$  gallons spirit of wine (14 U. P.), 2 pints capillaire. Macerate all together; in about 21 days draw off the liquor through a strainer, and press the residue so as to recover any of the liquor it may have retained; mix both liquors, and filter through flannel.

**BRANDY DAISY.**—use a small bar glass—Take 3 or 4 dashes of gum syrup, 2 or 3 dashes of curacao cordial, the juice of half a small lemon, 1 small wine glass of brandy, 2 dashes of Jamaica rum. Fill glass  $\frac{3}{4}$  full of shaved ice. Shake well, strain into a large cocktail glass, and fill up with seltzer water from a syphon.

**BRANDY DAISY.**—use a small bar glass—3 or 4 dashes of gum syrup,  $\frac{1}{2}$  the juice of a lemon, 2 or 3 dashes orange cordial, 1 wine glass brandy. Fill glass half full fine ice, shake thoroughly, strain and fill up with seltzer water or apollinaris.

**BRANDY DAISY.**— $\frac{1}{2}$  table-spoonful of sugar, 2 or 3 dashes of lemon juice, 1 squirt seltzer water, dissolve well with a spoon,  $\frac{1}{2}$  glass of chartreuse (yellow). Fill up the glass with fine ice, 1 glass of brandy. Stir up well with a spoon, place the fruit into a fancy bar glass, strain the ingredients into it, and serve.

**GIN DAISY.**—use a small bar glass—Take 3 or 4 dashes of orgeat, or gum syrup, 3 dashes of maraschino, the juice of half a small lemon, 1 wine glass of Holland gin. Fill glass  $\frac{3}{4}$  full of shaved ice. Shake well, strain into a large cocktail glass, and fill up with seltzer or apollinaris water.

**GINGER DAISY.**—Same as above, substituting Jamaica ginger.

**RUM DAISY.**—Same as Brandy Daisy substituting rum for brandy.

**SANTA CRUZ RUM DAISY.**—use a small bar glass—Take 3 or 4 dashes of gum syrup, 2 or 3 dashes of maraschino or curacao, the juice of half a small lemon, 1 wine glass of Santa Cruz rum. Fill glass  $\frac{3}{4}$  full of shaved ice. Shake thoroughly, strain into a large cocktail glass, and fill up with apollinaris or seltzer water.

**WHISKEY DAISY.**—use a large bar glass— $\frac{1}{4}$  table-spoonful of sugar, 2 or 3 dashes of lemon juice, 1 dash of lime juice, 1 squirt of syphon seltzer, dissolve with the lemon and lime juice,  $\frac{1}{2}$  of the glass filled with fine shaved ice, 1 wine glass of good whiskey,  $\frac{1}{2}$  pony glass chartreuse (yellow). Stir up well with a spoon, then take a fancy glass, have it dressed with fruit and strain the mixture into it, and serve. This drink is very palatable and will taste good to most anybody.

**WHISKEY DAISY.**—use a small bar glass—3 dashes gum syrup, 2 dashes orgeat syrup, the juice of half a small lemon, 1 wine glass of rye whiskey. Fill glass  $\frac{3}{4}$  full of fine ice. Shake well, strain into a large cocktail glass, and fill up with seltzer water.

**EAU D'ABSINTHE.**—33 oz. wormwood, 24 oz. refined sugar, 4 oz. juniper berries,  $\frac{1}{4}$  oz. angelica root, 1 oz. cinnamon bark, 4 oz. orange flower water,  $2\frac{1}{2}$  gallons spirit of wine (11 U. P.) Bruise the sugar, berries, wormwood, etc., in an iron mortar and place them in a wide mouthed jar; then add the orange water and spirit. Stir them well each day for a month, then press and filter.

**EAU D'AMIS.**—4 oz. figs, 4 oz. raisins, 4 oz. dates, 1 oz. essence of saffron, 6 drops of essence of bergamot, 10 drops essence of citron,  $1\frac{1}{2}$  gallons proof spirit, 10 lbs. brown sugar, 6 pints distilled water. Beat up with figs, dates, etc., with a part of the sugar until they form a paste; place this in a wide mouthed jar, and having previously mixed together the liquids, add a quart at a time, stirring well between each addition. Then add the balance of the sugar, and in one month press and filter.

**EAU DE CORDIALE.**—20 oz. lemon peel, 4 oz. cinnamon bark, bruised, 2 oz. balm, the fresh herb, 2 oz. powdered coriander seed, 2 oz. powdered aniseed, 1 oz. powdered mace, 1 oz. powdered nutmeg,  $2\frac{1}{2}$  gallons rectified spirit (60 O. P.), 2 gallons distilled water, 1 gallon capillaire. Macerate the solids for 10 days in the spirits, and decant as much liquor as can be got off clear. To the mace add the water and capillaire; stir up well and set aside for 14 days; then press, filter and add the liquor first withdrawn. Another method, and it is thought a better one, is to mix all the ingredients together, and stir them well every other morning for about a month, and then press and filter.

**BALTIMORE EGG NOGG.**—use a large bar glass—1 yolk of an egg,  $\frac{3}{4}$  table-spoon of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream.  $\frac{1}{2}$  pony brandy, 3 or 4 lumps of ice,  $\frac{1}{4}$  pony Jamaica rum, 1 pony Madeira wine. Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top, and serve.

**BALTIMORE EGG NOGG.**—for a party of 10—Take  $\frac{1}{2}$  pint of brandy (or Jamaica rum), 2 wine glasses of Madeira wine, 6 pints rich milk, 10 eggs, 10 teaspoonfuls powdered sugar,  $\frac{3}{4}$  nutmeg grated. Beat the yolks of the eggs and the sugar together to a cream; add the nutmeg, well mixed in; then add the brandy (or rum) and the wine. Have the whites of the eggs ready beaten to a stiff froth, and beat them into the mixture; then stir in the milk gradually beating up the mixture all the while. Place the bowl in a vessel containing ice.

**BOWL OF EGG NOGG FOR A PARTY.**—For a three gallon bowl mix as follows:  $2\frac{1}{2}$  lbs. of fine powdered sugar, 20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar, and dissolve by stirring well together. 2 qts. of good old brandy,  $1\frac{1}{2}$  pints of Jamaica rum, 2 gallons of good rich milk. Mix the ingredients well, and stir continually while pouring in the milk to prevent it from curdling; then beat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

**BOSTON EGG NOGG.**—use a large bar glass—Yolk of an egg,  $\frac{3}{4}$  table-spoonful of powdered sugar, add a little nutmeg and cinnamon, and beat to a cream,  $\frac{1}{2}$  pony glass of brandy, 1 wine glassful of ice,  $\frac{1}{4}$  pony glass of Jamaica rum, 1 wine glassful of Madeira wine. Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

**CIDER EGG NOGG.**—use a large bar glass—1 fresh egg,  $\frac{1}{4}$  table-spoonful of sugar, 3 or 4 small lumps of ice. Fill the glass with cider. Shake well and strain, grate a little nutmeg on top, and serve. This drink is a very pleasant one, and is popular throughout the southern part of the country, and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

**CIDER EGG NOGG.**—use a large bar glass—1 egg, 1 table-spoonful of sugar, small quantity of cracked ice, 1 pony glass of brandy. Fill the tumbler with cider, shake well, and serve.

**EGG NOGG.**—use a large bar glass—1 egg, 1 table-spoonful of white sugar, 1 wine glass brandy,  $\frac{1}{4}$  wine glass of rum (St. Croix or Santa Cruz). Fill the tumbler  $\frac{1}{2}$  full of cracked ice and the balance with milk, shake well together, and grate nutmeg on top and serve.

**GENERAL HARRISON EGG NOGG.**—use a large bar glass—3 or 4 small pieces of ice, 1 fresh egg, 1 table-spoon sugar. Fill with cider, shake well, and strain; serve with a little nutmeg on top.

**HOT EGG NOGG.**—use a large bar glass—This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you use boiling water instead of ice.

**IMPERIAL EGG NOGG.**—use a large bar glass—1 table-spoon sugar, 1 fresh egg,  $\frac{1}{4}$  glass of fine ice, 1 wine glass brandy,  $\frac{1}{2}$  wine glass Jamaica rum. Fill up with rich milk. Shake thoroughly in an "egg nogg" shaker, and strain. Grate a little nutmeg on top if desired. Hot Egg Nog—use hot milk and omit the ice.

**SHERRY EGG NOGG.**—use a large bar glass—1 egg, 1 table-spoonful of sugar, 1 pony glass of brandy, 1 wine glass of sherry wine, 3 or 4 lumps of ice. Fill with milk, shake well, and grate nutmeg on top.

**SHERRY EGG NOGG.**—use a large bar glass—Take  $1\frac{1}{2}$  tea-spoonfuls of fine white sugar, 1 fresh egg, 2 or 3 small lumps of ice, 2 wine glasses of sherry wine. Fill the glass with rich milk, shake up until the egg is thoroughly mixed with the other ingredients. Strain the mixture into a large goblet, excluding the ice, and grate a little nutmeg on top.

**APPLE JACK FIX.**—use a large bar glass—Same as Brandy Fix, using apple jack instead.

**BRANDY FIX.**—use small bar glass—Take 1 large tea-spoonful of fine white sugar dissolved in a little water, the juice of  $\frac{1}{4}$  of a lemon, 3 dashes of curacao, 1 wine glass of brandy. Fill the glass  $\frac{3}{4}$  full of shaved ice. Stir well and ornament the top with slices of lemon or lime.

**BRANDY FIX.**—use a large bar glass— $\frac{1}{4}$  table-spoonful of sugar, 2 or 3 dashes of lime or lemon juice,  $\frac{1}{2}$  pony glass of pineapple syrup, 1 or 2 dashes of chartreuse (green), dissolved well with a little water or seltzer. Fill up the glass with shaved ice, 1 wine glass of brandy. Stir up with a spoon, and ornament the top with grapes and berries in season, and serve with a straw.

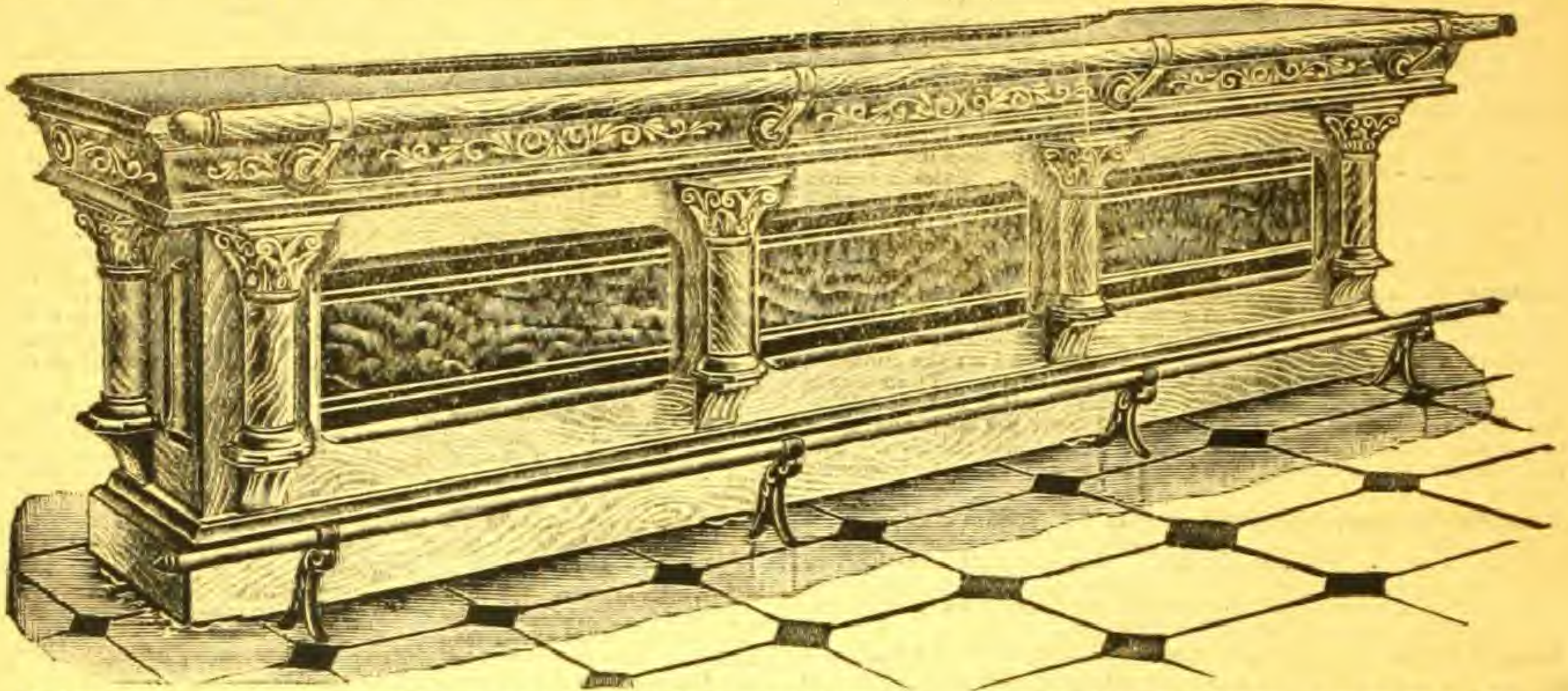
**GIN FIX.**—use a small bar glass—take 1 large tea-spoonful of powdered white sugar dissolved in a little water, 2 dashes of raspberry syrup, the juice of  $\frac{1}{4}$  of a lemon, 1 wine glass of Holland gin. Fill the glass  $\frac{3}{4}$  full of shaved ice, stir thoroughly, and ornament the top with berries in season. Old Tom gin may be used if preferred.



# STEVENS' \* COUNTERS.

My Counter work is well known all over the United States. I build nothing but good work, put together in the best manner. The material is all doweled and mortised. Panels are put in so that they will never split or give way. The top is supported by its own brackets. There are no inserted mouldings, pressed ornaments or any cheap work. The mouldings are solid wood.

Carvings are in wood, done in my factory. All counters have my new counter irons, so that the wood work does not touch the floor. They have from six to eight coats of finish, and will stand for years. Built with round or square returns, and of any length wanted. Are packed in good shape, so as to go with perfect safety to any point.

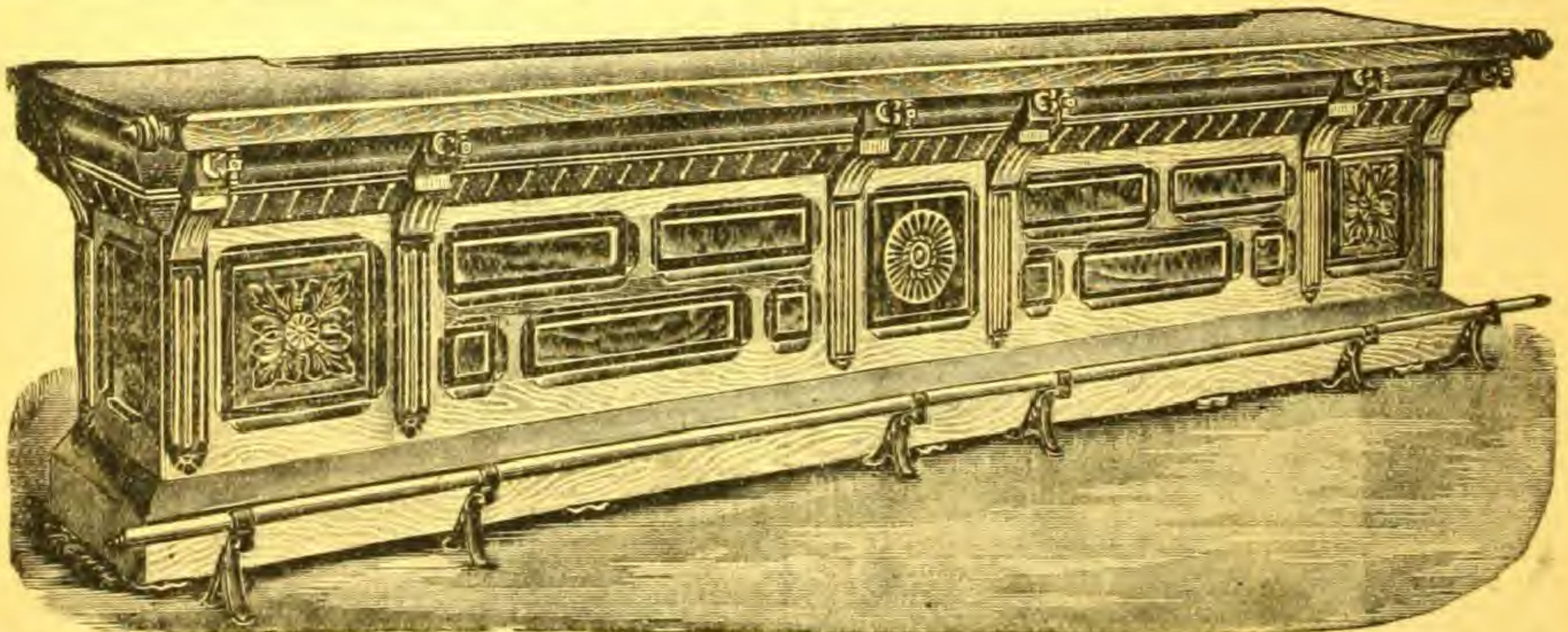


**NEW NO. 1—WALNUT OR MAHOGANY COUNTER, SHOWING ROUND ARM RAIL.**

No. 1—Shows Counter with sunk panels. The columns are very heavy with carved tops. The Counter has no inserted mouldings, and can be built in this style only by those having special machinery for doing it.

14 ft. Walnut.....\$100.	16 ft. Walnut.....\$125.	18 ft. Walnut.....\$140.
" Mahogany..... 115.	" Mahogany..... 140.	" Mahogany..... 155.

**THE ABOVE PRICES DO NOT INCLUDE EITHER INSIDE WORK, ARM OR FOOT RAIL.**



**NEW NO. 2—WALNUT OR MAHOGANY COUNTER, SHOWING SQUARE ARM RAIL.**

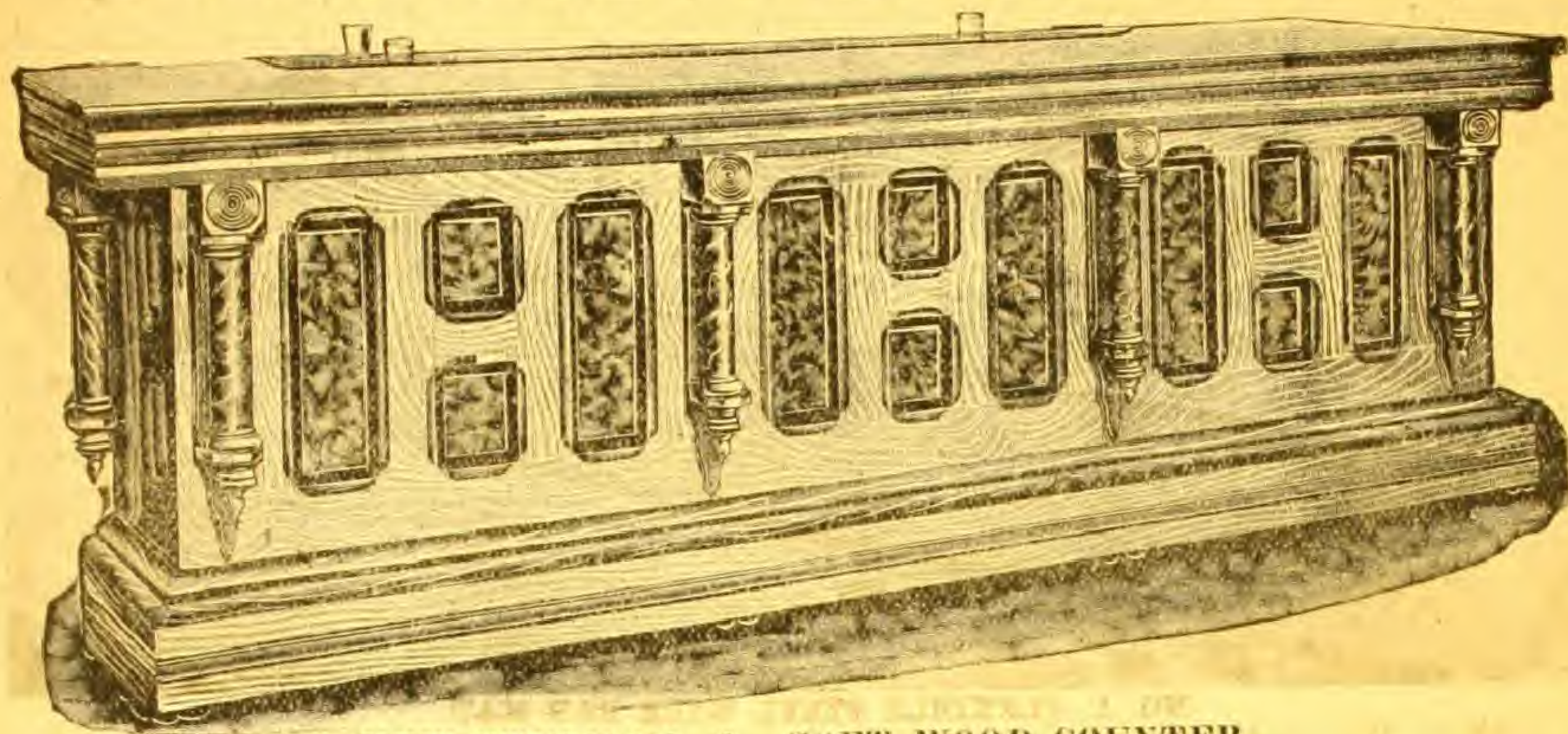
No. 2—Shows a new design with carved panels, and is the handsomest Counter that I build.

14 ft. Walnut.....\$100.	16 ft. Walnut.....\$125.	18 ft. Walnut.....\$140.
" Mahogany..... 115.	" Mahogany..... 140.	" Mahogany..... 155.

**THE ABOVE PRICES DO NOT INCLUDE EITHER INSIDE WORK, ARM OR FOOT RAIL.**



# STEVENS' \* COUNTERS.

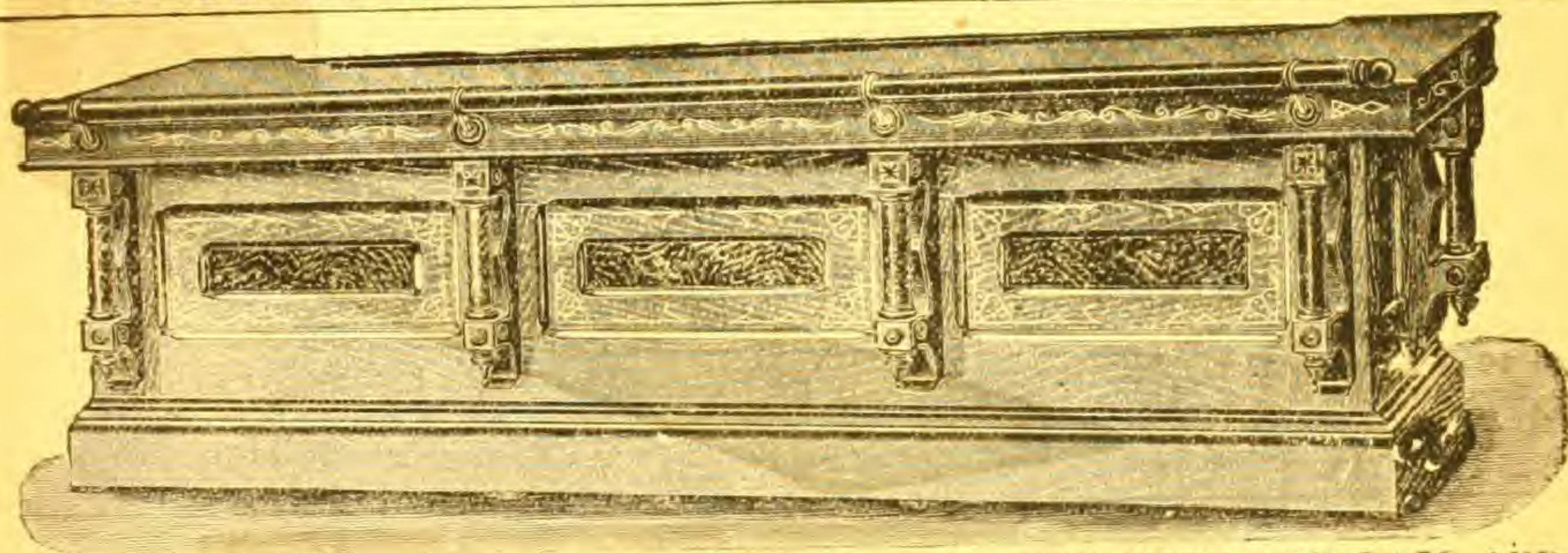


## NEW STYLE NO. 3.—SOFT WOOD COUNTER.

This is the cheapest Counter I make. Built in Soft Wood, grained either Oak, Walnut or Mahogany. Has Ash Top. It is well made and worth the price asked.

PRICE— 9 and 10 feet.....	\$25 00	16 feet.....	\$35 00
12 and 14 feet.....	30 00	18 feet.....	40 00

ABOVE PRICES DO NOT INCLUDE EITHER INSIDE WORK, ARM OR FOOT RAIL.



## NO. 5—WALNUT OR MAHOGANY COUNTER COMPLETE WITH ARM RAIL AND NO. 1 INSIDE.

No. 5 Counter.—Is complete with Arm Rail and the No. 1 inside. It is a first-class counter at a moderate price. The material is the best, dried and prepared the same as all my best work; the finish is the same. Columns are veneered. The inside work is my regular No. 1. Inside brass wash sinks with zinc drips.

No. 5—13 feet, complete with Arm Rail and No. 1 inside.	Walnut... \$120.	Mahogany .. \$140.
" —14 "	135.	155
" —16 "	150.	170
" —18 "	165.	185



## FOOT OR FLOOR RAILS.

Iron, 1½ inches in diameter with Brass ends. The Brackets are of Cast-Iron, heavy, ornamental pattern, and stand on the inside of the rail.

Iron Rail and Iron Brackets complete, Price per ft., 25c  
Iron Brackets separate, Price each, 35c

Polished Brass Foot Rails, 1½ inches in diameter, fitted with bent elbow for return, and Brass Caps for the ends with ornamental Brass Brackets.

PRICE—Complete per foot.....\$1 25.

Polished Straight Brass Foot Rail, separate, 1½ inches in diameter without brackets.....\$ 75.

PRICE per foot.....\$2 00.

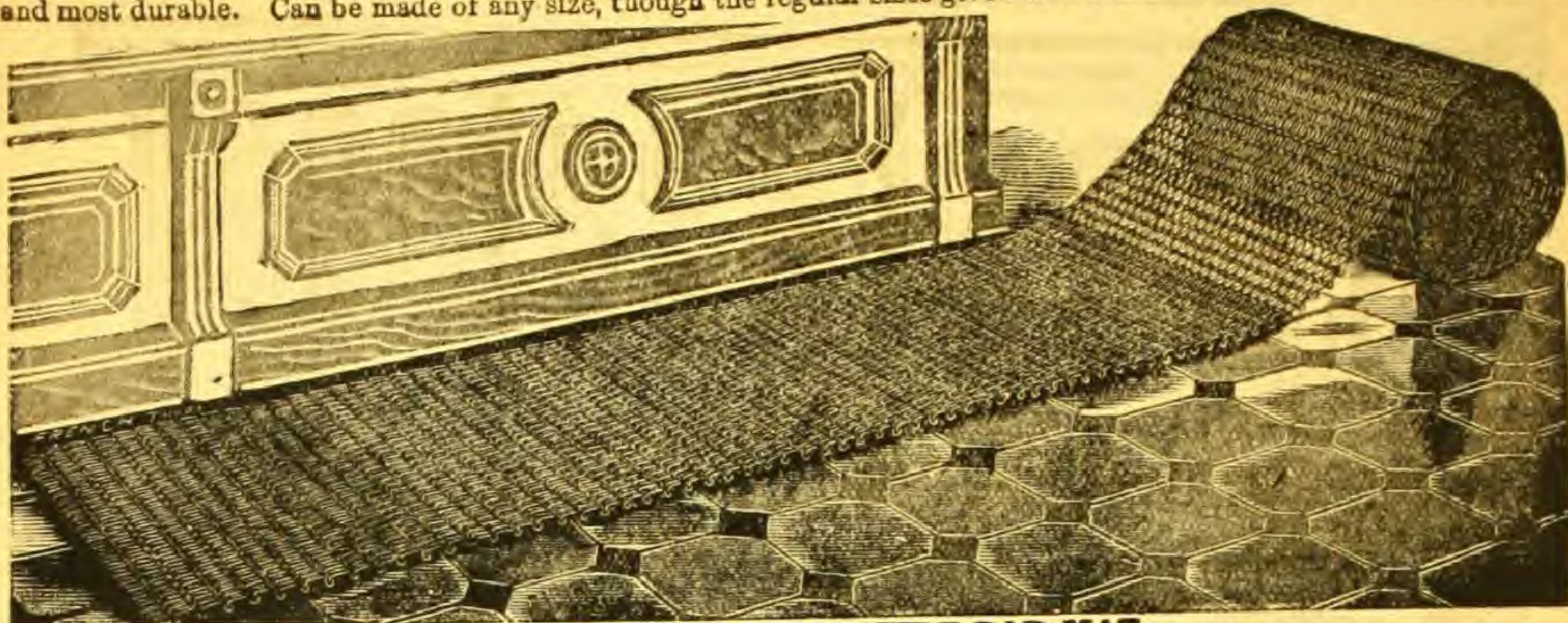
PRICE of No. 4 Brass Brackets, separate, for 100' rail, each .....

In ordering, give length of Rail in front and at the ends.



✻ FLEXIBLE ✻ BAR ✻ MATS. ✻

These mats can be rolled up into very small compass, are made of steel wire and can be easily cleaned; are as soft to stand on as a carpet; for Bar use, Offices, or any place that a mat is required they will be found the cleanest and most durable. Can be made of any size, though the regular sizes given below are the only ones carried in stock.



NO. 1, FLEXIBLE STEEL WIRE BAR MAT.

**NO. 1, FLEXIBLE STEEL WIRE BAR MAT.**  
Stock size 24 inches wide and any length wanted. By turning the mat over all the dirt falls out.

Stock size 24 inches wide and any length wanted.				By turning the mat over all the dirt falls out.			
8 feet long	2 feet wide,	Price, \$5 60	14 feet long	2 feet wide,	Price, \$9 80		
10 "	" " " "	" 7 00	16 "	" " " "	" 11 20		
12 "	" " " "	" 8 40	18 "	" " " "	" 12 60		

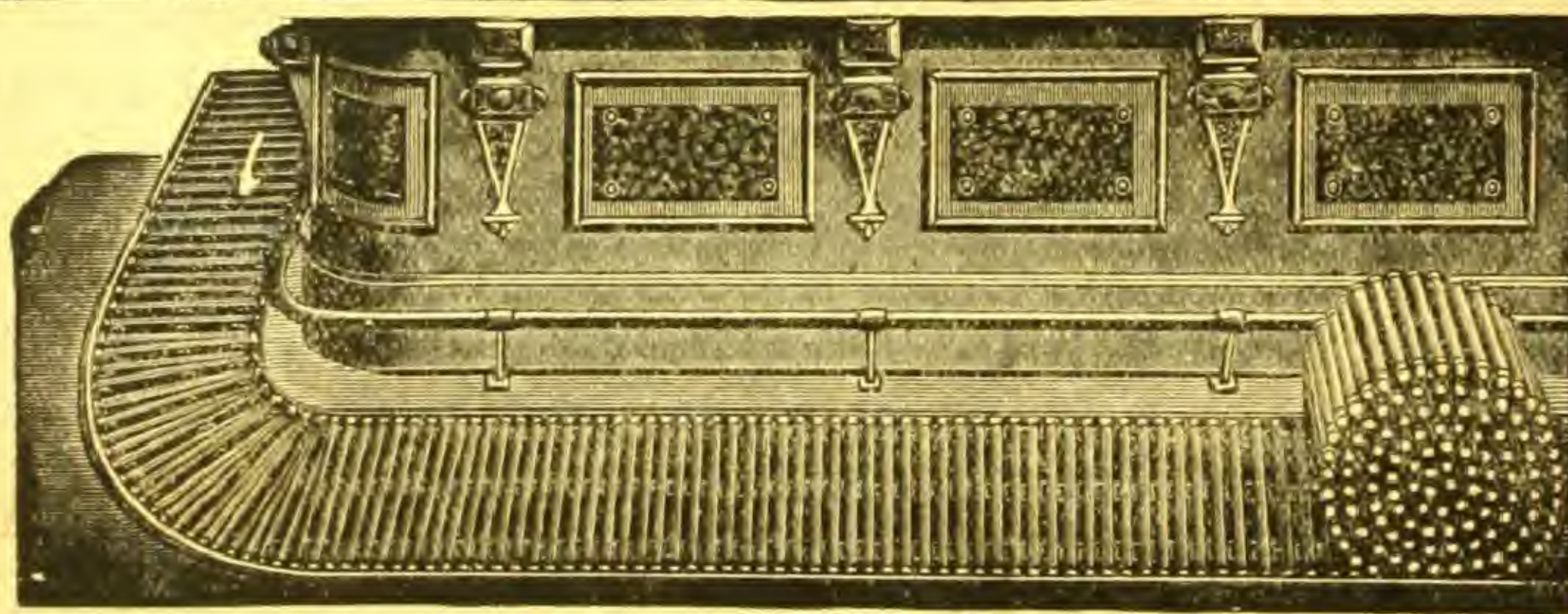
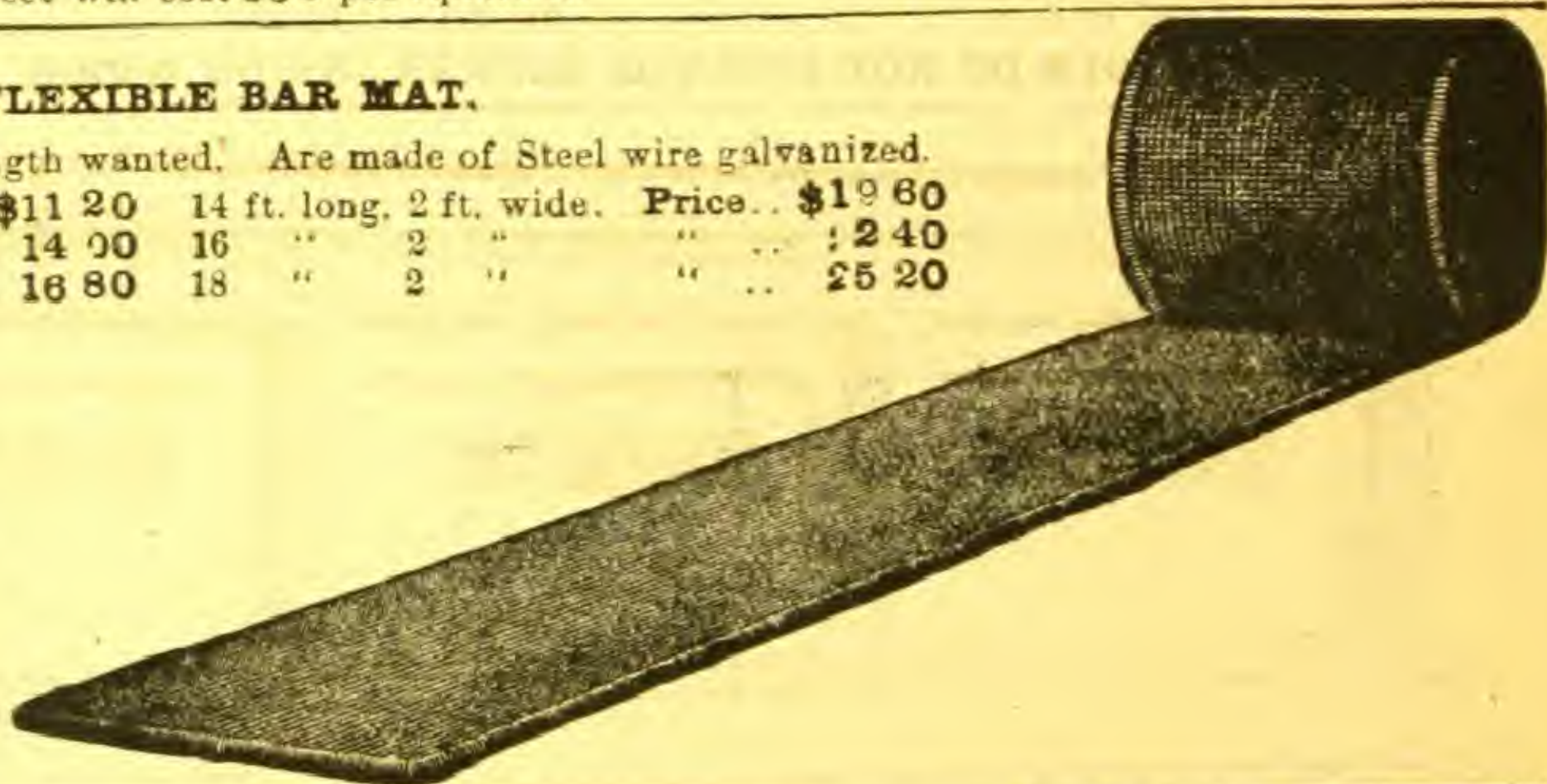
Any lengths longer than 18 feet will cost 35 c per square ft.

NO. 4, FLEXIBLE BAR MAT.

Stock sizes are 2 ft. wide, any length wanted. Are made of Steel wire galvanized.

8 ft. long, 2 ft. wide.	Price, . . .	\$11 20	14 ft. long, 2 ft. wide.	Price, . . .	\$19 60
10 " 2 "	" . . .	14 00	16 " 2 "	" . . .	24 00
12 " 2 "	" . . .	16 80	18 " 2 "	" . . .	25 20

Longer Mats will cost 70c per square ft. If mats are wanted the same style as No. 4, made of Brass wire, instead of Galvanized Steel, the price will be \$1.40 per square foot.



NO. 3. PATENT WOOD MATS.

This Mat is made of Hard Maple—thoroughly soaked in oil to keep out moisture. The slats are round. Allows any dirt to pass through. The connecting hinges are very strong. Is made with metal tips on the end of each slat.

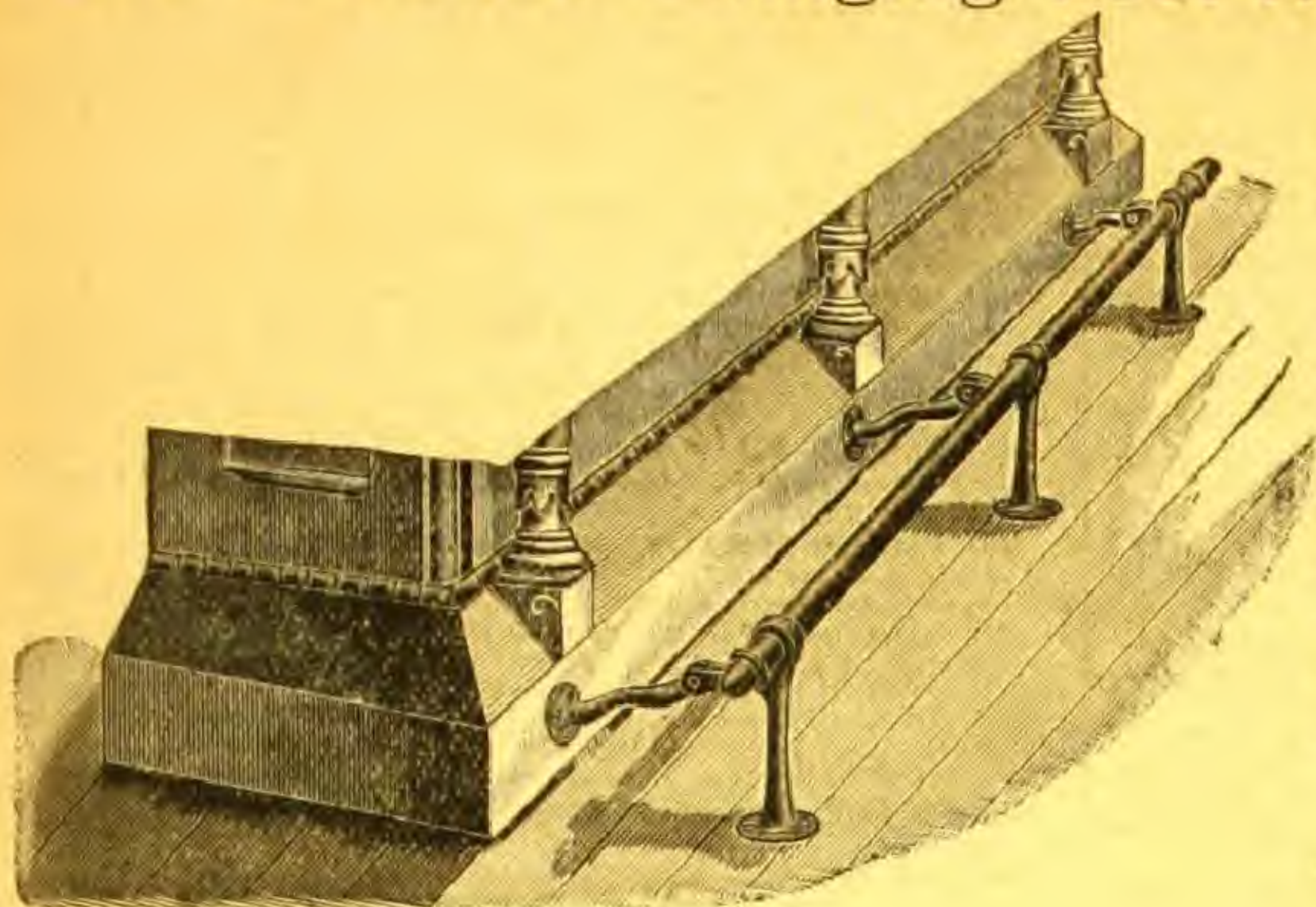
8 ft. long, 2 ft. wide.	Price.....	\$5.20	14 ft. long, 2 ft. wide.	Price.....	\$ 9 10
10 " 2 "	" .....	6.50	16 " 2 "	" .....	10 40
12 " 2 "	" .....	7.80	18 " 2 "	" .....	11 70

Longer mats than 18 ft., or mats more than 24 inches wide, will cost 32½¢ per square ft.

If Mats are straight, send length and width wanted. If circle corner, give length of straight parts on inside and also width wanted.



## No. 2 Patent Swinging Foot Rails with Brackets.



These brackets swing the entire Foot Rail and all, back out of the way for sweeping or cleaning.

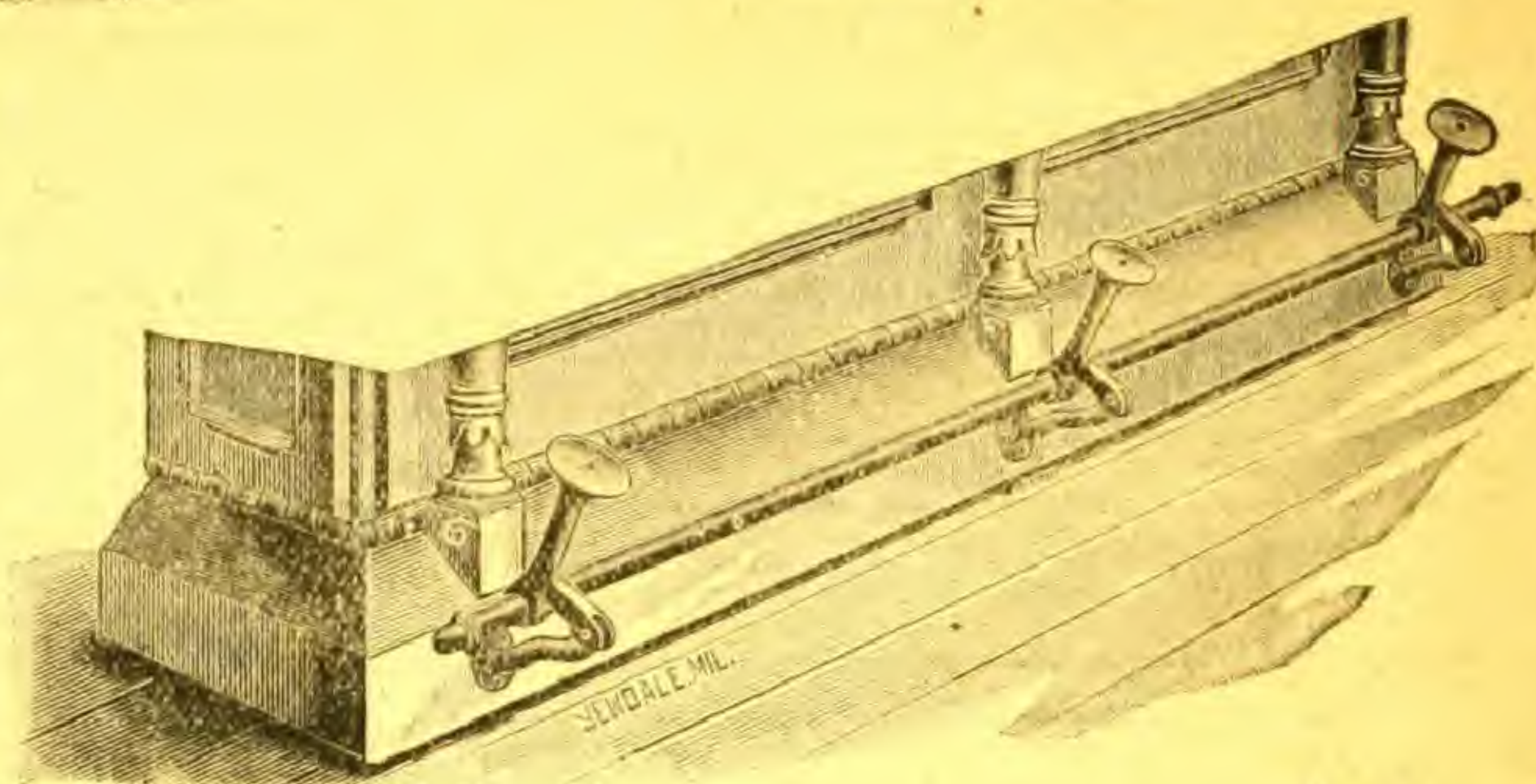
Are a very handsome Foot Rail Bracket for Bars, Banks, Offices or any place where foot rails are used.

The Bracket fastens to base of counter only, the support being loose from floor, has hinge near center of arm between rail and counter, allowing rail to be tipped back towards counter, leaving floor clean for sweeping or scruping.

Brackets and Rails are furnished either in Brass or Iron.

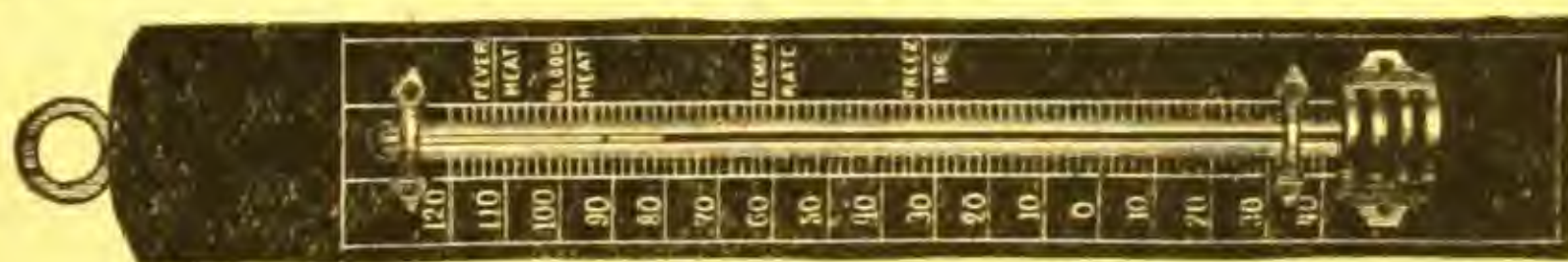
Another advantage with this Patent Foot Rail Bracket is that wire matting may be laid close up to the counter under the rail and supports, a convenience not possible with the ordinary foot rail.

They can be attached to any counter by anyone, and are not only a convenient Foot Rail but very attractive in appearance as well.



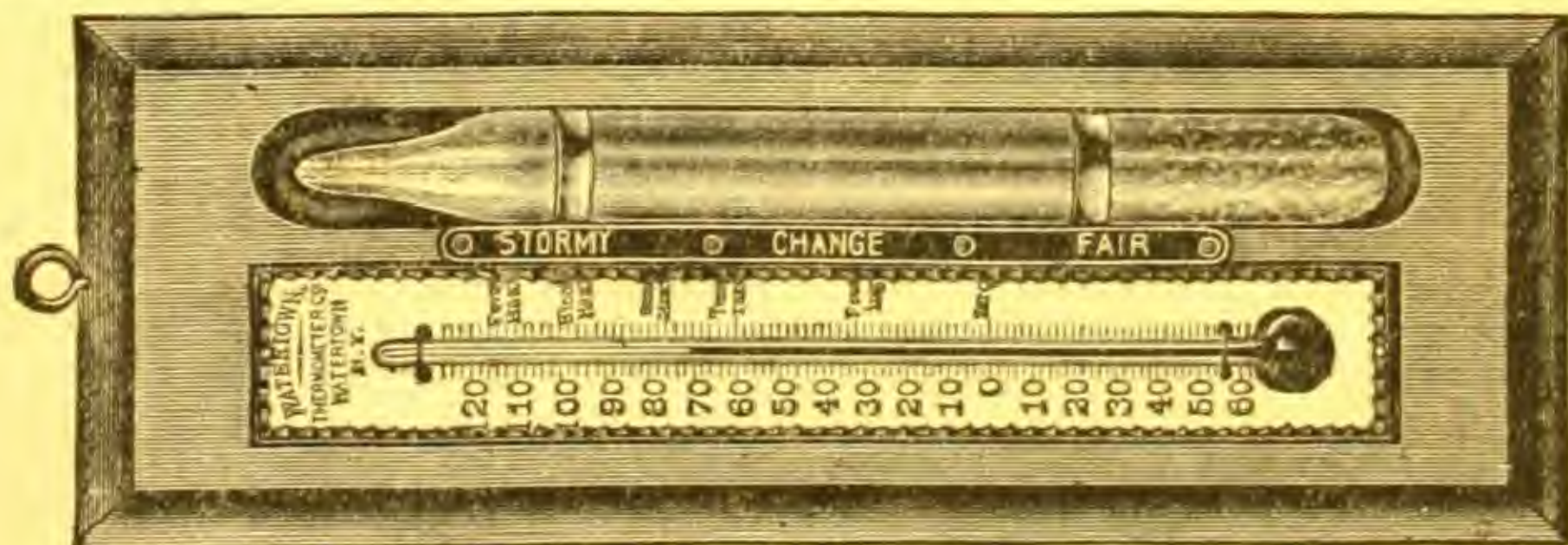
Iron Brackets, price each	\$ 75
Iron Foot Rail separate per foot, price	15c
Brass Brackets, each	2 50
Polished Brass Foot Rail, separate per foot, price	75

## THERMOMETERS AND BAROMETERS.



No. 1.

No. 1—Black Enamel Thermometer, eight inches long, price each.....20c Per doz., \$2 25



No. 2.

No. 2—Signal Service Thermometer and Barometer, on same mounting, price each, 25c. Per doz., \$3 00

In ordering goods be sure to state whether they are to be sent by freight or express.



## MIXED DRINKS.

**BRANDY FIZZ.**—use a large bar glass—Fill glass with fine ice,  $\frac{1}{2}$  table-spoon of sugar dissolved in half wine glass seltzer water,  $\frac{1}{2}$  pony glass pineapple syrup, 1 wine glass brandy. Stir with a spoon. Dress with fruits, and serve with a straw.

**GIN FIZZ.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar in a little seltzer,  $\frac{1}{2}$  pony of pineapple syrup. Fill glass with fine ice, 1 wine glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

**GIN FIX.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar, 3 or 4 dashes of lime or lemon juice,  $\frac{1}{2}$  pony glass of pineapple syrup, dissolve well with a little water. Fill up the glass with shaved ice. 1 wine glass of Holland gin. Stir up well with a spoon, ornament the top with fruit in season, and serve with a straw.

**SANTA CRUZ FIX.**—Same as above, substituting Santa Cruz rum for gin.

**SANTA CRUZ FIZZ.**—use small bar glass—1 large tea-spoonful of powdered sugar, dissolved in a little water, 2 dashes of curacao, the juice of half a lemon, 1 wine glass of Santa Cruz rum. Fill up the glass  $\frac{3}{4}$  full of shaved ice, stir well and ornament the top with a slice of orange and a piece of pineapple.

**ST. CROIX FIX.**—use a large bar glass—Fill glass with fine ice,  $\frac{1}{2}$  table-spoonful of sugar,  $\frac{1}{2}$  wine glass of seltzer, 2 or 3 dashes of lemon juice,  $\frac{1}{2}$  pony of pineapple syrup, 1 wine glass of St. Croix rum. Stir well. Dress with fruit. Serve with a straw.

**WHISKEY FIX.**—use a large bar glass— $\frac{1}{4}$  glass fine ice,  $\frac{1}{2}$  table-spoon of sugar, 2 or 3 dashes lemon juice,  $\frac{1}{2}$  pony pineapple syrup, 1 wine glass whiskey. Stir well and dress with fruit. Serve with a straw.

**WHISKEY FIZZ.**—Take 1 large tea-spoonful of powdered white sugar, dissolved in a little water, the juice of half a lemon, 1 wine glass of bourbon or rye whiskey. Fill up the glass about  $\frac{3}{4}$  full of shaved ice, stir well, and ornament the top of the glass as directed in the last recipe.

**BRANDY FIZZ.**—use a large bar glass— $\frac{1}{2}$  tea-spoonful of fine sugar, juice of half a lemon, 1 wine glass of brandy, 1 or 2 dashes of white of egg,  $\frac{1}{4}$  glass of fine ice. Shake well. Strain into a fizz glass; fill up with seltzer or vichy. This must be imbibed immediately.

**GIN FIZZ.**—use a large bar glass— $\frac{1}{2}$  table-spoonful sugar, 3 or 4 dashes of lemon juice,  $\frac{1}{2}$  glass of shaved ice, 1 wine glass of old tom gin. Stir up well with a spoon, strain it into a large sized bar glass, fill up the balance with vichy or seltzer water, mix well and serve. Bear in mind that all drinks called Fizzes, must be drank as soon as handed out, or the natural taste of the same is lost to the customer.

**GOLDEN FIZZ.**—use a large bar glass—1 table-spoonful of fine white sugar, 3 dashes of lemon or lime juice, the yolk of 1 egg, 1 wine glass of old tom gin, 2 or 3 small lumps of ice. Shake up thoroughly, strain into a medium bar glass, and fill it up with seltzer water.

**MORNING GLORY FIZZ.**—use a large bar glass—Fill the glass  $\frac{1}{2}$  full with fine ice, mix 3 or 4 dashes absinthe in a little water, 3 dashes lime juice, 4 or 5 dashes lemon juice, 1 table-spoon sugar, the white of 1 egg, 1 wine glass of Scotch whiskey. Shake well in a shaker and strain; fill balance of glass with seltzer or vichy water. To be drank immediately, or the effect will be lost. It is a morning beverage, a tonic and a nerve quietter.

**ST. CROIX RUM FIZZ.**—Is prepared same as Brandy Fizz, simply substituting rum for brandy.

**SANTA CRUZ FIZZ.**—use a medium bar glass—1 tea-spoonful of fine white sugar, 3 dashes of lemon juice, 1 small lump of ice, 1 wine glass of Santa Cruz rum. Fill the glass with seltzer water from a syphon, or with apollinaris water, stir thoroughly and serve.

**SILVER FIZZ.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar, 2 or 3 dashes of lemon juice, 1 wine glass of old tom gin, dissolved well, with a squirt of vichy, 1 egg (the white only),  $\frac{1}{4}$  glass filled with shaved ice. Shake up well with a shaker, strain it into a good sized fizz glass, fill the glass with syphon seltzer or vichy water, mix well and serve. This drink is a delicious one, and must be drank as soon as prepared, as it loses its strength and flavor.

**WHISKEY FIZZ.**— $\frac{1}{2}$  tea-spoon fine sugar, juice of half a lemon, 1 or 2 dashes of the white of an egg, 1 wine glass of whiskey,  $\frac{1}{4}$  glassful of fine ice. Shake well. Strain into a fizz glass, fill it with seltzer water or vichy, and serve.

**WHISKEY FIZZ.**—use a large bar glass— $\frac{1}{2}$  table-spoonful of sugar, 2 or 3 dashes of lemon juice, dissolve with a squirt of seltzer water. Fill the glass with ice. 1 wine glass of whiskey. Stir well, strain into a good sized fizz glass; fill the balance with seltzer or vichy water, and serve. This must be drank as soon as mixed, in order not to lose its flavor.

**BRANDY FLIP.**—use a large bar glass—1 fresh egg,  $\frac{1}{4}$  table-spoonful of sugar,  $\frac{1}{4}$  glass of shaved ice, 1 wine glass full of brandy. Shake the above ingredients well in a shaker, strain into a flip or other fancy bar glass, and grate a little nutmeg on top, and serve.

**COLD BRANDY FLIP.**—use a large bar glass—Take 1 tea-spoonful powdered sugar, 1 wine-glass of brandy,  $\frac{1}{2}$  wine glass of water, 1 fresh egg, 2 lumps of ice. Dissolve the sugar in the water, add the brandy, egg and ice, shake up thoroughly, strain into a small bar glass. Serve with a little nutmeg on top.

**COLD GIN FLIP.**—use a large bar glass—Same as Cold Rum Flip, substituting Holland gin instead of Jamaica rum.

**COLD RUM FLIP.**—use a large bar glass—1 tea-spoonful of powdered sugar, dissolved in a little water, 1 wine glass Jamaica rum, 1 fresh egg, 2 or 3 lumps of ice. Shake up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

**COLD WHISKEY FLIP.**—use a large bar glass—Same as Rum Flip, substituting bourbon or rye whiskey instead of Jamaica rum.

**GIN FLIP.**—use a large bar glass—1 table-spoonful of sugar dissolved in a little seltzer water, 1 wine glass Holland gin. Fill glass half full with fine ice, shake well, and strain into a fancy glass, and serve.

**GLASGOW FLIP.**—use a large bar glass—Beat 1 egg thoroughly, add the juice of 1 lemon,  $\frac{1}{2}$  table-spoon powdered sugar, balance cold ginger ale. Stir well, and serve.

**HOT BRANDY FLIP.**—use a large bar glass heated—1 tea-spoonful of sugar, 1 wine glass of brandy, yolk of 1 egg. Dissolve the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a medium bar glass, and fill it  $\frac{1}{2}$  full of boiling water. Grate a little nutmeg on top, and serve.

**HOT ENGLISH ALE FLIP.**—one quart—This is prepared in the same manner as Rum Flip, omitting the rum, and the whites of two of the eggs.

**HOT ENGLISH RUM FLIP.**—one quart—Take 1 quart of ale, 1 gill of old rum, 4 raw fresh eggs, 4 oz. of moist sugar, 1 tea-spoonful of grated nutmeg (or ginger). Heat the ale in a sauce pan; beat up the eggs and sugar, add the nutmeg and rum, and put it all in a pitcher. When the ale is near to a boil, put it in another pitcher, pour it very gradually in the pitcher containing the eggs, etc., stirring all the while very briskly to prevent the eggs from curdling, then pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

**HOT GIN FLIP.**—Same as Brandy Flip, using Holland gin instead of brandy.

**HOT RUM FLIP.**—use large bar glass, heated—Same as Brandy Flip, substituting Jamaica rum instead of brandy.

**HOT WHISKEY FLIP.**—Same as Brandy Flip, using whiskey instead of brandy.

**PORT WINE FLIP.**—use a large bar glass—Take 1 tea-spoonful of powdered white sugar, 1 large wine glass of port wine, 1 fresh egg, 2 or 3 lumps of ice. Break the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly and strain into a medium sized goblet.

**SHERRY FLIP.**—use a large bar glass—1 fresh egg,  $\frac{1}{2}$  table-spoonful of sugar,  $\frac{1}{2}$  glassful of shaved ice,  $\frac{1}{4}$  wine glassful of sherry wine. Shake it well, until it is thoroughly mixed, strain it into a fancy bar glass, grate a little nutmeg on top and serve. This is a very delicious drink and gives strength to delicate people.

**SHERRY WINE FLIP.**—use a large bar glass—This is made precisely as the Port Wine Flip, substituting sherry wine instead of port.

**WHISKEY FLIP.**—Is prepared same as Brandy Flip, substituting whiskey for brandy.

**FEDORA.**—use a large bar glass—1 pony of brandy, 1 pony of curacao,  $\frac{1}{2}$  pony of Jamaica rum,  $\frac{1}{2}$  pony of bourbon, 1 table-spoonful of powdered sugar, dissolved in a little water, 1 slice of lemon. Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange, serve with a straw.

**GIN AND CALAMUS.**—use a whiskey glass—Steep 2 or 3 pieces calamus root, cut in small bits in a bottle of gin until the essence is extracted. To serve, you simply hand out the glass together with the bottle, allowing the customer to help himself.

**GIN AND MILK.**—use a whiskey glass—Hand the bottle of gin, glass and spoon to the customer to help himself, fill up the balance with good, rich ice cold milk, stir with a spoon and you will have a very nice drink.

**GIN AND MOLASSES.**—use a whiskey glass—Cover the bottom of the glass with a little gin. Drop in 1 table-spoonful of New Orleans molasses, then hand the bottle of gin to the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass. Hot water must be used to clean the glass afterwards.

**GIN AND PINE.**—use fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about 2 hours the gin will be ready to serve, which is done in the same manner as dispensing gin and tansy.

**GIN AND TANSY.**—use a whiskey glass—This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence. In serving you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

**GIN AND WORMWOOD.**—use a small bar glass—Take 6 to 8 sprigs of wormwood, put these in a quart bottle and fill up with Holland gin, leave this stand for a few days, until the essence of the wormwood is extracted into the gin. In handing out this, pour a little of the above into a small whiskey glass and hand it with the bottle of gin to the customer to help himself. This drink is popular in the eastern part of the country, where the wormwood is used as a substitute for bitters.

**GIN STRAIGHT.**—Same as Brandy Straight, substituting gin instead of brandy.

**GINGER GIN.**—Take of best Jamaica ginger, bruised small, half a pound; boil in 1 gallon of water, and strain through fine muslin. In this dissolve 10 pounds of refined sugar by means of a gentle heat. Over the bruised ginger which remains in the muslin strainer, pass 1 gallon unmixed gin (O. P.), mix this and the syrup of ginger together, add finings, and set aside to clear.

**REDUCED GIN.**—To 10 $\frac{1}{2}$  gallons pure proof spirit, add: 5 gallons pure Holland gin, 3 gills simple syrup. Then mix well together. Or in this manner: To 10 $\frac{1}{2}$  gallons pure proof spirit, add: 2 $\frac{1}{2}$  gallons pure Holland gin, 1 pint syrup, 1 drachm oil of turpentine, cut and mixed in  $\frac{1}{2}$  pint of alcohol,  $\frac{1}{2}$  oz. spirits of nitre. Mix well together and it will be ready for use.



## STEVEN'S "INSIDES" OR "WORK BOARDS" FOR COUNTERS.

Every counter used in a saloon should be provided with a good "Inside" or "Work Board." It has recently become the custom to make these "Insides" quite elaborate, arranging them in various ways: with drip pans, wash sinks, receptacles for cracked ice and coolers for bottles; besides putting on many of the necessary and elaborate accessories that are convenient and useful in the various manipulations necessary to the serving of wet goods.

The metal work on these "Insides" is usually of zinc or copper. One is fully as durable as the other, but the copper is by all means the handsomest, and really the necessary style to go with the more elaborate outfits. Many "Insides" are now built so complete that they combine a wash sink, drainer, bottle cooler, cracked ice receptacle, and many of the requisites of a first class Refrigerator. On many, coil boxes and bar cocks are placed, for cooling and serving beer; railings attached on which to hang towels; and numerous other conveniences that no one appreciates the use of so well as a first class bar tender.

In the past "Insides" or "Work Boards" have been made cheap and extremely poor by the average manufacturer. They nearly always leaked soon after being used, and three-quarters of them consumed double the ice that it was necessary they should, had they been built properly. Again the greater part of them were soon worn out, because they were either made poorly or of too light material. The metal was generally of common stock, put together roughly, and soldered in such a way that the joints soon opened. The pipes usually had no flanges or nuts, and the couplings for the outlet were merely soldered on.

The waste in the ice was due entirely to the ice receptacle not being properly jacketed, and the opening out of it, rarely if ever being provided with a trap.

Many of them were made of light galvanized iron, which soon rusted, common tin that was not at all durable, or light weight copper that was little if any better.

### HOW IS A STEVENS' "INSIDE" BUILT?

Look at the illustrations and see: first the heavy frame to put the metal work on and make it durable. Note that the ice box for cracked ice, and the coil box for cooling beer, are all encased in a wooden jacketed box with the metal fitting closely, thus making them substantial.

This cracked ice and coil box is really a small Refrigerator, and built in a careful manner, so as to use the least possible amount of ice to do the work.

Wash sinks and rinse tubs are all made of special composition metal, with bottoms pressed to shape, and provided with flange, pipe and nut on bottom, so that they cannot loosen or leak.

All the pipes are provided with threads, so that they can be attached to any waste pipe. The tubs are all made on a special machine for that purpose, that presses the metal to shape without leaving it cracked.

While we carry in stock all of the various lengths and styles shown, we build to order a great many having special features and suitable for certain places, and are glad at any time to give estimates and furnish plans of special "Insides" to be built to order.

One of the new departures that we have added to our "Insides" is a small wooden rail on which to hang towels, as well as one or more drawers beneath the "Inside" to be used for various purposes.

The different styles are built of heavy zinc, made especially for this purpose, or heavy planished copper, and of the best quality that can be found.

The wash sinks are made of a special composition metal, that is superior even to copper; the corrugated drip board is made on a machine for that purpose alone, which leaves the corrugations not only neat in appearance, but makes them perfect, without breaking or weakening the metal in any possible way.

The material and work is the best that we know how to build, and they are all easy to clean, not liable to leak, and will, with ordinary use and a little care, last a life time. Many purchasers of this class of work do not understand what a saving of ice can be effected in using a properly built "Inside," and yet it is a fact that any one can readily see, that if the ice receptacle is not protected from outside heat, and is left open in such a way as to allow a waste of the cold inside, that the consumption of ice is more or less rapid; whereas, all of these points can be readily overcome by building them somewhat on the same principle as a good Refrigerator or Ice box would be constructed.

Let us suppose, for instance, that your "Inside" wastes one-fourth more ice than it should, and that the consumption of ice per day amounts to 40 cents. If you can affect this saving of one-fourth, at the end of a year you have already saved \$30.00, and there is no style or kind of an "Inside" that we build, but what will surely save its entire cost in two years' time, simply from being built properly, and on the right principles; besides cooling well your liquors and beer before they are served.

**Hence, are these Insides worth buying?**

#### PRICES.

During the past years we have built thousands of "Insides," and sold them at fair prices, but to-day the price of everything is down, and of course the man who has the poorest article can generally sell the cheapest.

However we do not intend to deal in any of the cheap, poor work of this class, but continue building the best article of the kind that can be produced.

We have increased our facilities for making this class of work, and now lowered the price as low as they can possibly be sold and be good work. We shall give the advantage of this saving to those who wish to buy a first class article and obtain it from us.

□ We can give you a first class "Inside" for nearly the same price as you will buy a poor one for elsewhere.

### No. 11 "Inside."



This "Inside," or Work Board, is built to compete with the cheaper and poorer class of work that is generally sold. We build them, however, of as good material as it is possible to make them at the price named. The



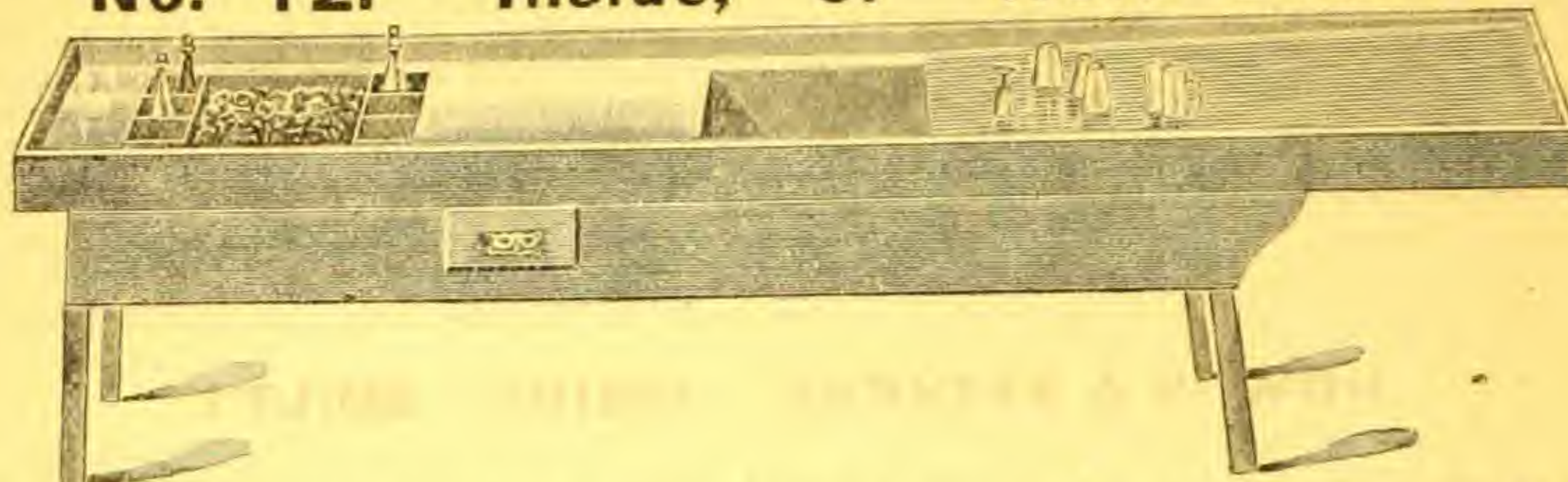
## (No. 11 "INSIDE" CONTINUED.)

frame work is substantial; the drip-boards and top are heavy zinc, and the square wash sink in center is made of galvanized iron and well jointed; the outlet is a heavy galvanized sheet iron pipe, but has no thread or nut for connections. This is the only "Inside" that we build in which any iron is used, and while we of course, recommend some of the better grades of work, we wish to call attention to this particular style as being extremely low in price and well constructed for the money. They are supported under the counter by two wooden brackets which are always sent with the Inside. They are made only the one style, and only 7½ feet in length. The No. 11 "Inside" is well crated, and will be boxed and delivered on cars at Toledo at the following price. Positively no "Inside" of this kind will be built longer than 7½ feet. (All Insides are 20 inches wide.)

No. 11 "Inside," Price Each

\$10.00.

## No. 12. "Inside," or "Work Board."



This is a short Work Board, intended for use under the cheaper grades and styles, as well as the smaller counters in use. It is provided with Drip Board on one end and Cracked Ice Receiver, with Bottle Cooler, at the other. One square Wash-Sink is placed near the center, and a drawer is fitted below. The Work Board is made substantial; is supported on four legs, and will go under any counter. Stands 29 inches high; this height can be changed at any time by cutting down the legs. The metal work is very heavy zinc, highly polished, and finished in a substantial manner. The woodwork is painted, so that it looks neat and suitable for any place. The wash-sink, or rinse-tub, is made of composition metal, heavily tinned, and especially adapted and made for this purpose. As the entire "Inside" or Work Board is reversible, that is, can be used either for right hand or for left, they are quite convenient, and in changing, all that is necessary regarding the drawer is to pull it out and then push it in from the opposite side. The sink is fitted with iron waste-pipe, threaded below (regulation cut) so that it can be connected to drain pipes. This pipe also has nut, clamping pipe to bottom of sink solidly. These "Insides" are made in three lengths, and all at the same price, for which they will be boxed and delivered on cars at Toledo. Lengths are 8, 9 and 10 feet. In all cases the "Inside" must be at least 1½ feet shorter than the extreme measurement of counter top. (All "Insides" are 20 inches wide.)

No. 12 "Inside," Price Each

\$15.00.

In ordering No. 12 "Insides," be sure to specify what length is wanted, and at the same time note if you have sufficient room beneath the counter for this length, in case it is not a regular one of our manufacture.

## No. 13 "Inside."



This "Inside" is somewhat similar to the No. 12, with the exception that the drip boards and wash sinks are placed on each end, and it is, of course, much more suitable for long counters. Beneath is placed two drawers. The drip boards are made of corrugated zinc, and the entire top is constructed of the same material. The bottle holder has a center compartment reserved for cracked ice, and the two rinse tubs are made of composition metal, heavily tinned, and especially durable for this purpose; they are built square and well put together. These "Insides" are supplied with four legs, so that it is not necessary to support them on brackets. They stand 29 inches high, and this height can be changed at any time by cutting down the legs. The entire metal work is highly polished, and, as a medium-priced work board, they cannot be beaten. In ordering "Insides," always be sure that you have sufficient room beneath your counter for the length "Inside" you are purchasing. The illustration shows wooden towel rail on front, which can be put on any "Inside" that we build, but is in all cases charged for extra. All "Insides" are 20 inches wide.

No. 13 "Inside," all Zinc with Composition Metal Rinse Tubs.

	10 ft.	11 ft.	12 ft.	13 ft.	14 ft.
Prices,	\$19.00	\$20.00	\$21.00	\$22.00	\$23.00

No. 14 "Inside," all Planished Copper with Copper Rinse Tubs

	10 ft.	11 ft.	12 ft.	13 ft.	14 ft.
Prices,	\$28.50	\$30.00	\$31.50	\$33.00	\$34.50

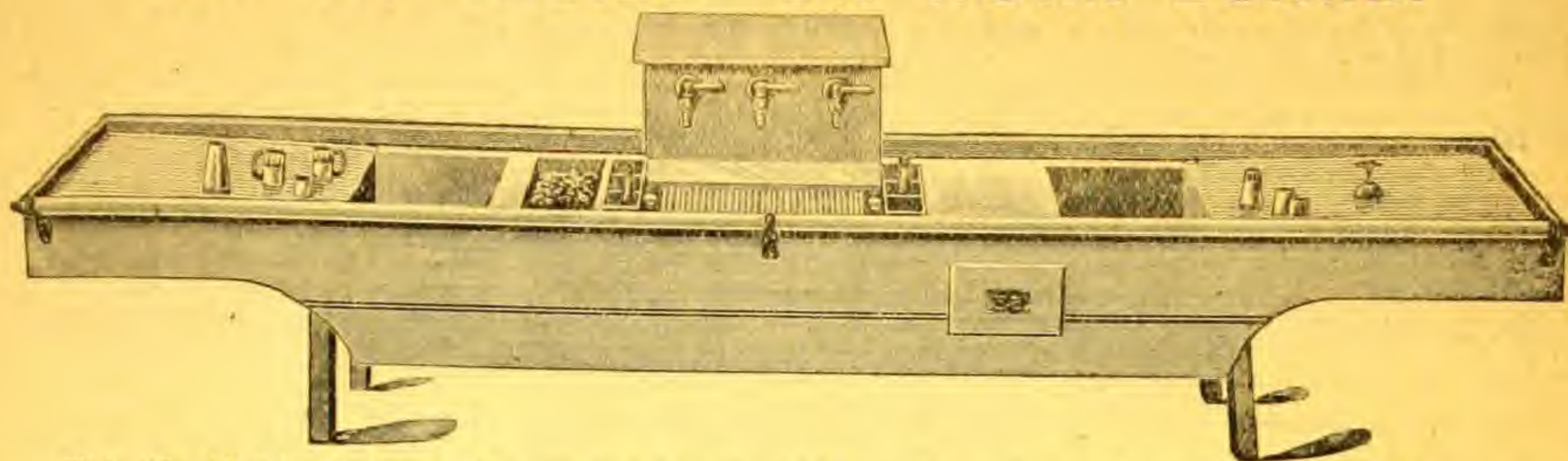
If wooden Towel rail, with brackets for fastening it on, is wanted, it will be extra. Price ex'ra per ft., 15c.

If No. 13 and 14 "Insides" are wanted, with high metal back so that water will not easily splash over and behind them, the price will be extra, as follows:

No. 13—High Metal Back, covered with Polished Zinc. Price extra per ft., 20c.

No. 14—High Metal Back, covered with Planished Copper. Price extra per ft., 30c.



**No. 15, "INSIDE" OR WORK BOARD.**

This "Inside" is similar to No. 13, but has the addition of a coil and faucet box to be used in connection with beer pump, otherwise the arrangement is the same as the No. 13. It has corrugated drip boards on each end, two square wash sinks or rinse tubs, bottle cooler and cracked ice receptacle near center, the latter being arranged around the coil box, so that the entire use of the ice will be all at one place. The rinse tubs are made of Composition Metal, heavily tinned, and used especially for this purpose.

The outlet is supplied with iron pipe threaded below (regulation cut) and with lock nut to secure same solidly to bottom of sink, at the same time the thread on pipe is ready for any drain connections that are wanted.

In the center of the bottle holder and at the back is arranged a faucet box through which the coils from the coil box beneath, pass up to and are attached to the bar cocks. There is sufficient room on this faucet box for three taps if wanted, and beneath and covering the coil box is an open perforated drip pan to catch all drippings from above which are carried direct to the waste pipe. The "Inside" is furnished complete with everything except the block tin pipe coils and faucets. They are a part of the pump outfit and if wanted can be had at prices named elsewhere in this book. When shipping these "Insides" with faucet box, no holes are bored for faucets, as it is supposed parties will bore them themselves according to the number of bar cocks that they wish to use. The "Inside" is supported by four substantial legs and stands 29 in. high. The height can be changed at any time by cutting down the legs. The wood work is heavy and durable, any exposed parts being well painted, and a drawer is placed in the front for miscellaneous use.


The prices of these "Insides" do not include the towel rail, though it can be placed on any of them at the extra price of same.

**No. 15, "INSIDE" all Zinc, with Composition Metal Rinse Tubs.**

10 ft.	11 ft.	12 ft.	13 ft.	14 ft.
<b>Prices, \$26.00</b>	<b>\$27.00</b>	<b>\$28.00</b>	<b>\$29.00</b>	<b>\$30.00</b>

**No. 16, "INSIDE" all planished Copper with Copper Rinse Tubs.**

10 ft.	11 ft.	12 ft.	13 ft.	14 ft.
<b>Prices, \$39.00</b>	<b>\$40.50</b>	<b>\$42.00</b>	<b>\$43.50</b>	<b>\$45.00</b>

 All Insides are 20 inches wide.

If Wooden Towel Rail with Brackets for fastening it on, is wanted, it will be extra.

Price extra, per foot ..... 15c

If No. 15 and 16 "Insides" are wanted with high metal back so that water will not easily splash over and behind them, the price will be extra as follows:

**No. 15, High Metal Back, covered with Polished Zinc. Price extra per ft., - 20c**

**No. 16, High Metal Back, covered with Planished Copper. Price extra per ft., 30c**

**No. 17, "INSIDE" OR WORK BOARD.**

This "Inside" is constructed as the illustration shows with round composition metal rinse tubs, or wash sinks in place of the preceding square styles; the outlets to these tubs have brass connections with thread and lock nut below and ground brass plugs with chain for the inside.

The thread, (regulation cut) on the brass pipe makes it easy to connect them to any drain pipes. The bottle holder in the center is made of wood with double walls packed between with charcoal and heavily zinc lined. The ice box for cracked ice is in the center of this and provided with a cover to go over the same. The drip boards at the ends are covered with heavy corrugated zinc, and the entire Work Board is covered with the same material, highly polished. Any exposed parts of the wood work are well painted and a high back supplied so that water will not splash over.



## (No. 17 "INSIDE" CONTINUED.)

The intention is to support the "Inside" on two wooden brackets placed underneath the center. These are always shipped with the "Inside."

The ends of the drip boards generally rest on cleats beneath and at the ends of the counter. The "Insides" are made in various lengths, and fit accurately any counter that we build that is  $1\frac{1}{2}$  ft. longer than the length of the "Inside" to be used. The drip boards are removable, and can be taken off at any time.

Probably this is one of the most popular styles that we build, and more of them are in use than of all other styles combined.

These "Insides" the same as all others, can be provided with wooden towel rail, but will, in all cases be charged for extra as per price given.

All our regular counters are built so that an "Inside" can be used up to within  $1\frac{1}{2}$  ft. of the length of the counter top. If, however, our "Insides" are to be used in other counters besides our own, parties must be sure that the space for which they are ordering is sufficiently large to accommodate them, though it will generally be somewhere near the same as our own.

An  $8\frac{1}{2}$  ft. "Inside" is sufficiently long for 10 ft. counter.  
 A  $10\frac{1}{2}$  " " " " " 12 " "  
 A  $12\frac{1}{2}$  " " " " " 14 " "

## No. 17 "INSIDE," all Zinc with Composition Metal Rinse Tubs.

	$8\frac{1}{2}$ ft.	$10\frac{1}{2}$ ft.	$12\frac{1}{2}$ ft.	$14\frac{1}{2}$ ft.
Prices,	\$22.00	\$24.00	\$26.00	\$28.00

## No. 18 "INSIDE," all Planished Copper with Copper Rinse Tubs.

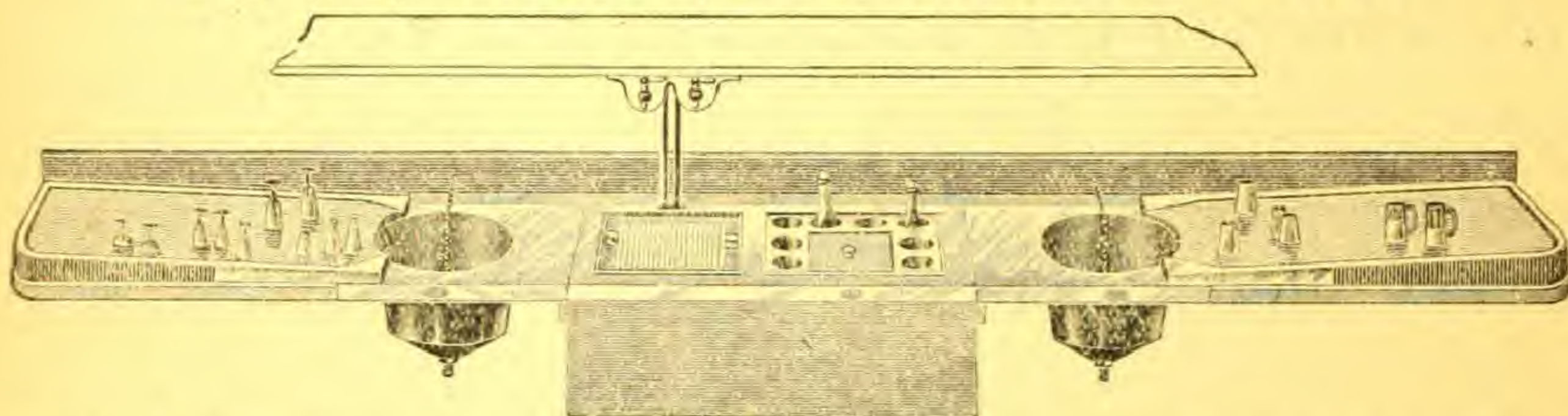
	$8\frac{1}{2}$ ft.	$10\frac{1}{2}$ ft.	$12\frac{1}{2}$ ft.	$14\frac{1}{2}$ ft.
Prices,	\$33.00	\$36.00	\$39.00	\$42.00

All Insides are 20 inches wide.

If Wooden Towel Rail with brackets for fastening it on is wanted, it will be extra.

Price extra per foot.....15c.

## No. 19, "INSIDE," OR WORK BOARD.



This "Inside" is made similar to the No. 17, with the addition only of a coil box on one side of the bottle holder, in which coils of block tin pipe can be placed, with ice covering them, to cool the beer before it is drawn from the faucets above. They are also provided with a small metal drainer covering the ice-box, to carry off the drippings from the beer taps above, and empties into the waste-pipe below. Back of this drainer is a small opening through which the block tin pipe coils pass up to a small board that is screwed on the under side of the counter, and on which are placed the bar-cocks, as shown in outline. This board is furnished only with the pump. The entire box that holds bottle cooler and coil box is jacketed, that is, has double walls, filled between with charcoal. Wash sinks are composition metal; drip boards are covered with corrugated zinc, and polished zinc covers the balance of the entire work board. Brass connections with threaded pipe (regulation cut), and lock nut are on the bottom of each rinse tub, and ground brass plugs, with chain, are supplied for the inside of them. Whatever wood-work is exposed is well painted; the work board is supplied with a high back to prevent water from splashing over. Heavy wooden brackets are furnished on which to support the Work Board, though the intention is to have the drip boards rest on cleats underneath and at the end of the counter.

No. 19 "Insides" are built in various lengths, and will fit any counter that we build that is  $1\frac{1}{2}$  feet longer than the "Inside" that is to go in it. Wherever beer pumps are used in drawing beer, this is a good, medium priced "Inside" to purchase. The price of No. 19 "Inside" does not include block tin pipe coils or bar-cocks; they are a part of the pump outfit, and if wanted prices of same will be found elsewhere in this book. Wooden towel rails can be supplied with this style at the extra price per foot that we charge for same. All "Insides" are 20 inches wide.

## No. 19 "INSIDE," all Zinc with Composition Metal Rinse Tubs.

	$10\frac{1}{2}$ ft.	$12\frac{1}{2}$ ft.	$14\frac{1}{2}$ ft.
Prices,	- \$29.00	\$31.00	\$33.00

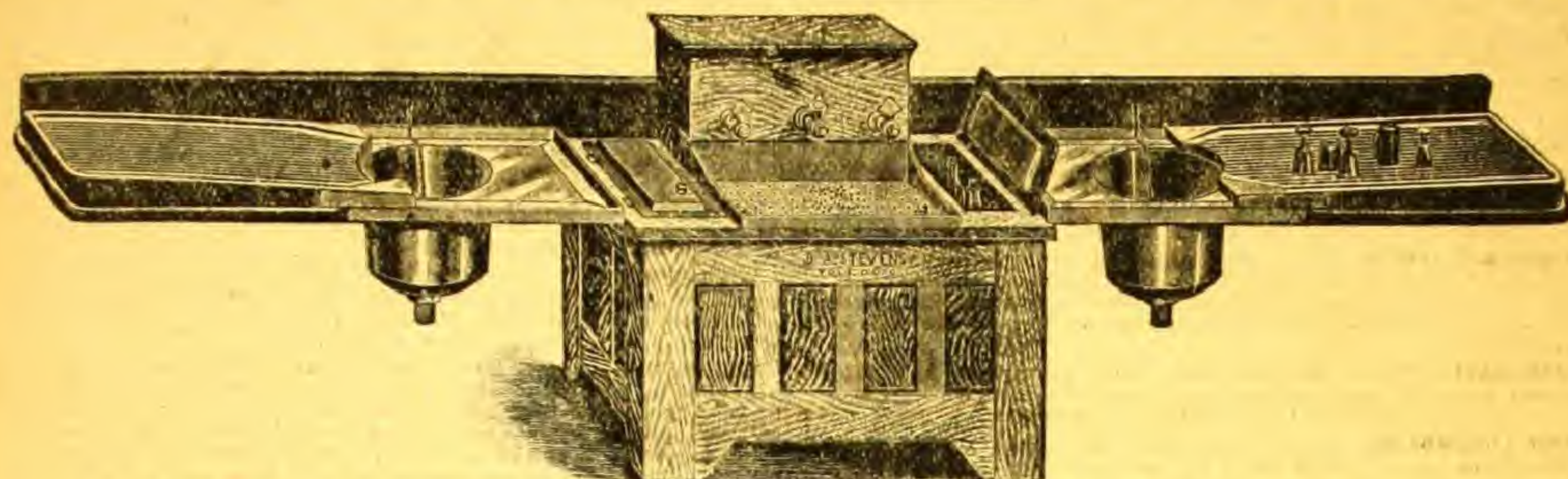
## No. 20. "INSIDE," all Planished Copper with Copper Rinse Tubs.

	$10\frac{1}{2}$ ft.	$12\frac{1}{2}$ ft.	$14\frac{1}{2}$ ft.
Prices,	- \$43.50	\$46.50	\$49.50

If wooden towel rail, with bracket for fastening it on, is wanted, it will be extra. Price extra per ft., 15c.



# No. 21, "INSIDE" OR WORK BOARD.



This "Inside" or Work Board is similar to the No. 17, with the addition of the Refrigerator at center which contains large space in bottom for block tin pipe coils, bottle holders at side, beer drip on top and faucet box above on which to attach the bar cocks or faucets for drawing the beer.

The arrangement and fitting of the rinse tubs, drip boards, etc., is exactly the same as the No. 17. The outlets are provided with threaded connections (regulation cut) and lock nut inside with ground brass plug and chain; drip boards are made of corrugated zinc; all wood, well painted and high back board to prevent water from splashing over.

It is not necessary to use wooden brackets with this "Inside" as the Refrigerator supports the center and cleats underneath and at the end of counter support the ends.

These "Insides" are built in various lengths and will fit accurately any counter that we build, that is,  $1\frac{1}{2}$  ft. longer than the length of the "Inside." The drip boards are removable and can be taken off at any time. We consider them the most complete article of the kind that we are able to produce.

The illustration shows the No. 21 "Inside"  $12\frac{1}{2}$  ft. long, as arranged for a 14 ft. counter.

The Refrigerator in the center is 3 ft. long,  $26\frac{1}{2}$  inches high and 22 inches deep, and has sufficient space in the coil and faucet box for either one, two or three taps. The bottle holders at side hold four bottles each, with a double Galvanized Iron cover; the perforated drip pan beneath the faucets is hinged, so that it is easy to lift it up to get inside. The entire inside of the Refrigerator is available and can be used either for extra storage of bottles, large pieces of ice or cracked ice as wished.

This Refrigerator is built of soft wood and well painted so that it is not only durable, but attractive as well.

Space is left for sufficient block tin pipe coils necessary for a three tap pump, but the price of the "Inside" does not include either the coils or the faucets, as they are a part of the pump outfit, and if wished can be purchased at prices named elsewhere in this catalogue.

As the Refrigerator in the center is the most popular size and available for either one, two or three taps we furnish the "Inside" to go with same in the following lengths *i. e.*,  $10\frac{1}{2}$  ft.,  $12\frac{1}{2}$  ft.,  $14\frac{1}{2}$  ft.; all at the same price, and they are suitable to fit counters that are  $1\frac{1}{2}$  ft. longer.

If, however, an "Inside" of this kind is wanted for four taps, the Refrigerator would be 4 ft. long, and have 8 bottle holders on each side, in which case the price would be \$5 00 additional.

If this "Inside" is wanted with Refrigerator in the center suitable for five taps, the Refrigerator would be 5 ft. long, and have 12 bottle holders on each side, in which case the price would be \$10 00 extra.

If the Refrigerator in center is wanted for six taps, it would be six ft. long and there would be 12 bottle holders on each side, besides two extra cracked ice receptacles, that would be covered, in which case the price would be \$15 00 extra; consequently, in ordering, be sure to specify the length of the "Inside" wanted, also stating for how many taps the Refrigerator must be arranged.

**No. 21 "INSIDE" all Zinc, with Composition Metal Rinse Tubs, and Refrigerator suitable for three taps.**

	10½ ft.	12½ ft.	14½ ft.
<b>Prices, - -</b>	<b>\$50.00</b>	<b>\$50.00</b>	<b>\$50.00</b>

**No. 22 "INSIDE" all Copper with Copper Rinse Tubs.**

	10½ ft.	12½ ft.	14½ ft.
<b>Prices, - -</b>	<b>\$65.00</b>	<b>\$65.00</b>	<b>\$65.00</b>

All Insides are 20 inches wide.

If Wooden Towel Rails with brackets for fastening on is wanted, they can be attached on either side of the Refrigerator at center, and price will be extra. Price extra, per foot.....15c



## MIXED DRINKS.

**JOHN COLLINS' GIN.**—extra large bar glass—1 table-spoon sugar, about 5 dashes lemon juice, 1 wine-glass gin, 5 or 6 small bits of ice, 1 bottle plain soda. Mix well, remove the ice, and serve.

**TOM COLLINS' GIN AND WHISKEY.**—Are concocted same as the brandy, substituting their respective liquors.

**GINGER.**—Bruise half a pound of the best new Jamaica ginger in an iron mortar, and put it into a bottle containing 1 pint of spirit of wine (60 O. P.), and 1 pint of water, allow it to macerate for 10 or 12 days, shaking it up well each morning. After the twelfth day transfer it to a funnel containing a paper filter; when all the liquid has run through pass 2 pints of sherry over it, and lastly, 1 pint of boiling water. This will yield rather better than half a gallon of liquid. When all are mixed, dissolve in this 1 oz. of burned sugar, and having added 12 pints of syrup, shake whole up well, and fine with alum, etc.

**GOLDEN SLIPPER.**—use a wine glass— $\frac{1}{4}$  wine glass chartreuse (yellow), 1 yolk of an egg,  $\frac{1}{2}$  wine glass danziger goldwasser. This is a favorite with American ladies, much relished. Be careful when preparing this beverage not to disturb the yolk of the egg.

**HARI-KARI.**—Make a whiskey sour, large enough to half fill a brandy glass or tumbler when strained, and fill with seltzer or wicky to suit the party. Dress with fruits in season.

**HOT LOCOMOTIVE.**—use a large bar glass—Yolk of 1 egg,  $\frac{1}{2}$  table-spoon sugar, and 1 pony of honey. Mix well together.  $\frac{3}{4}$  pony curacao,  $1\frac{1}{2}$  wine glass burgundy or claret, boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

**HOT SCOTCH.**—use a small bar glass— $\frac{1}{2}$  wine glass of good Scotch whiskey, fill balance of glass with boiling water, drop in 1 lump of sugar, and some thin yellow shavings of lemon peel. Stir well and serve.

**JOHN COLLINS.**—use an extra large bar glass— $\frac{3}{4}$  table-spoonful of sugar, 2 or 3 dashes of lemon juice, 2 dashes of lime juice, 4 or 5 lumps of ice, 1 wine glass of Holland gin. Pour in a bottle of plain soda, mix up well, remove the ice and serve. Care must be taken not to let the foam of the soda water run over the glass while pouring it in. This drink must be taken as soon as mixed, or it will lose its flavor.

**BRANDY JULEP.**—Same as Mint Julep, without the fancy fixings.

**CHAMPAGNE JULEP.**—use a large bar glass—1 lump of white sugar, 1 sprig mint, press to extract the essence. Pour the wine into the glass slowly, stirring gently continually. Dress with sliced orange, grapes and berries, tastily, and serve.

**GIN JULEP.**—use a large bar glass—Fill with fine ice,  $\frac{3}{4}$  table-spoon of sugar,  $\frac{1}{2}$  wine glass water, 3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence,  $1\frac{1}{2}$  wine glass Holland gin. Stir well, and dress with fruits in season, and serve.

**MINT JULEP.**—use a large bar glass—1 table-spoonful of sugar dissolved in  $\frac{1}{2}$  wine glass of water, 3 or 4 sprigs of mint, which you press well in the sugar and water to extract the flavor, then add  $1\frac{1}{2}$  wine glass of brandy, after which withdraw the mint and stir the ingredients well; then fill glass with fine ice and insert the mint again, stems downward, leaves above. Dress tastily with fruits in season. Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

**PINEAPPLE JULEP.**—for a party of six—The juice of 2 oranges, 1 gill of raspberry syrup, 1 gill of maraschino, 1 gill of old tom gin, 1 quart bottle sparkling moselle, 1 ripe pineapple, peeled, sliced and cut up. Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

**RUM JULEP.**—Same as Mint Julep, using St. Croix or Santa Cruz rum instead of brandy.

**WHISKEY JULEP.**—use a large bar glass— $\frac{3}{4}$  table-spoonful of sugar,  $\frac{1}{2}$  wine glass full of water or seltzer, 3 or 4 sprigs of fresh mint, dissolve well until all the essence of the mint is extracted. Fill up the glass with fine shaved ice. 1 wine glass full of whiskey. Stir up well with spoon and ornament this drink with mint, oranges, pineapples and berries in a tasty manner; sprinkle a little sugar on top of it; dash with Jamaica rum, and serve.

**THE REAL GEORGIA MINT JULEP.**—use a large bar glass—Take 1 tea-spoonful of white powdered sugar,  $\frac{3}{4}$  wine glass of cognac brandy,  $\frac{1}{2}$  wine glass of peach brandy, about 12 sprigs of the tender shoots of mint. Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the brandy, and lastly, fill up the glass with shaved ice. Stir with a spoon but do not crush the mint. This is the genuine method of concocting a Southern mint julep, but whiskey may be substituted for brandy if preferred.

**JUNIPER BERRY.**—Dissolve  $\frac{1}{2}$  drachm oil of juniper in 1 quart of pure spirit or brandy. Add  $\frac{1}{2}$  lb. of sugar, dissolve in 1 quart of water.

**KNICKERBOCKER.**—use a large bar glass—2 table-spoonfuls of raspberry syrup, juice of half a lemon, a slice of pineapple and orange, 1 wine-glass St. Croix rum,  $\frac{1}{2}$  wine glass curacao. Fill glass with fine ice; stir well, adding fruit in season, and imbibe through a straw.

**KNICKERBOCKER.**—use a small bar glass— $\frac{1}{2}$  a lime or small lemon, 3 tea-spoonfuls of raspberry syrup, 1 wine glass of Santa Cruz rum, 3 dashes of curacao. Squeeze out the juice of the lime or lemon into the glass, add the rind and the other materials. Fill the glass  $\frac{3}{4}$  full of fine ice, shake up well, and strain into a cocktail glass. If not sufficiently sweet, add a little more syrup.

**KNICKERBEIN.**—use a sherry wine glass— $\frac{1}{4}$  of a wine-glass of vanilla cordial, yolk of 1 egg, which carefully cover with benedictine,  $\frac{1}{2}$  wine-glass of kimmel, 2 drops angostura or Boker's bitters. The same rule is here applied as in making Pousse Cafe, viz.: Keep colors separate and the different portions from running into each other.

**LINCOLN CLUB GUZZLE.**—1 bottle ginger ale, 1 pony Santa Cruz rum. Mix well.

**ITALIAN LEMONADE.**—Take 1 quart of sherry, 3 quarts of boiling water, 1 quart of boiling milk, 2 lbs. of loaf sugar, 24 lemons. Pare the rind of the lemons, and pour their juice upon the peel, letting it remain over night. Then add the sugar, sherry and water. Mix well; add the milk and strain through a jelly bag until clear.

**ITALIAN WINE LEMONADE.**—use a large bar glass—1 table-spoonful sugar dissolved in a little water, 4 or 5 dashes lemon juice,  $\frac{1}{2}$  glass filled with fine ice, 1 wine glass sherry, claret or port wine. Fill up with water, stir well, dress top with fruits, and serve with a straw.

**RHINE WINE LEMONADE.**—use a goblet—1 table-spoon sugar, juice of  $\frac{1}{2}$  a lemon. A little ice, and fill up with Rhine wine, dress with fruit in season, and serve.

**WINE LEMONADE.**—use a large bar glass—Fill glass with fine ice, 3 or 4 dashes lemon juice, 1 table-spoon sugar, 1 wine glass of whatever kind of wine is desired. Fill up with water; shake well; dress with fruits. Serve with a straw.

**LOCOMOTIVE.**—use a large bar glass—1 table-spoonful of genuine honey, the yolk of a fresh raw egg, 3 dashes of curacao, 1 claret glass of red burgundy. Heat the wine in a thoroughly clean sauce pan until it boils, then pour it gradually upon the other ingredients, (which previously, should have been thoroughly beaten together in a mug or pitcher,) whisking and stirring the materials all the while, in order to prevent the egg from curdling. Pour the mixture into a large bar glass, powder a little cinnamon on top, and add 2 or 3 cloves before serving. This seems like taking too much trouble just to make one glass of Locomotive. The following proportions of ingredients makes 4 nice glasses: Take 2 oz. of honey, 2 pony glasses of curacao, 1 quart of high red burgundy, a few drops of essence of cloves. Proceed as directed above, and serve in large goblets, previously heated.

**MILK AND SELTZER.**—use a medium sized bar glass—In serving this drink, which is strictly temperance, to half fill the glass with seltzer, and the rest with milk; if it is done otherwise you will have nothing but foam in your glass, which would cause delay.

**NECTAR.**—1 dr. citric acid, 1 sc. bicarbonate of potash, 1 oz. white sugar, powdered. Fill a soda water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up immediately and shake. As soon as the crystals are dissolved the nectar is fit for use. It may be colored with a small portion of cochineal.

**NECTAR FOR DOG DAYS.**—use a large goblet—Take 1 lemon ice, 1 bottle of plain soda. Place the ice in the goblet, and pour upon it the soda water. This makes a deliciously cool and refreshing drink.

**BALAKLAVA NECTAR.**—For a party of fifteen.—Take 2 bottles of claret, one bottle of champagne, two bottles of soda water, 2 table-spoonfuls of powdered sugar, 2 lemons,  $\frac{1}{2}$  a small cucumber. Peel and shred fine the rind of half a lemon; add the sugar, the juice of both the lemons, and the cucumber sliced thin, with the peel on. Toss it up several times, and add the claret, champagne, and soda water. Stir well together and serve.

**SODA AND NECTAR.**—use a large bar glass—3 or 4 dashes of lemon juice,  $\frac{1}{4}$  of a glass of water,  $\frac{1}{2}$  tea-spoonful of bicarbonate of soda, with sufficient white sugar to sweeten nicely. When mixed, put in the plain soda, stir well, and drink while in foaming state. This is an excellent morning drink to regulate the bowels.

**PORT WINE NEGUS.**—General rule for preparing a quantity.—To every pint of port wine allow: 1 qt. of boiling water,  $\frac{1}{2}$  of a pound of loaf sugar, 1 lemon, grated nutmeg to taste. Put the wine into a jug, rub some lumps of sugar (equal to  $\frac{1}{4}$  of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port. This is an English beverage and derives its name from Colonel Negus, who is said to have invented it.

**PORT WINE NEGUS.**—use a small bar glass—1 tea-spoon sugar, 1 wine glass port wine, fill glass  $\frac{1}{2}$  full of hot water. Grate a little nutmeg on top and serve.

**SODA NEGUS.** use small punch bowl; about one quart—1 pint of port wine, 12 lumps of white loaf sugar, 8 cloves. Grated nutmeg sufficient to fill a small tea-spoon. Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer it to boil; upon the warm wine empty a bottle of plain soda water. This makes a delicious and refreshing drink.

**PEACH AND HONEY.**—use a small bar glass—1 table-spoon honey, 1 wine glass peach brandy. Stir well with a spoon, and serve.

**PORTER CUP.**—1 bottle of porter, 1 bottle of ale, 1 glass of brandy, 1 dessert spoonful of syrup of ginger, 3 or 4 lumps of sugar,  $\frac{1}{2}$  nutmeg, grated, 1 tea-spoonful carbonate of soda, 1 cucumber. Mix the porter and ale in a covered jug; add the brandy, syrup of ginger and nutmeg; cover it and expose it to the cold for half an hour before serving.

**POUSSE CAFE, FRENCH.**—use a sherry wine glass— $\frac{1}{2}$  glass of maraschino, one-sixth glass raspberry syrup, one-sixth glass vanilla, one-sixth glass curacao, one-sixth glass chartreuse, one-sixth glass brandy. In compounding the above, use a small wine glass for pouring in each article separately, be very careful in doing so, that each portion may be separate. Serve without mixing.

**AMERICAN POUSSE CAFE.**—use a small wine glass— $\frac{1}{4}$  maraschino,  $\frac{1}{4}$  curacao,  $\frac{1}{4}$  chartreuse (green),  $\frac{1}{4}$  brandy. Keep the colors separate.



## MIXED DRINKS.

**POUSSE L'AMOUR.**—use a sherry glass—Take  $\frac{1}{2}$  glass of maraschino, yolk of 1 egg, sufficient vanilla cordial to surround the egg, 1 table-spoonful of fine old brandy. First, pour in the maraschino, then introduce the yolk with a spoon, without disturbing the maraschino, next carefully surround the egg with vanilla cordial, and lastly put the brandy on top. In making a Pousse of any kind the greatest care should be observed to keep all the ingredients composing it separate. This may best be accomplished, by pouring the different materials from a sherry wine glass. It requires a steady hand and careful manipulation to succeed in making a perfect Pousse.

**FAIVRE'S POUSSE CAFE.**—use a sherry wine glass— $\frac{1}{3}$  glass benedictine,  $\frac{1}{4}$  glass curacao,  $\frac{1}{4}$  glass kirschwasser, 3 drops bitters. Be careful and not allow the different colors to mix with each other.

**FAIVRE'S POUSSE CAFE.**—use a small bar glass—Take  $\frac{1}{3}$  Parisian pousse cafe (as above),  $\frac{1}{3}$  kirschwasser,  $\frac{1}{3}$  curacao. Observe the directions given in the preceding recipe. This recipe is named after M. Faivre, who at one time was the proprietor of a celebrated French Cafe in New York.

**"JERSEY LILY" POUSSE CAFE.**—use pony glass—Half fill with chartreuse, half fill with brandy. Pour brandy in carefully, so as not to disturb the chartreuse and serve.

**PARISIAN POUSSE CAFE, No. 1.**—use a sherry wine glass—5 drops raspberry syrup,  $\frac{1}{4}$  glass of maraschino,  $\frac{1}{4}$  glass of curacao,  $\frac{1}{4}$  glass of chartreuse,  $\frac{1}{4}$  glass of brandy. Keep the five colors separate and serve without mixing.

**PARISIAN POUSSE CAFE, No. 2.**—two-fifths glass maraschino, two-fifths kirschwasser, one-fifth chartreuse, brandy on top.

**PARISIAN POUSSE CAFE.**—use small wine glass—two-fifths curacao, two-fifths kirschwasser, one-fifth chartreuse. Care should be observed to keep the ingredients from mixing together.

**SANTINAS NEW ORLEANS POUSSE CAFE.**—use a sherry wine glass— $\frac{1}{2}$  wine glass brandy,  $\frac{1}{3}$  wine glass maraschino,  $\frac{1}{3}$  wine glass curacao. Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

**SARATOGA POUSSE CAFE.**—use a small wine glass—Take one-fifth curacao, one-fifth benedictine, one-fifth raspberry syrup, two-fifths fine old brandy, 1 tea-spoonful of vanilla cordial on top. In making this Pousse, the same precautions must be observed as directed in the preceding recipes.

**DUKE OF NORFOLK PUNCH FOR BOTTLING.**—20 quarts of French brandy, 30 lemons, 30 oranges, 30 quarts of cold boiled water, 15 pounds of double-refined sugar, 2 quarts of new milk. Pare off the peel of the oranges and lemons very thin, excluding all the white rind. Infuse in the brandy for 12 hours. Dissolve the sugar in the water; add the juice of the oranges and 24 of the lemons; pour this upon the brandy and peels, mixing thoroughly. Strain through a very fine hair sieve into a barrel that has held spirits, and add the milk. Stir and bung close. After it has stood 6 weeks in a warm cellar, bottle, in perfectly clean and dry bottles, well corked. This will keep for years and improve with age.

**EMPIRE CITY PUNCH FOR BOTTLING.**—5 oz. sweet almonds, 5 oz. bitter almonds, 1 oz. powdered cinnamon,  $\frac{1}{2}$  oz. powdered cloves, 5 oz. plain syrup, 2 gallons bourbon whiskey, 1 gallon raspberry syrup, 7 gallons of water. Scald the almonds, peel, wash and rub them well with the plain syrup and spices. Boil the whole about five minutes in the water, and when cool, strain through a plain flannel filter. Then add the whiskey and raspberry syrup, mixing all together thoroughly.

**ESSENCE OF ARRACK PUNCH FOR BOTTLING.**— $1\frac{1}{2}$  gallons Batavia arrack, 3 gallons spirits (70 per cent.), 3 gallons plain syrup,  $\frac{1}{2}$  pint of tincture lemon peel. Mix together. Ready for immediate use.

**ESSENCE OF BOURBON WHISKEY PUNCH.**— $4\frac{1}{2}$  gallons bourbon whiskey, 3 gallons plain syrup,  $\frac{1}{2}$  pint tincture of lemon peel,  $\frac{1}{2}$  pint tincture of orange peel, 3 oz. tincture of allspice, 5 dessert-spoonful tincture of cloves. Mix the tinctures thoroughly with the whiskey and add the syrup. The essence of rum punch may be made by substituting Jamaica or Santa Cruz rum for whiskey.

**ESSENCE OF BRANDY PUNCH FOR BOTTLING.**—5 gallons strong brandy, 3 gallons plain syrup,  $\frac{1}{2}$  pint tincture of lemon peel,  $\frac{1}{2}$  pint tincture of orange peel, 3 oz. tincture of allspice,  $\frac{1}{4}$  wine glass tincture of cloves. Mix the tinctures with the brandy and add the syrup.

**ESSENCE OF CLARET WINE PUNCH FOR BOTTLING.**—5 gallons of claret wine,  $2\frac{1}{2}$  gallons of spirits (70 per cent.), 3 gallons of plain syrup, 1 pint tincture of lemon peel,  $\frac{1}{2}$  pint of raspberry juice, 1 ounce of tartaric acid,  $1\frac{1}{2}$  ounce of tincture of cloves,  $1\frac{1}{2}$  ounce tincture of cinnamon. First dissolve the tartaric acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

**ESSENCE OF KIRSCHWASSER PUNCH FOR BOTTLING.**—7 gallons of plain syrup,  $1\frac{1}{2}$  gallons of lemon juice, 5 gallons of Kirschwasser. Mix thoroughly and strain through cotton flannel. Instead of lemon juice  $\frac{1}{2}$  pint of essence of lemon may be used.

**ESSENCE OF LEMON.**—1 oz. oil of lemon, 1 quart alcohol (95 per cent.),  $\frac{1}{2}$  pint water,  $1\frac{1}{2}$  oz. citric acid. Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol and add the acid water.

**ESSENCE OF ROMAN PUNCH FOR BOTTLING.**—1 quart of boiling syrup, 1 quart of brandy, 1 quart of Jamaica rum, 21 eggs, 1 lemon. Beat the eggs to a froth with the juice of the lemon; stir in the liquors; filter through felt or close flannel, and add syrup. Bottle for use. A little of this syrup in a tumbler two-thirds full of shaved ice, and well shaken, makes a delicious beverage.

**ESSENCE OF COGNAC.**—1 oz. oil of cognac,  $\frac{1}{2}$  gallon of spirits (95 per cent.), 1 gallon of spirits (70 per cent.), 2 oz. strong ammonia, 1 pound of fine black tea, 2 pounds of prunes. Dissolve the oil of cognac in the 95 per cent. spirits; cork it tightly in a bottle and let it stand three days, frequently shaking it, then add the ammonia. Mash the prunes (breaking the kernels) and put them with the tea and the 70 per cent. spirits into a stone jar of 3 gallons capacity; cover closely, and let it stand for 8 days. Filter the liquor, and add it to the solution of oil and ammonia. Bottle for use. This quantity is sufficient for flavoring 100 gallons of brandy.

**ESSENCE OF PUNCH D'ORSAY FOR BOTTLING.**—1 gallon of strong brandy, 1 quart of Batavia arrack, 3 pounds of loaf sugar,  $1\frac{1}{2}$  gallons of water, 6 lemons, 6 oranges.

**ESSENCE OF REGENT PUNCH FOR BOTTLING.**—1 gallon of pure cognac, 1 gallon of pure Jamaica rum, 6 pounds of loaf sugar, 3 gallons of water, 1 ounce of green tea, 30 lemons, 7 oranges, 9 drachms of ground cinnamon,  $\frac{1}{2}$  drachm of ground cloves, 1 drachm of ground vanilla. Macerate the peel of 7 lemons and 7 oranges in the cognac and rum for 24 hours. Boil the sugar in the water; skim and add the tea. When cool, mix with the liquor and add the juice of the 30 lemons and 7 oranges. Filter and bottle for use.

**ESSENCE OF RUM PUNCH.**—53 lbs. of white loaf sugar,  $3\frac{1}{2}$  gallons of water, 5 gallons of Jamaica Rum,  $1\frac{1}{2}$  gallons of lemon juice. Boil the sugar and the water almost to a candy degree, add the lemon juice to the boiling syrup, stir till clear, then put in a clean tub, and when near cold, add the rum, and filter.

**ESSENCE OF RUM PUNCH FOR BOTTLING.**— $1\frac{1}{2}$  gallons of high flavored Jamaica rum, 3 gallons of spirits (70 per cent.), 3 gallons of plain syrup,  $\frac{1}{2}$  pint tincture of lemon peel,  $\frac{1}{4}$  pint raspberry juice,  $\frac{1}{4}$  pint caramel. Mix the whole together, and run it through a flannel bag. Some add a dessert-spoonful each of tincture of cloves and tincture of cinnamon. Punch thus prepared may be used as a hot or cold drink; by mixing it half and half with boiling or cold water, or pouring the punch into a tumbler filled with cracked ice.

**ESSENCE OF ST. DOMINGO PUNCH FOR BOTTLING.**—10 gallons of arrack, 6 gallons of plain syrup, 2 ounces of tartaric acid, 5 drops of oil of cloves, 10 drops of oil of lemon, 5 drops of oil of orange, 5 drops of oil of cinnamon, 2 ounces of alcohol (95 per cent.). First dissolve the tartaric acid in a portion of the arrack, and add it to the remainder. Next cut the oils in the alcohol, add this to the arrack, and lastly add the syrup.

**ESSENCE OF WINE PUNCH FOR BOTTLING.**—5 gallons of Port or Marseilles wine,  $1\frac{1}{2}$  gallons spirits (70 per cent.), 3 gallons plain syrup, 3 oz. tartaric acid, 3 oz. tincture of allspice. Dissolve the tartaric acid in a portion of the spirits. Mix that with the remainder of the spirits, and add the other ingredients.

**IMPERIAL RASPBERRY WHISKEY PUNCH FOR BOTTLING.**—2 gallons whiskey, 1 gallon raspberry syrup, 7 gallons water, 5 oz. plain syrup, 5 oz. sweet almonds, 5 oz. bitter almonds,  $1\frac{1}{2}$  oz. of powdered cinnamon,  $\frac{1}{2}$  oz. of powdered cloves. Bruise and infuse the almonds in sufficient boiling water; skim and add to the cinnamon, cloves and syrup; rub them fine, and boil them five minutes in the seven gallons of water; strain, and, when cold, add the whiskey and raspberry syrup.

**PUNCH.**—Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop it into black coffee; stir this well and you will have a good hot punch.

**PUNCH, A LA FORK FOR BOTTLING.**—2 lbs. of loaf sugar, 3 dozen lemons, 1 pint of cognac, 1 pint of Jamaica rum. The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, and stir thoroughly for nearly half an hour to extract the essential oil. Pour on boiling water, and stir until the sugar is completely dissolved. Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour  $\frac{1}{2}$  of the lemon juice into the syrup, strain the water from the pits, and add it also to the syrup, taking care that the syrup is not too watery. Next, add more sugar or lemon juice, to make the mixture according to taste. Lastly, add and stir the above amount of spirits into every 3 quarts of lemonade, and bottle. Keep in a cool place.

**PUNCH, A LA ROMAINE.**—For a party of 20.—2 bottles of rum, 2 bottles of wine, 15 lemons, 3 sweet oranges, 3 pounds of powdered sugar, 15 eggs. Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

**PUNCH GRASSOT.**—Use a large goblet—1 wine glass of brandy, 1 tea-spoonful of curacao, 1 drop of acetic acid, 2 tea-spoonfuls of simple syrup, 1 tea-spoonful of strawberry syrup,  $\frac{1}{4}$  of a pint of water, half a small lemon, sliced. Mix, serve up with ice, in large goblet, and, if possible garnish the top with a slice of peach or apricot. In cold weather this punch is admirably served hot.

**PUNCH JELLY.**—1 quart of punch a la Ford, 3 oz. of isinglass,  $\frac{1}{2}$  pint of water. Dissolve the isinglass in the water, boiling; add it while hot to the punch, and then pour into jelly-moulds, taking care they are not disturbed until the jelly is completely set. In a similar manner, orange, lemon, or calf's-foot jelly can be converted into punch jelly, by using Punch a la Ford, prepared with less lemon juice. Punch jelly is a very insinuating and deceptive refreshment, because its strength is not appreciated when partaking of it, and it must therefore be indulged in with becoming moderation.



## MIXED DRINKS.

**ABSINTHE PUNCH.**—use a large bar glass—1 table-spoonful of sugar, 1 wine glass of Absinthe, juice of  $\frac{1}{2}$  a lemon,  $\frac{1}{2}$  wine glass of brandy, 1 table-spoonful of Orgeat syrup. Fill with ice, stir with spoon, ornament with orange, grapes, and fruit in season.

**ALE PUNCH.** 1 quart of mild ale, 1 glass of white wine, 1 glass of brandy, 1 glass of capillaire, 1 lemon. Mix the ale, wine, brandy and capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on top, and add a bit of toasted bread.

**APPLE PUNCH.**—In china bowl lay alternate layers of sliced apples and lemons, each layer being thickly strewn with powdered sugar, until the bowl is about half filled; then pour a bottle of claret over the fruit and let it stand 6 hours. Pour it through a muslin bag, and it is ready for use.

**ARRACK PUNCH.**—3 tumblers of punch—2 wine glasses of Batavia arrack (old), 3 wine glasses of Jamaica rum. Sweeten to taste with loaf sugar dissolved in hot water. Lemons and limes are also matter of taste, but two lemons are enough for the above quantity; put then an equal quantity water—i. e., not five but six glasses to allow for the lemon juice, and you have three very pretty tumblers of punch.

**ARRACK PUNCH.**—use medium bar glass—1 table-spoonful of powdered white sugar dissolved in a little water, juice of half a small lemon, 1 pony glass of Batavia arrack, 1 wine glass of Jamaica rum, 1 piece of pineapple. Fill the glass with shaved ice. Shake well, and dress the top with berries in season. Serve with a straw.

**ARRACK PUNCH.**—use a bar glass—1 table spoon sugar dissolved in a little water, 1 or 2 dashes of lemon juice, 1 wine glass of Batavia arrack,  $\frac{1}{2}$  fill glass with fine ice. Shake well. Dress with fruits, and serve with a straw.

**BARBADOES PUNCH.**—Barbadoes punch is prepared by adding to each glass of brandy punch one tea-spoonful of guava jelly.

**BIMBO PUNCH.**—1 quart of brandy, 1 gill of arrack, 6 lemons, 1 pound of loaf sugar, 1 quart of boiling water. Cut the lemons into thin slices, and steep them in the brandy for 6 hours. Remove the lemons without squeezing them. Dissolve the sugar in the water, and add it while hot to the brandy and arrack. Then let it cool. Ice and serve.

**BOMBAY PUNCH.**—use a large bowl—rub the sugar over the lemons, till it has absorbed all the yellow part of the skins of 6 lemons, then put in the punch bowl 1 lb. of loaf sugar, 2 bottles of imported seltzer water, 1 pineapple, 6 oranges, 2 lemons, 1 box strawberries. Mix well with spoon, and add 4 bottles champagne, 1 bottle of French brandy, 1 bottle of sherry, 1 bottle of Madeira wine, 1 gill of maraschino. Stir up well with a ladle, and surround bowl with ice, and serve in such a manner that each customer will have some of the fruit.

**BRANDY PUNCH.**—use large bar glass—1 tea-spoonful of powdered white sugar dissolved in a little water, 1 tea-spoonful of raspberry syrup, 1 wine glass of brandy,  $\frac{1}{2}$  wine glass of Jamaica rum, juice of  $\frac{1}{2}$  lemon, 2 slices of orange, 1 piece of pineapple. Fill the tumbler with shaved ice, shake up thoroughly, and dress the top with berries in season. Serve with a straw.

**BRANDY AND RUM PUNCH.**—use a large bar glass—1 table-spoonful of powdered white sugar dissolved in a little water, 1 wine glass of Santa Cruz rum,  $\frac{1}{2}$  wine glass of brandy, juice of  $\frac{1}{2}$  a small lemon, 1 slice of orange (cut in quarters), 1 piece pineapple. Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**CALIFORNIA MILK PUNCH FOR BOTTLING.**—the juice of four lemons, the rind of 2 lemons,  $\frac{1}{2}$  pound of white sugar, dissolved in just sufficient hot water, 1 pineapple, peeled, sliced and pounded, 6 cloves, 20 coriander seeds, 1 small stick of cinnamon, 1 pint of brandy, 1 pint Jamaica rum, 1 gill of Batavia arrack, 1 cup of strong green tea, 1 quart of boiling water, 1 quart of hot milk. Put all the materials in a clean demijohn, the boiling water to be added last; cork this down to prevent evaporation, and allow the ingredients to steep for at least 6 hours; then add the hot milk and the juice of two more lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight corked bottles. This punch is intended to be iced for drinking. If intended for present use filtering is not necessary.

**CANADIAN PUNCH.**—for a small party.—2 quarts of rye whiskey, 1 pint of Jamaica rum, 6 lemons, sliced, 1 pineapple, sliced, 4 quarts of water. Sweeten to taste, and ice before serving.

**CENTURY CLUB PUNCH.**—1 pint of old Santa Cruz rum, 1 pint of old Jamaica rum, 5 pints of water. With the addition of lemon juice and sugar to suit the taste, this makes a nice punch. The precise proportions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

**CHAMPAGNE PUNCH.**—1 quart of punch.—1 quart bottle of champagne wine, 3 table-spoonfuls of sugar, 1 orange sliced, the juice of a lemon, 2 slices of pineapple (cut in small pieces), 1 wine glass of raspberry or strawberry syrup. Ornament with fruits in season, and serve in champagne goblets. This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for 15 persons in a mixed party.

**CIDER PUNCH.**— $\frac{1}{2}$  pint of sherry, 1 glass of brandy, 1 bottle of cider,  $\frac{1}{2}$  pound of sugar, 1 lemon. Pare the peel of half the lemon very thin, pour the sherry upon it, add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place on ice. When cold, add the brandy and a few pieces of cucumber rind.

**CLARET PUNCH.**—use a large bar glass—1 $\frac{1}{2}$  table-spoon sugar, 1 slice lemon, 2 slices orange. Fill glass with fine ice. Pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.

**COLD RUBY PUNCH.**—2 qts. of Batavia arrack, 2 qts. of port wine, 5 pts. of green tea, 2 lbs. of loaf sugar, juice of 12 lemons, 1 pineapple, cut in small pieces. Sweeten to taste and ice before serving.

**COLD WHISKEY PUNCH.**—use a large bar glass—1 table-spoonful of powdered white sugar, dissolved in a little water, juice of  $\frac{1}{4}$  a small lemon,  $\frac{1}{2}$  wine glasses of Irish or Scotch whiskey. Fill the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

**COSMOPOLITAN CLARET PUNCH.**—use a goblet— $\frac{1}{2}$  filled with chopped ice,  $\frac{1}{2}$  pony brandy,  $\frac{1}{2}$  table-spoon of sugar. Fill with claret. Shake well and dress with berries and fruit, and serve.

**CURACOA PUNCH.**—use large bar glass—1 table-spoonful of powdered white sugar, dissolved in a little water, 1 wine glass of brandy,  $\frac{1}{2}$  wine glass of Jamaica rum,  $\frac{1}{2}$  pony glass of curacao, the juice of half a lemon. Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season. Serve with a straw.

**DRY PUNCH.**—for bottling—1 $\frac{1}{2}$  pound of loaf sugar, dissolved in sufficient water, 2 gallons of brandy, 1 gallon of water,  $\frac{1}{2}$  gallon of strong green tea, 1 pint of Jamaica rum,  $\frac{1}{2}$  pint of curacao, juice of 6 lemons. Mix thoroughly, and strain, adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for 3 or 4 days, and the punch will be ready for use; but the longer it stands, the better it gets.

**DUKE OF NORFOLK PUNCH.**—for bottling—2 qts. of brandy, 1 qt. of white wine, 1 qt. of milk,  $\frac{1}{4}$  lb. of sugar, 6 lemons, 3 oranges. Pare off the peel of the oranges and lemons very thin; put the peel and all the juice into a vessel with a close-fitting lid. Pour on the brandy, wine, and milk, and add the sugar after having dissolved it in sufficient water. Mix well, and cover close for twenty-four hours. Strain until clear, and bottle.

**EGG MILK PUNCH.**—use large bar glass—1 egg,  $\frac{1}{2}$  table-spoon sugar, 1 wine glass brandy, 1 pony glass St. Croix rum,  $\frac{1}{2}$  glass of fine ice. Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream. Strain; grate a little nutmeg on top, and serve.

**EL DORADO PUNCH.**—use a large bar glass—1 pony of brandy,  $\frac{1}{2}$  pony of Jamaica rum,  $\frac{1}{2}$  pony of bourbon, 1 table-spoonful of powdered sugar dissolved in a little water, a slice of lemon. Fill the tumbler with fine ice, shake well and ornament with berries or small pieces of orange. Serve with a straw.

**EMPIRE PUNCH.**—use an extra large bowl—Rub the peel of 4 fine lemons, and also the peel of 2 oranges, until it has absorbed all the yellow part of the lemon and orange.  $\frac{1}{3}$  lb. of lump sugar, 1 pineapple cut in slices, 12 fine oranges cut in slices, 1 box of strawberries, 2 bottles apollinaris water. Mix the above ingredients well, and add  $\frac{1}{2}$  gill of maraschino,  $\frac{1}{2}$  gill of curacao (red),  $\frac{1}{2}$  gill of benedictine,  $\frac{1}{2}$  gill of Jamaica rum, 1 bottle of French brandy, 6 bottles of champagne, 4 bottles of Tokay, 2 bottles of madeira, 4 bottles of chateau margaux. Mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit, and ornament the punch in a fancy manner with grapes, oranges, pineapple and strawberries.

**ENGLISH MILK PUNCH.**—to make 6 bottles—2 qts. of water, 1 qt. of milk, 1 qt. of old Jamaica rum, 2 qts. of French brandy. Add the milk to the water. Mix the spirits, and pour them into the milk, stirring the mixture for a short time. Let it stand for an hour, then filter through blotting-paper into bottles. This would be sufficient for six bottles. If, after filtering, the punch is not clear, the addition of a small portion of isinglass to each bottle will clarify it.

**ENGLISH ROYAL PUNCH.**—use a bowl for mixing for a small party—1 pint of hot green tea,  $\frac{1}{2}$  pint of the best brandy,  $\frac{1}{2}$  pint Jamaica rum, 1 wine glass of Curacao (red), 1 wine glass of arrack, juice of 2 limes, 1 lemon cut in slices,  $\frac{1}{2}$  lb. of sugar. Mix this thoroughly with a ladle, and add 4 eggs, the whites only, and drink this as hot as possible. If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

**FISHING PUNCH.**—use a large bar glass—1 table-spoonful of sugar, 1 or 2 dashes of lemon juice, 1 or 2 dashes of lime juice, and dissolve in a little water, and fill glass with fine ice, 1 wine glass of St. Croix rum, 1 pony glass of brandy. Stir with a spoon, dress the top with fruit, and serve with a straw. This drink can be put in bottles for the fisherman to take along, so that he will loose no time.

**GIN PUNCH.**—use a large bar glass—1 table-spoonful of raspberry syrup, 1 table-spoonful of white sugar, dissolved in a little seltzer water,  $\frac{1}{2}$  wine glass of Holland gin, juice of half a small lemon, 1 slice of orange (cut in quarters), 1 piece of pineapple, 1 or 2 dashes of maraschino. Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.

**GIN PUNCH.**—use a large bar glass—2 table-spoons white sugar, 1 pony seltzer,  $\frac{1}{2}$  wine glass of Holland gin, 4 or 5 dashes lemon juice. Fill glass with fine ice. Shake well. Dress with 2 slices orange;  $\frac{1}{2}$  slice of pineapple, and berries; serve with a straw.

**GOTHIC PUNCH.**—use a punch bowl—4 bottles of still Catawba wine, 1 bottle of claret, 1 bottle of champagne, 3 oranges, 10 table-spoonfuls of sugar. Dissolve the sugar in the catawba and claret wines; add the juice of the oranges. When mixed, put it in ice for an hour or more, and then add the champagne.

**GRANDEUR PUNCH.**—use a large bowl—1 $\frac{1}{2}$  lbs. loaf sugar, 6 lemons, cut in slices, 1 gill of anisette, 1 bottle kummel, 6 oranges sliced, 1 bottle of kirschwasser,  $\frac{1}{2}$  gallon water, 6 bottles of Nordhauser brantwein, 1 gill of curacao (red). Stir well with a ladle, and surround the bowl with ice, and serve in a wine glass.

**HOT ARRACK PUNCH.**—a hot water glass—1 tea-spoon sugar, 1 or 2 dashes lemon juice,  $\frac{3}{4}$  wine glass arrack. Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.



## MIXED DRINKS.

**HOT BOLAND PUNCH.**—1 lump sugar, 2 wine glasses boiling water,  $\frac{1}{2}$  wine glasses Scotch whiskey, 1 table-spoon ginger ale.

**HOT BRANDY PUNCH.**—use a large beer glass—1 wine glass of cognac brandy,  $\frac{1}{2}$  wine glass of Jamaica rum, 2 table-spoonfuls of white sugar,  $\frac{1}{2}$  of a lemon cut in small slices. Fill glass with boiling water, stir well and grate nutmeg over the top.

**HOT BRANDY AND RUM PUNCH.**—for a party of 15 1 qt. Jamaica rum, 1 qt. cognac brandy, 1 lb. of white loaf sugar, 4 lemons, 3 qts. of boiling water, 1 tea-spoonful of nutmeg. Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch bowl; mix the ingredients well together; pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly and the punch will be ready to serve.

**HOT IRISH WHISKEY PUNCH.**—use medium bar glass—1 wine glass Kinahan's or Jamieson's Irish whiskey, 2 wine glasses of boiling water, 2 lumps of loaf sugar. Dissolve the sugar well with one wine glass of the water, then pour in the whiskey, add the balance of the water, and put in a small piece of the lemon rind, or a thin slice of lemon. Before using the glass, rinse it in hot water.

**HOT MILK PUNCH.**—use a large bar glass—1 table-spoon of sugar,  $\frac{1}{2}$  wine glass St. Croix rum,  $\frac{1}{2}$  wine glass of brandy, fill the glass with hot milk. Mix well with a spoon; grate nutmeg on top, and serve. Always mix with a spoon. Never use the shaker to this.

**HOT WHISKEY PUNCH.**—use a hot whiskey glass—The juice of half a lemon, 1 or 2 lumps of sugar dissolved in 1 wine glass hot water, 2 wine glasses Scotch or Irish whiskey. Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

**IMPERIAL ARRACK PUNCH.**—1 qt. of old Batavia arrack, 6 lemons, 1 lb. of loaf sugar, 1 qt. of boiling water. Cut the lemons into thin slices, and steep them in the arrack for 6 hours. Remove the lemons without squeezing them. Dissolve the sugar in the water, and add it while hot to the arrack. Then let it cool. This makes a fine liqueur which should be thoroughly iced before serving.

**IMPERIAL PUNCH.**—1 qt. of punch—1 bottle of claret, 1 bottle of soda water, 4 table-spoonfuls of powdered white sugar, dissolved in a little of the soda water.  $\frac{1}{4}$  tea-spoonful of grated nutmeg, 1 liqueur glass of Maraschino, about  $\frac{1}{2}$  lb. of ice, 3 or 4 slices of cucumber rind. Put all the ingredients into a pitcher and mix well.

**IMPERIAL BRANDY PUNCH.**—for a party of twenty—1 gallon of water, 3 qts. of brandy, 1 pint of Jamaica rum,  $\frac{1}{2}$  lbs. of white sugar, juice of 6 lemons, 3 oranges sliced, 1 pineapple, pared, and cut up, 1 gill of Curacao, 2 gills of raspberry syrup, ice and add berries in season. Mix the materials well together in a large bowl, and you have a splendid punch. If not sweet enough, add more sugar.

**KIRSCHWASSER PUNCH.**—a large bar glass— $\frac{1}{4}$  table-spoon sugar, 2 or 3 dashes lemon juice, 3 or 4 dashes Chartreuse, 1 wine glass Kirschwasser. Fill  $\frac{1}{4}$  of the glass with fine ice. Dress with fruits; serve with a straw.

**LA PATRIA PUNCH.**—for a party of 10—3 bottles of champagne, iced, 1 bottle of cognac brandy, 4 oranges, 1 pineapple. Slice the oranges and pineapples in a bowl, pour the cognac over them, and let them steep for a couple of hours, then pour in the champagne and serve immediately. Ice as directed for "Rocky Mountain Punch."

**LIGHT GUARD PUNCH.**—For a party of twenty—3 bottles of champagne, 1 bottle of pale sherry, 1 bottle of cognac, 1 bottle of sauterne, 1 pineapple, sliced and cut in small pieces, 4 lemons, sliced. Sweeten to taste, mix, cool and serve as directed in the receipt for "Rocky Mountain Punch."

**LINCOLN CLUB PUNCH.**—for a party of twenty-five—4 bottles of champagne, 1 bottle of pale sherry, 1 bottle of cognac, 1 bottle of sauterne, 1 pineapple, sliced and cut in small pieces, 4 lemons sliced. Sweeten to taste, mix, cool and serve.

**MANHATTAN MILK PUNCH.**—Same as the foregoing cold Milk Punch, with the addition of 5 drops of aromatic tincture.

**MARASCHINO PUNCH.**—use a large beer glass—1 tea-spoonful of powdered sugar, dissolved in a little water, 1 wine glass of brandy, 2 dashes of arrack,  $\frac{1}{2}$  pony glass of maraschino, the juice of  $\frac{1}{4}$  a small lemon. Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

**MAY WINE PUNCH.**—use a large punch bowl—Take 1 or two bunches of woodruff, and cut it in small pieces and place it in a large bar glass, fill up the balance with the best French brandy, cover it up and let stand for 2 or 3 hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from 4 to 6 bottles of plain soda over the sugar, cut up 6 oranges in slices,  $\frac{1}{2}$  pineapple, and sufficient berries and grapes, 8 bottles of moselle or Rhine wine, 1 bottle of veure clicquot. Then put the woodruff, brandy, etc., into the bowl, then stir well, and you will have 2 $\frac{1}{2}$  to 3 gallons of excellent May wine punch; surround the bowl with ice, serve in a wine glass in such a manner that each customer will get a piece of all the fruits contained in the punch.

**MEDFORD RUM PUNCH.**—use a large bar glass—1 table-spoonful of powdered white sugar dissolved in a little water,  $\frac{1}{2}$  glass of medford rum, 1 pony glass of Jamaica rum, 2 or 3 dashes of lemon juice, 1 slice of orange (cut in quarters). Fill the tumbler with ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**HOT MILK PUNCH.**—use a large bar glass—This punch is made the same as the above, with the exception that hot milk is used, and no ice.

**MILK PUNCH.**—use a large bar glass— $\frac{1}{2}$  glass fine ice,  $\frac{1}{4}$  table-spoon sugar, 1 wine glass brandy, 1 wine glass St. Croix rum,  $\frac{1}{2}$  wine glass Jamaica rum. Fill up with fresh milk, mix well together, strain, and serve, with a little nutmeg on top.

**MISSISSIPPI PUNCH.**—use a large bar glass—1 table-spoonful of sugar,  $\frac{1}{2}$  wine glass of water or seltzer, 2 dashes of lemon juice dissolved well,  $\frac{1}{2}$  wine glass of Jamaica rum,  $\frac{1}{2}$  wine glass of bourbon whiskey, 1 wine glass of brandy. Fill the glass with shaved ice; shake or stir the ingredients well, ornament in a tasty manner with fruit in season, and serve with a straw.

**NECTAR PUNCH.**—4 $\frac{1}{2}$  pints of rum, 2 qts. of milk, boiling hot, 2 qts. of cold water, 2 $\frac{1}{2}$  lbs. of loaf sugar, 15 lemons, 1 nutmeg. Cut off the peel very thin and infuse it for forty-eight hours with a pint and a half of the rum. Add to the infusion the water, the juice of the lemons, the milk, and the nutmeg grated; let it all stand for 24 hours, covered close; then add the sugar; strain through flannel, and bottle for use. It is ready to use any time.

**NON-SUCH PUNCH.**—for bottling—6 bottles of claret, 6 bottles of soda-water, 1 bottle of brandy, 1 bottle of sherry,  $\frac{1}{2}$  pint of green tea, juice of 3 lemons,  $\frac{1}{2}$  of a pineapple cut up in small pieces. Sweeten with white sugar to taste. Strain and bottle immediately. Keep for 1 month before using. Ice before serving.

**NUREMBURG PUNCH.**— $\frac{1}{2}$  lb. of loaf sugar, 4 or 3 large oranges, 1 qt. of boiling water,  $\frac{1}{2}$  qt. of Batavia arrack, 1 bottle French red wine. Pare off a portion of the orange peel very thin. Press the juice of the oranges through muslin into the sugar; add the previously pared peel. Pour on them the water (boiling) and the arrack; add the wine, hot but not boiling, and stir together. White wine may be substituted for the red, but the latter is considered better for the purpose. This is an excellent punch when cold, and will improve with age.

**ORANGE PUNCH.**— $\frac{1}{4}$  pint of rum,  $\frac{3}{4}$  pint of brandy,  $\frac{1}{2}$  pint of porter, 3 $\frac{1}{2}$  pints of boiling water,  $\frac{3}{4}$  lb. loaf sugar, 4 oranges. Infuse the peel of 2, and the juice of 4 oranges with the sugar in the water for  $\frac{1}{2}$  hour; strain, and add the porter, rum and brandy. Sugar may be added, if it is desired sweeter. A liquor glass of curacao, noyeau, or maraschino is considered an improvement. Instead of using both rum and brandy,  $1\frac{1}{2}$  pints of either alone will answer. This is an excellent recipe for lemon punch by substituting lemons for oranges.

**ORCHARD PUNCH.**—use a large bar glass—2 table-spoons orchard syrup, 2 or 3 dashes of lime or lemon juice,  $\frac{1}{2}$  pony pineapple syrup, fill glass with fine ice, 1 wine glass California brandy. Stir well. Dress with fruits, dash with a little port wine, and serve with a straw.

**ORGEAT PUNCH.**—use a large bar glass— $1\frac{1}{2}$  table-spoon orgeat syrup,  $1\frac{1}{2}$  wine glass of brandy, 4 or 5 dashes lemon, fill glass with fine ice. Shake well. Dress with fruits; top off with a dash of port wine. Serve with a straw.

**OXFORD PUNCH.**—patronized by the students of Oxford—1 pint cognac brandy, 1 pint of old Jamaica rum, 1 qt. of orange shrub,  $\frac{1}{2}$  pint of sherry, 1 bottle of capillaire, 2 qts. of boiling water, 6 glasses of calf's foot jelly, 6 lemons, 4 sweet oranges, sufficient loaf sugar, dissolved in some of the hot water. Rub the rinds of 3 lemons with sugar to extract the essential oil. Cut the peel very fine from 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for 20 minutes. Strain through a fine sieve into a large bowl; add the capillaire, spirits, shrub, and wine, stirring well.

**PHILADELPHIA BOATING PUNCH.**—use a large bar glass—fill glass with fine ice, 1 table-spoon sugar, 1 or 2 dashes lemon juice, 1 wine glass St. Croix rum, 1 pony of old brandy. Stir well. Dress with fruits, and serve with a straw.

**PHILADELPHIA FISH-HOUSE PUNCH.**— $\frac{1}{2}$  pint lemon juice,  $\frac{3}{4}$  lb. of white sugar, dissolved in sufficient water,  $\frac{1}{2}$  pint of cognac brandy,  $\frac{1}{4}$  pint of peach brandy,  $\frac{1}{4}$  pint of Jamaica rum, 2 $\frac{1}{2}$  pints of cold water. Ice and serve. The above is generally sufficient for 1 person.

**PINEAPPLE PUNCH.**—for a party of 10—4 bottles of champagne, 1 pint of Jamaica rum, 1 pint of brandy, 1 gill of curacao, juice of 4 lemons, 2 pineapples sliced. Sweeten to taste with pulverized white sugar. Put the pineapples with  $\frac{1}{4}$  of a lb. of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne, and ornament with sliced orange, and other fruits in season. Serve in champagne glasses. Pineapple punch is sometimes made by adding sliced pineapple to brandy punch.

**PORT WINE PUNCH.**—use a large bar glass— $\frac{1}{2}$  table-spoon sugar,  $\frac{1}{4}$  table-spoon orchard syrup, 1 or 2 dashes of lemon juice,  $1\frac{1}{2}$  wine glass port wine. Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

**REGENT'S PUNCH.**—use a punch bowl— $1\frac{1}{2}$  pints of strong green tea, (hot),  $1\frac{1}{2}$  pints of lemon juice,  $1\frac{1}{2}$  pints of capillaire, 1 pint of Jamaica rum, 1 pint of brandy, 1 pint of Batavia arrack, 1 pint of curacao, 1 bottle of champagne, 1 pineapple sliced, 2 oranges sliced. Mix the ingredients well together in a punch bowl, and add the wine and ice just before serving.

**ROCHESTER PUNCH.**—for a small party—2 bottles sparkling catawba, 2 bottles of sparkling isabella, 1 bottle of sauterne, 2 wine glasses of maraschino, 2 wine glasses of curacao. Flavor with ripe strawberries. Should strawberries not be in season, add a few drops of extract of peach or vanilla. Ice in a cooler.

**ROMAN PUNCH.**—use a large bar glass—1 table-spoonful of powdered white sugar, dissolved in a little water, 1 table-spoonful of raspberry syrup, 1 tea-spoonful of curacao, 1 wine glass of Jamaica rum,  $\frac{1}{2}$  wine glass of brandy, the juice of half a lemon. Fill with shaved ice, shake well, dash with port wine, and ornament with fruits in season. Serve with a straw.



## MIXED DRINKS.

**ROCKY MOUNTAIN PUNCH.**—for a party of 20—5 bottles of champagne, 1 qt. of Jamaica rum, 1 pint maraschino, 6 lemons sliced, sugar to taste. Mix the above ingredients (except the wine) in a large punch bowl, then place the bowl in some kind of a vessel about the same depth as the size of the bowl, and pack the space between the bowl and the vessel with ice, with a little rock-salt sprinkled over the surface. When the icing arrangement has been completed, and just before the punch is to be served, add the wine and some slices of orange and lemon. The exterior of the vessel containing the punch bowl may be ornamented in any way that suits the fancy.

**ROMAN PUNCH.**—use a large bar glass—fill  $\frac{1}{2}$  glass with fine ice, 1 table-spoon sugar, 2 or 3 dashes lemon juice, juice of half an orange,  $\frac{1}{4}$  pony curacao,  $\frac{1}{2}$  wine glass of brandy,  $\frac{1}{2}$  pony glass Jamaica rum. Stir well. Dash with port wine. Dress with fruit. Serve with straw.

**ROYAL PUNCH.**—for a small party—1 pint of hot green tea,  $\frac{1}{2}$  pint of brandy,  $\frac{1}{2}$  pint of Jamaica rum, 1 wine glass of curacao, 1 wine glass of arrack, juice of 2 limes, a slice of lemon, white sugar to taste, 1 gill of warm calf's foot jelly. To be served as hot as possible. The intoxicating effects of the spirits are deadened by the tea. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

**ST. CHARLES' PUNCH.**—use a large bar glass—1 tea-spoonful of powdered white sugar dissolved in a little water, 1 wine glass of port wine, 1 pony glass of brandy, the juice of  $\frac{1}{4}$  of a lemon. Fill the tumbler with shaved ice, shake well, ornament with fruits in season, serve with a straw.

**ST. CROIX RUM PUNCH.**—use a large bar glass—1 table-spoon sugar, 3 or 4 dashes lemon juice,  $\frac{1}{4}$  pony-glass Jamaica rum, 1 wine glass St. Croix rum. Fill up with fine ice. Dress top with fruit and berries. Serve with a straw.

**SANTA CRUZ RUM PUNCH.**—use a large bar glass—1 table-spoonful of powdered white sugar dissolved in a little water, 1 wine glass of Santa Cruz rum,  $\frac{1}{4}$  wine glass of Jamaica rum, 2 or 3 dashes of lemon juice, 1 slice of orange (cut in quarters). Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**SAUTERNE PUNCH.**—use a large bar glass—1 tea-spoonful of fine white sugar, 1 slice of lemon, 1 slice of orange, 1 piece of pineapple. Fill the tumbler  $\frac{3}{4}$  full with shaved ice, then pour in the sauterne until the glass is full, shake well, and dress with berries in season.

**7TH REGIMENT PUNCH.**—use a large bar glass—1 table-spoon sugar, 2 or 3 dashes lemon juice, 1 wine glass brandy, 1 wine glass catawba wine. Flavor with raspberry syrup. Fill glass with fine ice; shake well. Dress with fruits. Dash with Jamaica rum and serve with a straw.

**SHERRY PUNCH.**—use a large bar glass—2 wine glasses of sherry, 1 tea-spoonful of sugar, 1 slice of orange, 1 slice of lemon. Fill the tumbler with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

**SIXTY-NINTH REGIMENT PUNCH.**—in earthen mug— $\frac{1}{2}$  wine glass of Irish whiskey,  $\frac{1}{4}$  wine glass of Scotch whiskey, 1 tea-spoonful of sugar, a small piece of lemon rind, 2 wine glasses of boiling hot water. Dissolve the sugar in a wine glass of boiling hot water, then add the whiskey, and lastly the balance of the hot water.

**SOYER'S GIN PUNCH.**— $\frac{1}{2}$  pint of old gin, 1 gill of maraschino, the juice of 2 lemons, the rind of half a lemon, 4 ounces of syrup, 1 qt. bottle of German seltzer water. Ice well before serving.

**SPREAD EAGLE PUNCH.**—for a social party—1 bottle of Islay whiskey, 1 bottle of Monongahela, lemon peel, sugar and—boiling water at discretion.

**TEA PUNCH.**—use a heated metal bowl— $\frac{1}{2}$  pint of good brandy,  $\frac{1}{2}$  pint of rum,  $\frac{1}{4}$  lb. of loaf sugar, dissolved in water, 1 ounce of best green tea, 1 qt. of boiling water, 1 large lemon. Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar, add the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition. A heated metal bowl will cause the punch to burn longer than if a china bowl is used.

**THIRTY-SECOND REGIMENT OR VICTORIA PUNCH.**—for a party of 20—6 lemons, in slices,  $\frac{1}{2}$  gallon of brandy,  $\frac{1}{2}$  gallon of Jamaica rum, 1 pound of white sugar,  $\frac{1}{2}$  quart of water, 1 pint of boiling milk. Steep the lemons for 24 hours in the brandy and rum; then add the sugar, water and milk, and when well mixed, strain through a jelly-bag. This punch may be bottled and used afterward hot or cold. Half the above quantity, or even less, may be made, as this recipe is for a party of 20.

**TIP-TOP PUNCH.**—use large bar-glass—3 or four lumps of ice, 1 pony of brandy, 1 lump of sugar, 2 slices pineapple, 2 slices orange, 1 or 2 dashes lemon juice. Fill with champagne. Stir well. Dress with fruits. Serve with a straw.

**TOLEDO PUNCH.**—use large punch bowl—This punch is only prepared for parties, and should be mixed as follows: Place 2 $\frac{1}{2}$  pounds of loaf sugar in a bowl, 5 or 6 bottles of plain soda, 4 lemons, the juice only, 1 qt. of cognac brandy, 1 small bunch of wintergreen, 4 oranges and 1 pineapple (cut up); and add the slices into the bowl and also strawberries and grapes. Mix the ingredients well with a ladle and add: 6 bottles of champagne, 1 bottle brandy, 2 bottles of French claret, 4 bottles of Rhine wine,  $\frac{1}{2}$  gallon of water and mix well together in the bowl. This punch must be cold, surrounded with ice, the same as other punches. After having the entire punch well mixed, take a large fancy

goblet, fill it with the above mixture and dress with oranges, strawberries and pineapples in season.

**UNITED SERVICE PUNCH.**— $\frac{1}{2}$  pint of arrack, 1 pint of Jamaica rum,  $\frac{1}{2}$  pound of loaf sugar, 3 pints of hot tea, 6 lemons. Rub oil the peel of four of the lemons with some of the sugar, dissolve the sugar in the tea; add the juice of all the lemons and the arrack. Serve cold.

**VANILLA PUNCH.**—1 table-spoon sugar dissolved in a little water, 3 or 4 dashes lemon juice, 2 or 3 dashes curacao, 1 wine glass brandy, 1 pony glass vanilla cordial. Fill with fine ice. Mix well. Dress tastily with berries and fruit in season and serve with a straw. Or you can flavor with a little vanilla extract instead of the cordial.

**WEDDING PUNCH.**— $\frac{1}{2}$  pint of pineapple juice, 1 pint of lemon juice, 1 pint of lemon syrup, 1 bottle of Claret or Port wine,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  pint of boiling water, 6 grains of vanilla, 1 grain of ambergris, 1 pint of strong brandy. Rub the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel, and lastly, add the syrup.

**WEST INDIAN PUNCH.**—This is made the same manner as brandy punch, by adding to each glass a small piece of preserved ginger, and a little of the syrup.

**QUINCE LIQUEUR.** 1 $\frac{1}{2}$  gallons—2 quarts of quince juice, 4 quarts of cognac brandy, 2 $\frac{1}{2}$  pounds of white sugar, 12 ounces of bitter almonds, bruised, 1 pound of coriander seeds, 36 cloves. Grate a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them into a demijohn, and shake well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use.

**RATAFIA.**—Every liqueur made by infusion is thus called. When the spirit has imbibed thoroughly the flavor and color of the fruit steeped in it, the infusion is drawn off and sugar added; then filtered and bottled.

**ROCK AND RYE.**—use a whiskey glass—This drink must be very carefully prepared, and care must be taken to procure the best rock candy syrup, and also the best of rye whiskey, as this drink is an effective remedy for sore throats, etc. In serving rock and rye, put  $\frac{1}{2}$  table-spoonful of rock candy syrup into the glass, place a spoon in it, and hand the bottle of rye whiskey to the customer, to help himself.

**RUM FUSTIAN.**—1 quart of strong ale, 1 pint of gin, 1 bottle of sherry, 12 eggs, 12 large lumps of sugar, 1 stick of cinnamon, 1 nutmeg, grated, 1 lemon. Beat up the yolks of the eggs and add the ale and gin. Put the sherry into a sauce pan with the cinnamon, nutmeg, sugar, and the rind of the lemon, peeled very thin; when the wine boils, pour it upon the ale mixture and drink while hot.

**RUM AND SUGAR.**—use a whisky glass—1 or 2 dashes gum syrup, 1 lump of ice, 1 wine glass Jamaica rum. Stir well and serve—or fix glass with syrup and ice as above, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

**HOT RUM.**—use a hot water glass—1 teaspoon sugar, a small lump of butter, 1 wine glass Jamaica rum. Fill glass with hot water. Stir well and serve. Omit spices.

**HOT SPICED RUM.**—use medium bar glass, hot—1 small tea-spoonful of powdered white sugar, 1 wine glass Jamaica rum, 1 tea-spoonful of spices, (allspice and cloves not ground), 1 piece of sweet butter, as large as a half a chestnut. Dissolve the sugar in a little boiling water, add the rum, spices and butter, fill the glass two-thirds full of boiling water; mix well, grate a little nutmeg on top and serve.

**ALE SANGAREE.**—use an ale glass—1 teaspoon powdered sugar. Fill up with ale, grate nutmeg on top, and serve.

**BRANDY SANGAREE.**—use small bar glass—1 or two lumps of ice,  $\frac{1}{2}$  wine glass of water,  $\frac{1}{2}$  table-spoonful of sugar, 1 glass of brandy. Stir up well with spoon; grate a little nutmeg on top, and serve; strain if desired.

**BRANDY SANGAREE.**—use medium bar glass— $\frac{1}{2}$  teaspoonful fine white sugar dissolved in a little hot water, 1 wine glass of brandy. Fill the glass one-third full of shaved ice, shake up well, strain into a small glass and dash a little port wine on top. Serve with a little grated nutmeg.

**GIN SANGAREE.**— $\frac{1}{2}$  teaspoon sugar dissolved in a little hot water, 1 wine glass Holland gin, 1 lump of ice. Stir with a spoon; put about a teaspoon of sherry on top, and serve.

**PORTER SANGAREE.**—use large bar glass— $\frac{1}{2}$  table-spoon sugar, 3 or 4 lumps of ice. Fill up with porter. Stir well; remove the ice; grate nutmeg on top, and serve.

**PORT WINE SANGAREE.**—use medium bar glass—1 claret glass of port wine,  $\frac{1}{2}$  teaspoonful of powdered white sugar, 2 or 3 small lumps of ice. Shake up well, strain into a small bar glass, and serve with a little grated nutmeg on top.

**SARATOGA BRACE-UP.**—use large bar glass—1 table-spoonful fine white sugar, 2 dashes angostura bitters, 4 dashes lemon or lime juice, 2 dashes absinthe, 1 fresh egg, 1 wine glass of brandy, 2 or 3 lumps of ice. Shake up thoroughly, strain into another glass, and fill up with seltzer water.

**SHANDY GAFF.**—use large bar glass—Fill half the glass with lager, half the glass fill with ginger ale. It is also made with stout ale and half ginger ale.

**SHERRY AND EGG.**—a whisky glass—1 egg, ice cold, 1 wine glass sherry wine. Before dropping in the egg, cover the bottom of the glass with a little sherry; this will prevent the egg adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.



## MIXED DRINKS.

**SHERRY SANGAREE.**—use medium bar glass—1 claret glass of sherry wine,  $\frac{1}{2}$  teaspoonful fine white sugar, 2 or 3 lumps of ice. Shake up well, strain into a small bar glass, serve with a little grated nutmeg.

**SHERRY AND BITTERS.**—use sherry wine glass—1 dash of bitters, twist the glass around so that the bitters will cover the whole surface of the glass. Fill with sherry wine, and serve.

**SHERRY AND ICE.**—use a whisky glass—1 or 2 lumps of ice and a small bar spoon in the glass, hand this to the customer with the bottle of sherry, allowing him to help himself.

**BRANDY SHRUB.**—to make 3 quarts—2 quarts of brandy, 1 quart of sherry, 2 pounds of loaf sugar dissolved in sufficient water, 5 lemons. Peel the rinds off of 2 of the lemons, add the juice of all 5, and mix with the brandy. Cover it close for three days; then add the sherry and sugar, strain through a jelly-bag and bottle.

**CURRENT SHRUB.**—general rule for preparing—1 qt. of strained currant juice,  $1\frac{1}{2}$  pounds loaf sugar. Boil it gently eight or ten minutes, skimming it well; take it off, and when luke-warm, add half a gill of brandy to every pint of shrub. Bottle tight. A little shrub mixed with ice water makes a delicious drink. Shrubs may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

**RUM SHRUB.**—to make nearly 5 gallons—3 gallons best Jamaica rum, 1 qt. orange juice, 1 pint of lemon juice, 6 pounds powdered sugar dissolved in sufficient water, 3 pints of fresh milk. Mix together all but the milk, and let them remain closely covered over night. Next day boil the milk, and when cold, add it to the mixture. Filter through a flannel bag lined with blotting paper, and bottle, corking immediately.

**RUM SHRUB.**— $\frac{1}{2}$  gallon bitter orange juice, 8 lbs. refined sugar,  $1\frac{1}{2}$  gallons rum, reduced to 40 U. P. Dissolve the sugar in the juice by the aid of a gentle heat, mix this and the rum together, shake up well and set aside to clear. If not bright in a fortnight, fine down with isinglass.

**RASPBERRY SHRUB.**—use a bowl for mixing—1 qt. of vinegar, 3 quarts of ripe raspberries. After standing a day, strain, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine glass of the brandy to each pint of shrub, when cool. Two spoonfuls of this, mixed with a tumbler of water, is an excellent drink in warm weather and during a fever.

**COLUMBIA SKIN.**—use small bar glass—1 teaspoonful sugar, dissolve well with a little water, 1 slice of lemon, 2 or 3 pieces of broken ice, 1 wine glass of rum. Stir up well with a spoon; grate a little nutmeg on top and serve.

**IRISH WHISKY SKIN.**—use small bar glass—1 lump white sugar, 1 small wine glass of Irish whiskey, 1 small piece of lemon peel. Proceed as directed for Scotch whisky skin.

**SCOTCH WHISKY SKIN.**—use small bar glass—1 lump of white sugar, 1 small wine glass of Glenlivet, or Islay whiskey, 1 small piece of lemon rind. First rinse the glass with hot water, put in the sugar, fill the glass half full of boiling water, add the whisky and stir. Serve with a spoon.

**SLEEPER.**—1 gill of old rum, 1 ounce of sugar, 2 fresh raw eggs,  $\frac{1}{2}$  pint of water, 6 cloves, 6 coriander seeds, 1 lemon. Boil the cloves and coriander, with a bit of cinnamon in the water; mix together the rum, sugar, the yolks of the eggs and the juice of half the lemon; beat them all together, and strain into a tumbler.

**COLD WHISKY SLING.**—use small bar glass—1 teaspoonful sugar,  $\frac{1}{2}$  wine glass of water, dissolve well; 1 or 2 small lumps of ice, 1 wine glass of whiskey. Mix well; grate a little nutmeg on top, and serve. This is an old-fashioned drink generally called for by old gentlemen.

**HOT GIN SLING.**—use hot water glass—1 piece of loaf sugar, dissolved in a little water, 1 wine glass of Holland gin, fill up the balance with hot water. Stir with a spoon, and grate a little nutmeg on top, and serve. Add a slice of lemon if the customer desires it.

**HOT WHISKY SLING.**—use medium bar glass, hot—1 small teaspoonful of powdered sugar, 1 wine glass bourbon or rye whiskey. Dissolve the sugar in a little hot water, add the whiskey, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

**BRANDY SMASH.**—use small bar glass—1 teaspoonful of white sugar, 2 tablespoonfuls of water, 3 or 4 sprigs of tender mint, 1 wine glass full of brandy. Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two-thirds full of shaved ice. Stir thoroughly, and ornament with a half a slice of orange, and a few fresh sprigs of mint. Serve with straw.

**FANCY WHISKY SMASH.**—use large bar glass— $\frac{1}{2}$  tablespoonful sugar,  $\frac{1}{2}$  glass of water, or squirt of seltzer, 3 or 4 sprigs of mint, dissolve well with a spoon, fill the glass full of fine shaved ice, and 1 wine glass of whiskey. Stir up well with a spoon; strain into a fancy sour glass, ornament with fruit, and serve. This drink requires particular care and attention, so as to have it palatable and look tempting.

**GIN SMASH.**—use small bar glass—1 teaspoonful of fine white sugar, 2 teaspoonfuls of water, 1 wine glass of gin, 3 or 4 sprigs of tender mint. Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the gin, and fill up the glass with shaved ice. Stir up well, and ornament with two or three fresh sprigs of mint.

**MEDFORD RUM SMASH.**—use large bar glass— $\frac{1}{2}$  tablespoon sugar, dissolve in a little water, 2 or 3 sprigs mint, pressed to extract the essence,  $\frac{1}{2}$  glass fine ice, 1 wine glass Medford rum. Stir well; strain; dress with fruit; replacing mint, leaves upward, and serve.

**WHISKY SMASH.**—use large bar glass— $\frac{1}{2}$  tablespoon sugar, 2 or 3 sprigs mint, pressed to extract essence, as in a julep,  $\frac{1}{2}$  glass with fine ice, 1 wine glass whiskey. Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc. Serve.

**APPLEJACK SOUR.**—use large bar glass— $\frac{1}{2}$  tablespoon of sugar, 2 or 3 dashes of lemon juice, 1 squirt of syphon seltzer water, dissolve well;  $\frac{3}{4}$  glass of fine shaved ice, 1 wine glass of old cider brandy or what they call apple jack. Stir up with a spoon, strain into a sour glass, and ornament it with a little fruit, and serve.

**BRANDY SOUR.**—use large bar glass—1 teaspoonful of powdered white sugar, dissolve in a little Apollinaris or seltzer water, the juice of half a lemon, 1 dash of Curacao, 1 wine glass of brandy. Fill the glass with shaved ice, shake, and strain in a claret glass. Ornament with orange and berries.

**CHAMPAGNE SOUR.**—use fancy glass—1 lump of loaf sugar, 2 dashes of fresh lemon juice. Place the saturated sugar in a fancy glass, also a slice of orange and a slice of pineapple, a few strawberries or grapes (if in season), fill up the glass slowly with champagne, and stir up well and serve.

**CONTINENTAL SOUR.**— $\frac{1}{2}$  teaspoon sugar, dissolve in water, juice of  $\frac{1}{2}$  a lemon, 1 wine glass whiskey or liquor as desired; fine ice; shake well, strain into a sour glass, and dash with claret.

**EGG SOUR.**—use small bar glass—1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 pony of Curacao, 1 pony of brandy, 1 egg, 2 or 3 small lumps of ice. Shake well, and remove the ice before serving.

**EGG SOUR.**—1 tablespoon powdered sugar, 3 lumps of ice, 1 egg, juice of 1 lemon. Shake thoroughly; serve with straw; nutmeg grated on top.

**GIN SOUR.**—use large bar glass— $\frac{1}{2}$  tablespoonful of sugar, 2 or 3 dashes of lemon juice, 1 dash of lime juice, 1 squirt of syphon seltzer water, dissolve the sugar and lemon with a spoon, fill  $\frac{1}{2}$  full with fine shaved ice, 1 wine glass of Holland gin. Mix well, strain into a sour glass, dress with a little fruit in season, and serve.

**JAMAICA RUM SOUR.**—use large bar glass— $\frac{1}{2}$  tablespoonful of sugar, 2 or 3 dashes of lemon juice, 1 squirt of syphon seltzer, dissolve well,  $\frac{1}{4}$  glass of fine shaved ice, 1 wine glass of Jamaica rum. Stir well with a spoon, strain into a sour glass, ornament with fruit, and serve.

**JERSEY SOUR.**—use small bar glass—1 large teaspoonful powdered white sugar, dissolved in a little water, 2 or 3 dashes of lemon juice, 1 wine glass of apple jack. Fill the glass with shaved ice, shake well, and strain into a claret glass. Ornament with berries.

**MEDFORD RUM SOUR.**—use large bar glass— $\frac{1}{2}$  tablespoon sugar, 3 or 4 dashes lemon juice, 1 dash of seltzer from syphon, 1 wine glass Medford rum; fill glass half full with ice; strain and dress with fruits.

**ST. CROIX SOUR.**—use large bar glass— $\frac{1}{2}$  tablespoon sugar, dissolve in a little seltzer water,  $\frac{1}{4}$  lemon squeezed into the glass,  $\frac{1}{2}$  glass fine ice, 1 wine glass St. Croix rum. Stir well; strain into a sour glass; dress with fruit in season, and serve.

**SANTA CRUZ SOUR.**—use small bar glass—1 large teaspoonful of white sugar dissolved in a little seltzer or Apollinaris water, 3 dashes of lemon juice, 1 wine glass of Santa Cruz rum. Fill the glass full of shaved ice, shake up, and strain into a claret glass, ornament with orange and berries in season.

**WHISKY SOUR.**—use small bar glass—1 large teaspoonful powdered white sugar, dissolved in a little seltzer or Apollinaris water, the juice of half a small lemon, 1 wine glass of bourbon or rye whiskey. Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

**STONE FENCE.**—use large bar glass—1 wine glass of bourbon or rye whiskey, 2 or 3 small lumps of ice. Fill up the glass with sweet cider.

**STONE FENCE.**—use a whiskey glass—Fill glass with fine ice,  $\frac{1}{2}$  tablespoon sugar, 3 or 4 dashes lemon juice,  $\frac{1}{2}$  wine glass seltzer water, 1 wine glass whiskey.

**STONE WALL.**—use large bar glass— $\frac{1}{2}$  tablespoonful of sugar, 3 or 4 lumps of ice, 1 wine glass whiskey, 1 bottle of plain soda water. Stir up well with a spoon, remove the ice and serve. This is a very cooling drink, and generally called for in the warm season.

**A SUYDAM.**—1 dash orange bitters, 1 dash Angostura bitters. Then hand the bottle of liquor out and let customer help himself. This is an appetizer.

**SWAMPSCOTT JAMAICA RUM (IMITATION).**—To 10 $\frac{1}{2}$  gallons pure spirits, add:  $1\frac{1}{2}$  gallons Jamaica (genuine),  $\frac{1}{2}$  ounce tincture of Kino,  $1\frac{1}{4}$  lbs. loaf sugar,  $\frac{1}{4}$  ounce butyric acid, cut or mixed first in alcohol, and left standing 13 hours, then add to the spirits,  $\frac{1}{2}$  drachm caraway seed oil,  $\frac{1}{2}$  drachm fennel seed oil, cut or mixed in  $\frac{1}{2}$  pint alcohol and add after standing 14 hours. Mix the whole together and let stand for six days, after coloring with sugar coloring.

**BRANDY TODDY.**—use a whiskey glass—1 teaspoon sugar dissolved in a little water, 1 wine glass brandy, 1 lump ice; stir with a spoon. For hot brandy toddy omit the ice and use hot water, grating nutmeg on top.

**COLD WHISKY TODDY.**—use small bar glass—1 teaspoonful fine white sugar, 1 wine glass of bourbon or rye whiskey, 1 lump of ice. Dissolve the sugar in the water, add the whiskey and ice, and stir with a spoon. To make hot whiskey toddy, dissolve the sugar in boiling water, omit the ice, and pour boiling water into the glass until it is two-thirds full.

**GIN TODDY.**—use a whiskey glass— $\frac{1}{2}$  teaspoonful of sugar, dissolve well in a little water, 1 or 2 lumps of broken ice, 1 wine glass of Holland gin. Stir up well and serve. The proper way to serve this drink is to dissolve the sugar with a little hot water, put the spoon and ice in the glass, and hand out the bottle of liquor to the customer to help himself.

**HOT APPLE TODDY.**—use a hot apple toddy glass— $\frac{1}{2}$  tablespoon sugar,  $\frac{1}{4}$  baked apple, 1 wine glass apple-jack, fill balance with hot water. Mix well, using a spoon, grate a little nutmeg on top. Serve, leaving the spoon in the glass.



## PATENT LIQUOR SYPHON.



## PATENT LIQUOR SYPHON.

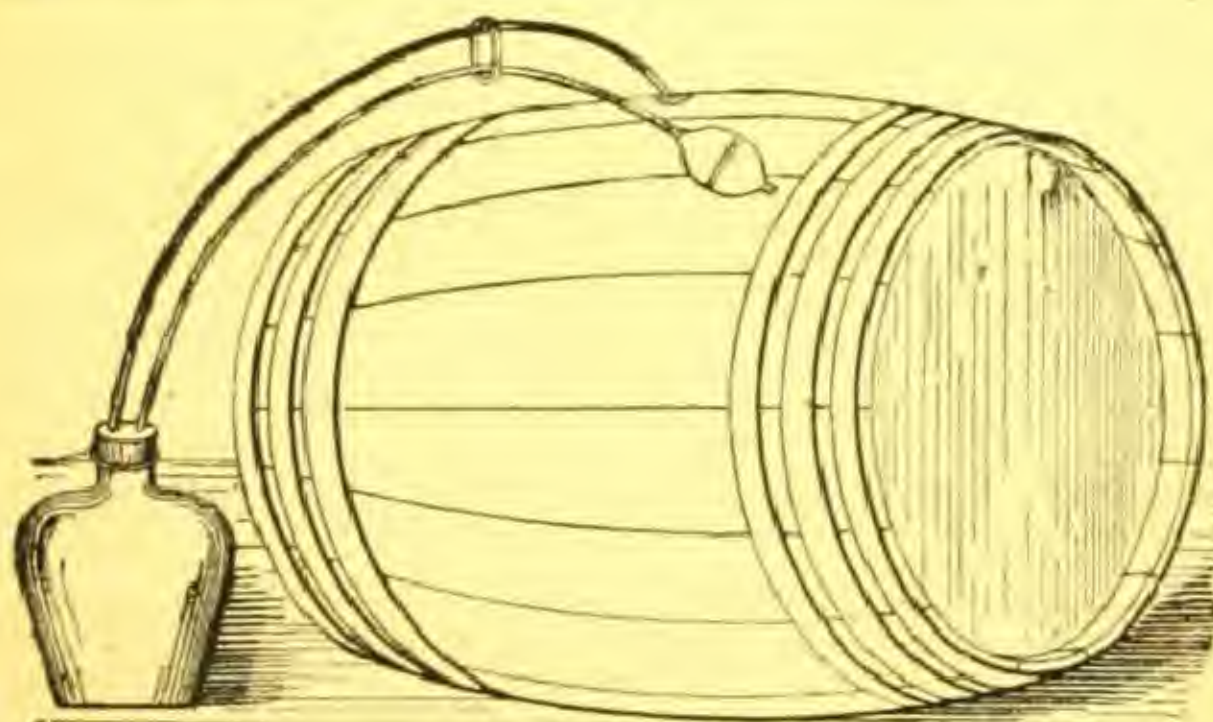
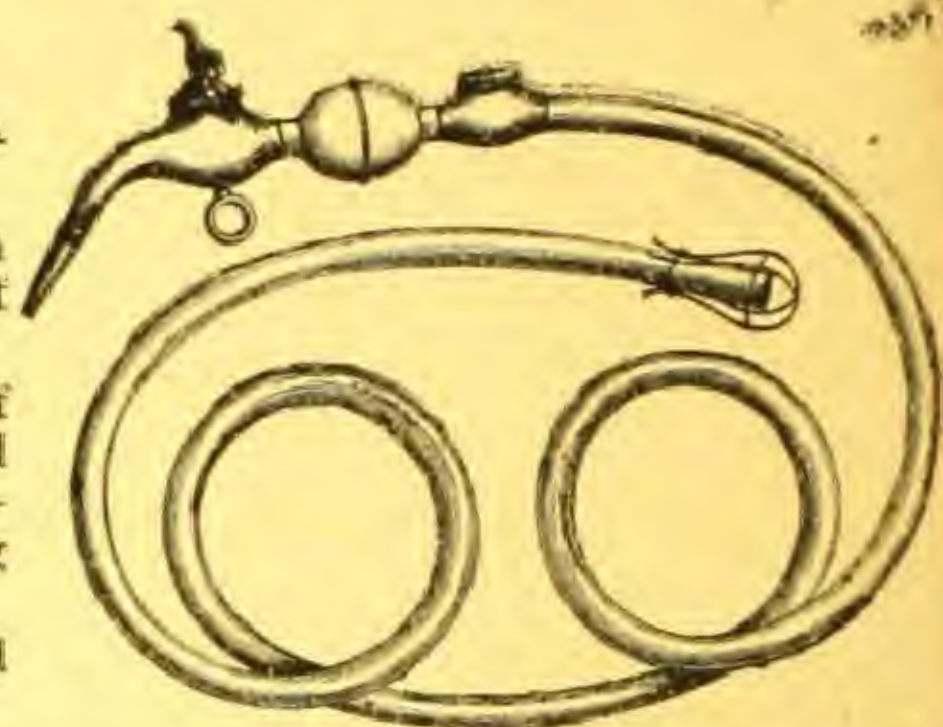
The many special advantages of this syphon as illustrated, are self-evident of its great superiority over anything of the kind made.

It does away with **Faucets, Funnels, Measures and Pumps**. When possessed of one of these **Syphons**, the old and unsightly method of sucking a piece of rubber tubing is a thing of the past.

This **Syphon**, when in operation, does not stir up the contents of the barrel (as all other **Syphons, Pumps, Etc.**, now on the market will invariably do), and by means of our **Patent Strainer** and its gentle suction combined, the liquor is drawn in a perfectly clear state, something so essential to the trade in general.

Each **No. 2 Syphon** is accompanied by an extra tip, to be screwed on the front part of syphon and used when bottling.

We sell the <b>No. 2 Syphon</b> , complete with tubing ( $\frac{1}{4}$ inch stream).....	Price each, \$4 00
<b>Extra Rubber Tubing</b> for <b>No. 2 Syphon</b> .....	" per ft. 15
<b>No. 1 Syphon</b> , without tubing (1 inch stream).....	" each, 5 50
<b>Rubber Tubing</b> for <b>No. 1 Syphon</b> .....	" per ft. 25



## No. 3 Hurry Syphon.

It shuts itself off. Self acting, saves time, easily adjusted, no waste.

The **Hurry Syphon** fills a long felt want among **Liquor Dealers, Grocers, etc.**, who have occasion to use a **Syphon**. It shuts itself off when the jug is full, needs no watching, is easily adjusted, saves time, and will pay for itself on every barrel emptied by the retail dealer.

## DIRECTIONS.

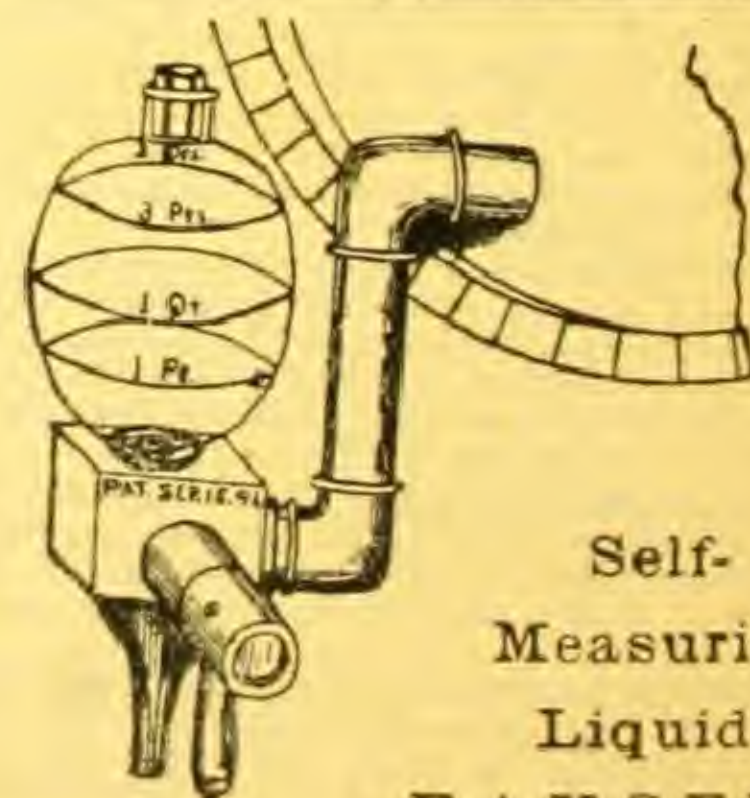
In filling from the barrel adjust the syphon as represented in the accompanying cut, and press on the bulb. To fill bottles from the jug reverse the bulb.

PRICE.....\$2 00

## Self Measuring Liquid Faucet.

This is the most unique **Faucet** ever placed before the wholesale and retail dealers of **Liquids**. With this self-measuring faucet it is possible to accurately measure liquids, such as **Liquors, Oils, Vinegar, etc.**, without the customary measures and funnels; thus insuring perfect cleanliness and better satisfaction to the dealer and customers. The accompanying cut shows the faucet in its proper position, and ready to measure by a simple turn of the wrench forward. The liquid begins to flow down through the enameled pipe, and up into the graduated glass measure, until the desired amount is secured. By reversing the wrench it shuts off the flow from the barrel into the glass; after which it begins to empty through the funnel into the customer's vessel.

PRICE EACH.....\$2 75



Self-  
Measuring  
Liquid  
FAUCET.







## MIXED DRINKS.

**HOT GIN TODDY.**—use small bar glass, hot—1 teaspoonful powdered white sugar, 1 wine glass of Holland, or Old Tom gin, as preferred. Dissolve the sugar in boiling water, add the gin, and pour boiling water into the glass until it is two-thirds full.

**HOT WHISKEY TODDY.**—Same as gin toddy, substituting whiskey for gin.

**WHISKEY TODDY.**—use small bar glass—1 teaspoon sugar dissolved in water, a piece of ice, 1 wine glass whiskey. Stir and serve; or dissolve the sugar in the glass with a little water, and set the bottle of whiskey before the customer.

**TOM AND JERRY, No. 1.**—prepare in a punch bowl—The number of eggs to be used in this preparation depends upon the quantity you intend making. Be very careful in having your eggs fresh. Separate the yolks from the whites. Beat the whites to a very stiff froth, and add  $1\frac{1}{2}$  tablespoon of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which, mix thoroughly with the whites and sugar until the compound attains the consistency of batter. To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while. How to serve it.—2 tablespoons of the mixture, 1 wine glass brandy, 1 pony glass Jamaica rum. Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, grate a little nutmeg on top, and serve.

**TOM AND JERRY No. 2.**—prepare in a punch bowl—Beat the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add:  $\frac{1}{2}$  small glass Jamaica rum,  $\frac{1}{4}$  small glass St. Croix rum,  $1\frac{1}{2}$  teaspoon ground cinnamon,  $\frac{1}{2}$  teaspoon ground cloves,  $\frac{1}{2}$  teaspoon ground allspice. Stiffen with white sugar to the consistency of batter. How to serve the above: Use a small bar glass or mug—1 tablespoon of the mixture, 1 wine glass brandy. Fill up with boiling water or milk, a little grated nutmeg on top. Serve.

**COLD TOM AND JERRY.**—For this, use as above, only you add cold water or milk instead of hot.

**TOM COLLINS.**—use an extra large bar glass— $\frac{3}{4}$  tablespoonful of sugar, 3 or 4 dashes of lime juice, 3 or 4 pieces of broken ice, 1 wine glass of Old Tom gin, 1 bottle of plain soda. Mix well with a spoon, strain and serve. Attention must be paid not to let the foam of the soda spread over the glass; this must be drank as soon as mixed.

**USQUEBAUGH.**—1 drachm oil of aniseed, 1 drachm oil of cloves, 1 drachm essential oil of nutmegs, 20 drops oil of cinnamon, 30 drops oil of juniper. Mix all the oils together, shaking well occasionally for a day or so; then dissolve them in rectified spirits (60 O. P.) one pint; colored with burned sugar, one ounce, and add of each, syrup and boiling water, 12 pints. Mix all together thoroughly and fine with alum, etc.

**VERMOUTH FRAPPE.**—use a large bar glass— $1\frac{1}{2}$  pony French vermouth,  $\frac{1}{2}$  glass filled with shaved ice. Fill up with cold seltzer water.

**WHISKEY STRAIGHT.**—Same as brandy straight, substituting whiskey for brandy.

**WHISKEY AND CIDER.**—use a whiskey glass—Hand the bottle of whiskey to the customer to help himself, fill up the glass with good apple cider, stir well with a spoon, and serve, and you will have a very nice drink.

**BOONEKAMP AND WHISKEY.**—use small whiskey glass—Hand the customer a small whiskey glass, a bottle of whiskey, a bottle of Boonekamp bitters, a glass of ice water, and let him mix to suit himself. This is an excellent occasional tonic.

**HOT SCOTCH WHISKEY.**—May be improved by adding 1 or 2 drops of sherry wine.

**HOT WHISKEY.**—use a hot whiskey glass—Place a bar spoon into the glass before pouring in hot water, to avoid cracking the glass, and have a separate glass filled with fine ice, which must be placed in a convenient position, so that if the customer finds his drink too hot, he can help himself to a little ice; the bartender should at all times handle the sugar with a pair of tongs. Mix as follows: 1 or 2 lumps of loaf sugar, with a little hot water to dissolve the sugar well, 1 wine glass of Scotch whiskey. Fill the glass with hot water; then mix well; squeeze and throw in the lemon peel, grate a little nutmeg on top and serve. It is customary to use Scotch whiskey in preparing this drink, unless otherwise desired by the customer.

**ROCK AND RYE WHISKEY.**—use a whiskey glass— $\frac{1}{2}$  tablespoon rock candy syrup, 1 wine glass rye whiskey. Stir well and serve, or you may drop the syrup into the glass, and, leaving the spoon in, allow the customer to help himself to the whiskey. Procure the pure rock candy syrup and best rye whiskey. The above is a most excellent remedy for colds and sore throats.

**TOM COLLINS WHISKEY.**—use small bar glass—5 or 6 dashes of gum syrup, juice of a small lemon, 1 large wine glass of whiskey, 2 or 3 lumps of ice. Shake up well and strain into a large bar glass. Fill up the glass with plain soda water and imbibe while it is lively.

**WHITE LION.**—use large bar glass—1 tablespoon sugar, dissolved in water; squeeze juice from half a lemon, putting the rind in the glass, 2 teaspoons raspberry syrup, 1 wine glass St. Croix rum,  $\frac{1}{2}$  pony glass curacao. Mix well; fill with fine ice; dress with berries, etc.; serve.

**WHITE PLUSH.**—use a small bar glass—Place before the customer a bottle of bourbon or rye whiskey and let him help himself. Fill up the glass with fresh milk.

**WHITE TIGER'S MILK.**— $\frac{1}{2}$  gill of apple jack,  $\frac{1}{2}$  gill of peach brandy,  $\frac{1}{2}$  teaspoonful of aromatic tincture. Sweeten with white sugar to taste. The white of an egg beaten to a stiff foam, 1 qt. of pure fresh milk. Pour in the milk to the mixed liquors, grad-

ually, stirring all the while till all is well mixed, then sprinkle with nutmeg. The above recipe is sufficient to make a full quart of "White Tiger's Milk;" if more is wanted, you can increase the above proportions. If you want to prepare this beverage for a party of 20, use 1 gallon of milk to 1 pint of applejack.

**BIRCH WINE.**—In February or March, bore holes in birch trees, and when you have secured 9 gallons of juice, boil and skim, cooling it down to 100 degrees Fahrenheit. Dissolve in it 9 pounds sugar, adding 2 ounces lemon, cut fine; produce fermentation with 1 pint of gluten. Keep the keg full constantly; when the fermenting is over, draw it off and strain, or filter into another keg in which you have burned a piece of brimstone paper.

**BLACKBERRY WINE.**— $\frac{1}{2}$  oz. ground cinnamon,  $\frac{1}{4}$  oz. ground cloves, 1 drachm cardamom seeds, 1 drachm grated nutmeg, 5 gallons blackberries. Mash the berries, pour on 5 gallons water, heat all to a boiling point, but do not let it boil. Add  $1\frac{1}{2}$  gallons white syrup; pour all into a 10 gallon keg, keep in a warm place, and the keg full. After fermenting, strain and press, add one gallon neutral spirits, filter and when clear, bottle.

**BLACK CURRANT WINE.**—5 gallons black currants, 5 gallons water, 10 pounds crushed sugar; dissolve the sugar in water; heat all to 100 degrees Fahrenheit; pour into a 10 gallon keg, put in a warm place, keep it constantly full. After fermenting, strain and press, add one gallon spirits, 95 per cent. above proof, fine or filter, and bottle when clear.

**CHERRY WINE.**—35 lbs. ripe cherries, 5 lbs. brown sugar, water to make eight gallons,  $1\frac{1}{2}$  pints best French brandy, add yeast, and set aside to ferment.

**COOLING WINES.**—Always ice white wines in summer, if the weather be hot; but with red wines this must not be regarded, as a great degree of cold is apt to affect their flavor. If your cellar be of the requisite degree of coldness, say 52°, and the thermometer stand at 70°, the wine is full cold enough to be grateful; and, brought directly from the cellar to the guest, (which it should always be at that season,) the outside of the bottle will be clouded, a sure test that the wine is sufficiently cold. Where ice is not obtainable the bottle may be hung up in a flannel bag, previously soaked in water in the full glare of the sun's rays, where there is also a strong draft of air. The constant evaporation keeping the bag dripping wet, will cool the wine almost to the freezing point. The water of a covered well or spring, drawn fresh, in which a pound or two of salt is thrown, placed in a cool cellar, will reduce the temperature of wine to a very low and agreeable point.

**ELDERBERRY WINE.**—8 gallons elderberries, 12 gallons water, 60 lbs. brown sugar. Dissolve by boiling; add yeast and ferment. Add 4 lbs. brandy, and bung it up for three months.

**GINGER WINE.**—3 gallons water, 3 lbs. sugar, 4 ounces Jamaica ginger. Boil one hour; strain; add 3 lemons chopped fine, and half a pint of yeast. Mix together and pour into a keg. After it has fermented one week, draw it; it is ready for use.

**GOOSEBERRY WINE.**—7 lbs. brown sugar, 40 lbs. gooseberries, rainwater to make 10 gallons, 1 quart brandy; ferment.

**GRAPE WINE.**—Pick over carefully, thoroughly ripe grapes free from stems and blemishes, press out the juice; to 1 quart of juice add 1 quart of water; (soft, boiled water is best,) add  $1\frac{1}{2}$  pounds sugar. After it is done fermenting, bung up tight. It will be ready to draw off in 3 months or sooner, but will be far better wine in a year, if left unmolested until then.

**MULLED WINE.**—use a punch bowl— $2\frac{1}{2}$  pints good sherry wine, 2 pints hot water,  $\frac{1}{4}$  lb. of sugar, whites of 12 eggs. Dissolve the sugar in the water, add the wine, and let the mixture come nearly to the boil. Meantime beat up the whites of the eggs to a froth, pour them into the hot mixture, stirring rapidly, and add a little nutmeg. The vessel in which the wine is boiled must be thoroughly clean.

**MULLED WINE WITH EGGS.**—use a punch bowl—9 fresh eggs, 4 tablespoonfuls of powdered white sugar, 1 quart either of port, claret or red burgundy wine, grated nutmeg to taste, 1 pint of water. Beat up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a delicately clean skillet the wine and half a pint of water, set this on the fire. Mix the whites and yolks of the eggs in the bowl with the balance of the water and beat them together thoroughly. When the wine boils, pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly. Be careful not to pour the mixture into the wine, or the eggs will curdle. Some persons may prefer more sugar, and the addition of a little allspice, but that is a matter of taste.

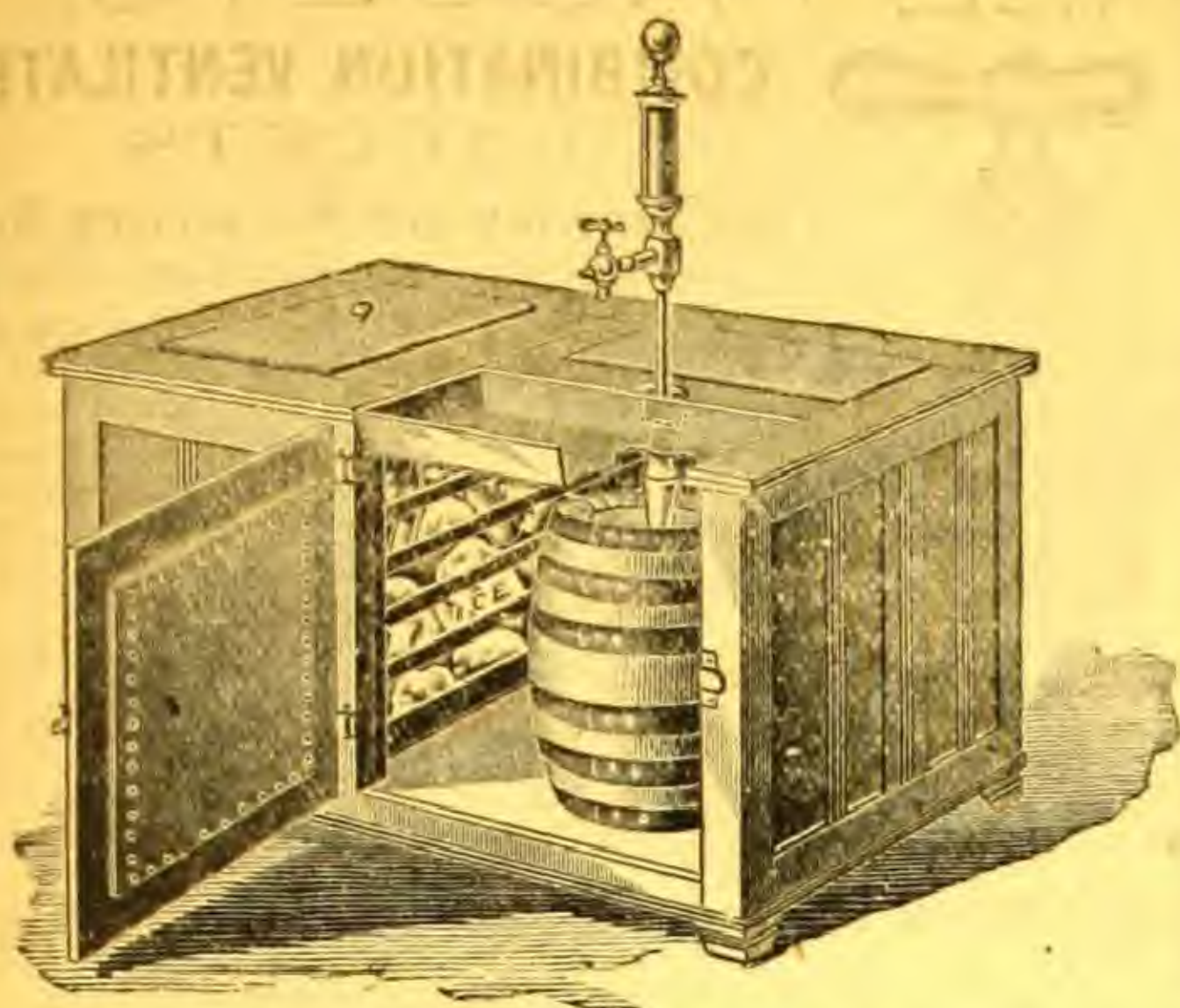
**MULLED WINE WITHOUT EGGS.**—general rule for making—To every pint of wine allow: 1 small tumblerful of water, sugar and spice to taste. In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon. Any kind of wine may be mulled, but port or claret are those usually selected for the purpose; and the latter requires a large portion of sugar. The vessel that the wine is boiled in must be delicately clean.

**MULLED CIDER.**—Cider may be mulled in precisely the same manner as recommended in the preceding recipe, omitting the water, and using twice the quantity of cider for the same number of eggs.

**ORANGE WINE.**—23 lbs. sugar, 10 gallons water; boil. Clarify with the whites of six eggs, pour the boiling liquid upon the parings of 100 oranges, add the strained juice of these oranges, and yeast, 6 ounces; let it work for 3 or 4 days, then strain it into a barrel; bung it up loosely; in a month add 4 pounds of brandy, and in 3 months it will be fit to drink.



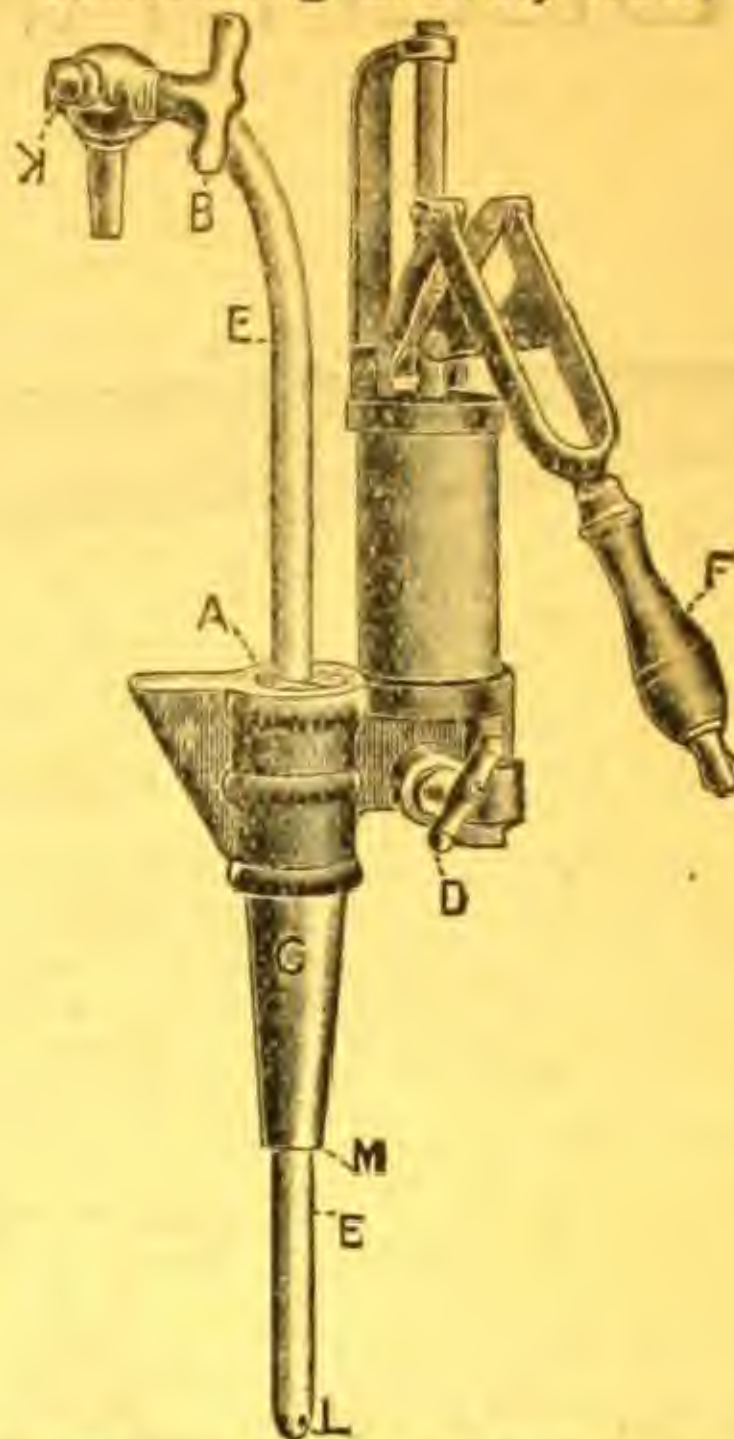
## No. 14, Picnic or Club Room Pump.



This is a pump and faucet combined. It needs no setting or fitting, all that is necessary is to drive bung into the keg. The pressure can be kept up by working the pump that is just above the faucet. The pumps are made to tap  $\frac{1}{4}$ ,  $\frac{1}{2}$  and whole barrels. Always specify in ordering which size is wanted. The pump is very handy for picnic or club rooms. Weight complete,  $7\frac{1}{2}$  lbs. A very nice way of using one of these pumps is with one of our picnic pump ice boxes, as shown in the illustration, the size of which would be 2 ft. high, 3 ft. wide and 2 ft. deep.

Price of box will be made on application.

Price of pump, complete, without box ..... \$8. 75

No. 16, Pic-nic Faucet and Pump.  
Something Entirely New.

This faucet and pump is similar in operation to the No. 14, except that it is much heavier built, and the pump is capable of greater pressure. Will tap from  $\frac{1}{4}$  to one barrel, and weighs  $7\frac{1}{2}$  lbs. For temporary use in club room, at pic-nics or bar use will be found very handy.

Price of pump, complete ..... \$6 50

They can also be used with our picnic pump ice boxes, as shown in the opposite cut, when wanted.

## Iron Targets for Shooting Galleries.

These targets are made with rings and numbered for target and shooting gallery purposes. Made from iron and each target is built especially heavy for the use that it is intended.

No. 28 B. B., plain round 10 inch target, made from iron, and gong rings when bulls' eye is hit, is self setting and has open bulls' eye; intended for ball caps. Price each ..... \$1 15

No. 28 $\frac{1}{2}$ , same as above, and intended for 22 calibre cartridges. Price each ..... \$1 25

No. 19 $\frac{1}{2}$ , 12 inch Targets, same as No. 28 $\frac{1}{2}$ ; intended for 22 calibre cartridges. Price each ..... \$1 50

No. 21, 18 inch Targets, made from heavy iron with full steel gong for long range, is self setting, open bulls' eye, and is intended for 22 calibre cartridges. Price each ..... \$5 00

No. 22, Plain Round 12 inch Target, with comic figure rising when gong is struck; open bulls' eye; made entirely of heavy iron; intended for 22 calibre cartridges. This target is similar to illustration. Price each ..... \$4 00

## Glass Cake Covers.

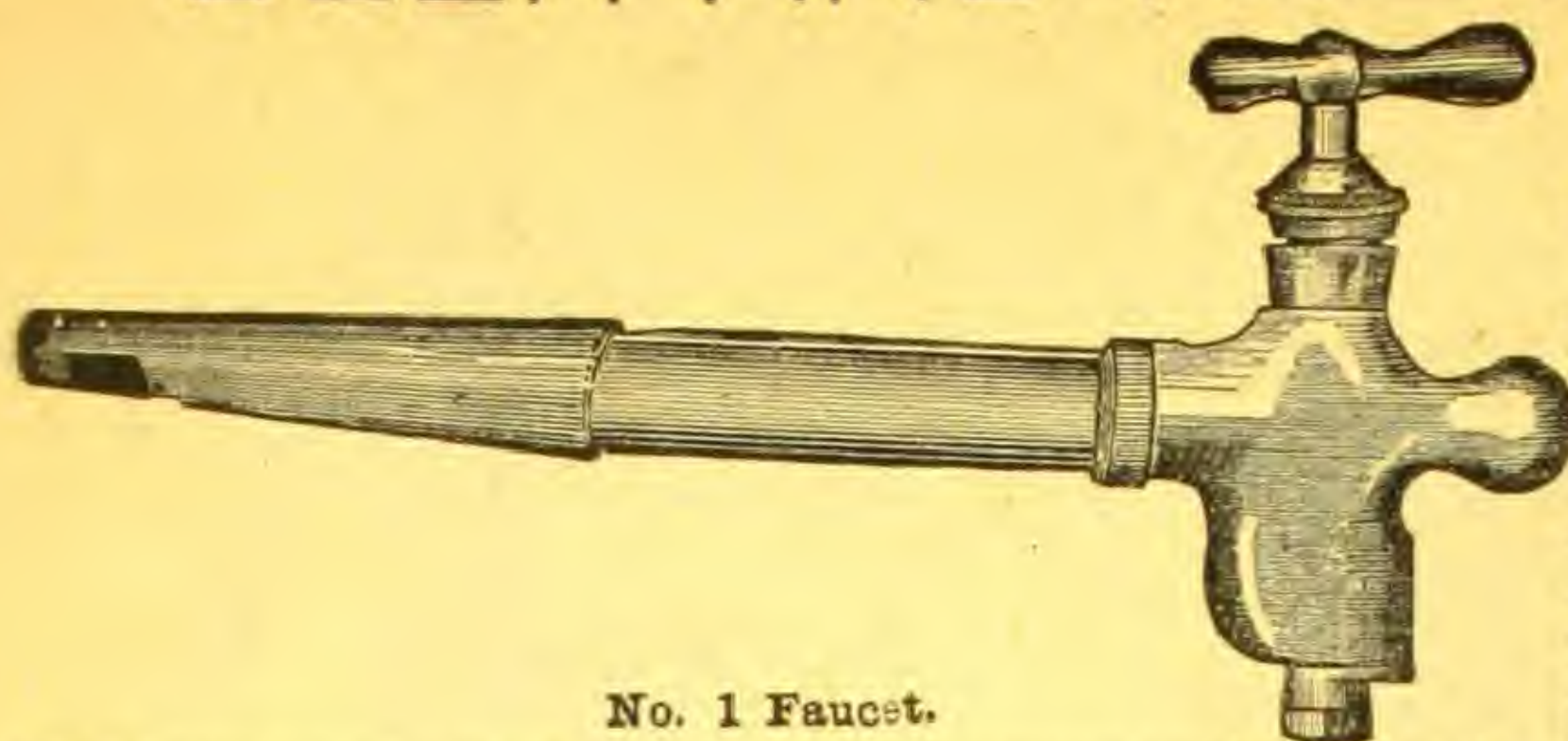
Hotels, restaurants and eating houses have more or less cake, fruits and pies exposed that should be protected from flies, and especially from becoming too dry. Saloons where lunches are served are troubled the same way; these cake covers are largely used for this purpose; they keep the goods in nice condition, moist and clean, and allow it to be shown fully as well if not better than if left uncovered. These cake covers are made of very heavy plain glass, the shape and finish being of the very best. Are made in four sizes.

8 inches in diameter, extreme height 7 in.	Price each	\$ 50c
10 " " " " 8 " " "		65c
12 " " " " 10 " " "		90c
14 " " " " 11 $\frac{1}{2}$ " " "		1 40





# BEER AND ALE FAUCETS.



No. 1 Faucet.

## COMBINATION VENTILATED FAUCETS.

For Drawing and Preserving Beer.

The main object of this Faucet is to preserve the Beer. In using it the bung need not be removed from the keg, and the natural gas or spirit of the beer is not lost. It is well known to persons in the business that the entrance of air to the beer is not what makes it flat, but it is the escape of gas from the keg, which we remedy by the use of this Faucet, and claim that it will keep the beer fresh as many days as the old kind will hours. If the beer has been chilled

or flat, you can give it a fresh and lively appearance by simply drawing up the handle before turning on, and when the glass is about one-third full, push it down and when full shut off the same as if a common faucet was used. They are simple in construction and not liable to get out of order. They are made two sizes, 18 and 21 inches; the 18 inch is suitable for any ordinary ice chest now in use.

PRICE—18	Inches Long, Brass,	\$ 8 00	PRICE—21	Inches Long, Brass,	\$ 9 00
"	" " " " Nickel Plated,	9 00	"	" " " " Nickel Plated,	10 00

This Cut shows Shield applied to a Faucet. Will fit any kind.

Price, - 25c



## Rubber Faucet Shield

This is a complete protection from spirit of beer when driving a faucet into a keg. Once used it will be valued.

## Tin Lined Ale and Beer Faucets.

There are many who object to a Brass Faucet, as they claim that Beer standing in it might become hurtful to drink. To obviate this, a new style of Tin Lined Faucets have been brought out. The barrel or chamber of the Faucet is lined with heavy Block Tin, which is perfectly pure and can not corrode. It is solid and secure, and reaches the whole length of the Faucet. They are made from special patterns. Are very heavy, an 18-inch weighing over six pounds. The Ale Faucet is of the same pattern, but has a smaller draft and has a screw cut on the end with a strainer, are only made 16 and 18 inches long.



No. 3 Faucet.

## FOR ALE---TO SCREW.

PRICE—BRASS—16	Inch,	\$2 50.	NICKEL PLATED,	\$3 25
" " 18	" "	2 75.	" " "	3 50

## FOR BEER---TO DRIVE.

PRICE—BRASS—16	Inch,	\$2 50.	NICKEL PLATED,	\$3 25
" " 18	" "	2 75.	" " "	3 50

## Improved Ventilated Faucet.

VARWICK'S PATENT, FEB. 15, 1876.



No. 4 Faucet.

These Faucets are now perfect. The tube is made extra strong, and the entire Faucet is very lasting. Prices have been greatly reduced.

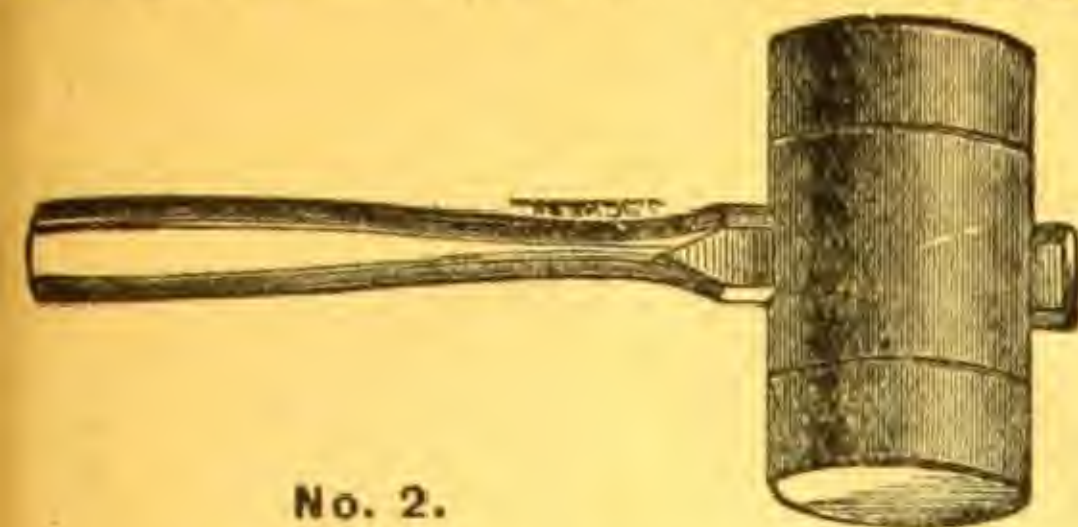
20 Inch Nickel Plated, Price \$8 00

Varwig's Tube Cleaners, to clean out the vent tube, Price, each, 30c.



**FAUCET Mallet.**

No faucet, wood or metal, should be driven with an iron tool; wood should be used in all cases. Iron soon uses up a wood faucet, while a metal one struck on the end with iron is liable to upset in the plug hole, and leak.



No. 2.



No. 4.

No. 1—Hickory Mallet, 3½x5½	Price each, 20c.	Per dozen, \$ 2 25
No. 2—Lignumvitae Mallet, 3½x5½	" " 30c.	" 3 50
No. 3—Iron Mallet with wood head, 3 inch face	" " 50c.	" 5 50
No. 4—Indurated Wood Fibre, will not crack or check, iron bound, 3 in. face	" " 65c.	" 7 50
No. 5—Wood, Raw Hide Bound, 3 inch face	" " 70c.	" 8 00

**CHAMPAGNE AND WINE TAPS,**

ARE USED AS A DRAFT TO BOTTLES.



No. 0 with Pin in.

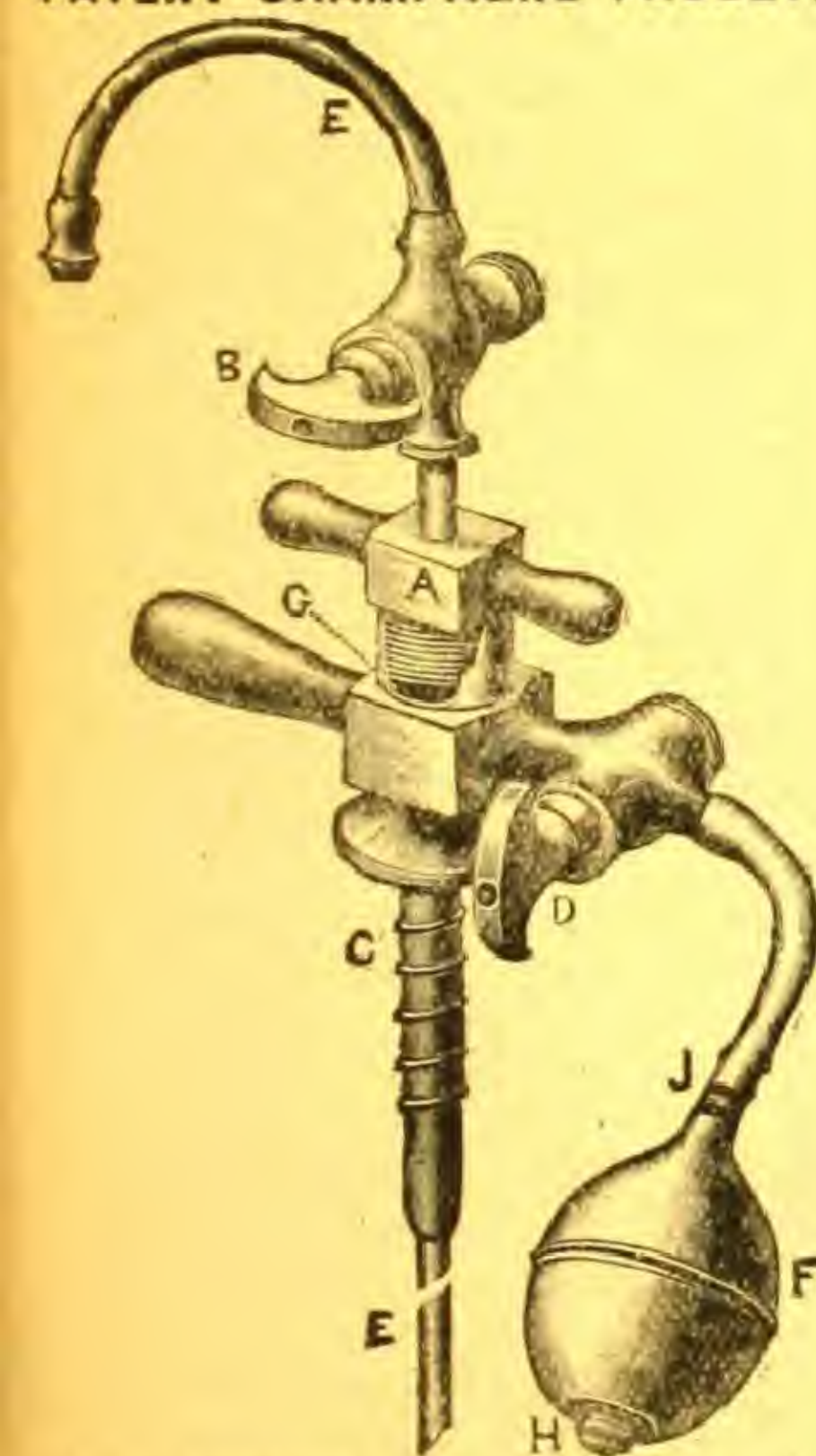


No. 2 with Pin in.

Pin Removed.

Are used to save the trouble of opening bottles. They keep any bottle closed perfectly tight. Are Nickel Plated and well made.

No. 0—To drive....Price each, 50c. Per doz., \$6 00 | No. 2—To screw....Price each, 65c. Per doz., \$7 75

**PATENT CHAMPAGNE FAUCET.**

The handiest thing for drawing liquids for family or saloon use.

Price.....\$4 00

Sent on receipt of price.

**Composition Metal Plug Wood Faucets.**

Are Leather Lined and handles are made good and strong.

	Each.	Per Doz.
No. 20—7 inches long	15c	\$1 75
No. 21—7½ " "	20c	2 25
No. 22—9 " "	25c	2 75
No. 23—11½ " "	25c	3 00
No. 24—15 " "	30c	3 50
No. 25—18 " "	35c	4 00

**Self Acting Vents.**

Those using plain faucets will find them very reliable.

Price.....30c.

**"SAFETY" LOCK FAUCETS.**

The best made. Can be opened with a key.

Price—½ inch, to drive	Each, 75c.	Per dozen, \$ 9 00
" — ½ inch, to screw	" 80c.	" 9 50

**BRASS COCKS FOR BARREL USE.**

Price—½ inch	Each, 60 c.	Per doz., \$ 7 00
" — ¾ " "	" 70c.	" 8 25
" — 1 " "	" 80c.	" 9 50

**METAL LIQUOR THIEF.**

TIN—Price each	60c.	Per dozen	\$ 7 00
COPPER—Price each	\$. 85.	Per dozen	10 00



# BAR GLASSWARE.

I carry a large stock of Bar Glassware. I buy in large quantities and from the manufacturer. The goods are carefully packed so that they leave my hands sound and in good shape. I cannot be responsible for loss by breakage in transit, as goods are packed with all possible care. The capacity of all glassware is 16 oz. to the pint; for instance, a 4-oz. tumbler holds  $\frac{1}{2}$  of a pint; 8-oz.,  $\frac{1}{4}$  pint, and 12-oz.,  $\frac{3}{4}$  of a pint.



**PLAIN BEER MUG.**

No.		Per doz.
1516—Wine,	3½ oz.	\$ 55
1515—Pony,	6 "	60
1514—Med.,	8 "	75
1513—Large,	10 "	90
1512—X,	12 "	1 05
1511—XX,	14 "	1 25



**FLUTED GOBLET.**

No.		Per doz.
314—Claret,	3½ oz.	60c
168—Ale,	5 "	75c
314—Goblet,	9 "	80c
168—Ale,	10 "	90c



**PLAIN GOBLET.**

No.		Per doz.
433—Cordial,	1 oz.	50c
55—Wine,	2 "	50c
55—Champ.,	6 "	60c
55—Goblet,	10½ "	70c



**PLAIN BAR TUMBLERS.**

No.		Per doz.
582—	3½ oz.	55c
584—	5½ "	60c
585—	6½ "	75c
586—	9 "	85c
587—	10 "	90c
588—	12 "	\$1 00
960½—	14 "	1 05
961½—	16 "	1 10
962½—	18 "	1 15



**NO. 25—FANCY GOBLET.**

No.		Per doz.
25—Cordial,	1 oz.	55c
25—Wine,	2 "	60c
25—Claret,	5 "	65c
25—Saucer, Champ.,	5 oz.	\$1 05
25—Deep Ch.,	8 oz.	70c
25—Goblet,	10 oz.	75c



**NO. 255—"DOT" PAT-  
TERN GOBLET.**

A new and neat pattern.

No.		Per doz.
255—Cordial,	1 oz.	55c
255—Wine,	2 "	60c
255—Claret,	3 "	65c
255—Champ.,	6 "	70c
255—Goblet,	10 "	75c



**NO 87—HOLLOW STEM  
CHAMPAGNE.**

Hollow Stem, stands 5½ inches high, 4 oz.

Price per doz. \$1 20



**No. 290—Milk Shake.**

Holds 12 oz., is low and with a wide mouth. For lemonade or milk shake it is the thing.

Price per doz 75c



**FLARED GOBLET.**

No.		Per doz.
125—Cocktail,	3 oz.	75c
371—Champ.,	6 "	\$1 15



**NO. 330.**

**SQUARE GOBLET.**

No.		Per doz.
330—Cocktail,	3 oz.	85c



**FOOTED ALES.**

No.		Per doz.
188—Pony,	3 oz.	\$ 70
188—Med.,	4 "	90
188—Large,	6 "	1 05



**No 162—Vienna Ale.**

Holds 5½ oz., stands 8½ inches high.

Per doz. \$1 50

In ordering Glassware, be sure to give the Catalogue Number and the capacity as well. There are so many styles that we are not supposed to know which you want when you say wine, sherry or cocktail, etc.



## BAR GLASSWARE.



No. 421.

**HOT WHISKEY.**

New style of Hot Whiskey, stands  $3\frac{1}{4}$  inches high and holds  $5\frac{1}{4}$  oz.; glass is very clear and makes a neat appearance; is not a shell, neither a heavy quality, but a nice medium weight.

Price per doz. .... \$1 05



No. 463.

**HOT WHISKEY.**

This is a footed hot whiskey, stands  $3\frac{1}{4}$  inches high, holds 5 oz.; as an egg glass for hotel, ice cream glass for restaurant or any purpose of the kind is very nice; weight is medium.

Price per doz. .... \$1 45



No. 414.

**HOT WHISKEYS.**

Shell glass, with handle. Has concave sides, are  $3\frac{1}{4}$  in. high, holds 5 oz., and are a very dainty glass.

Price per doz. .... \$1 05



No. 61.

**SPANISH ALES.**

No. 61.—4 ounce, pony, per doz. .... 90

No. 61.—7 ounce, large, per doz. .... 1 05



No. 214.

**DOUBLE EGG GLASS.**

Can be inverted and used as an egg holder, then turned over and used as glass; very handy.

Price per doz. .... 75c



No. 129.

**EGG GLASS.**

Has saucer for base; a handy glass for eggs or custard.

Price per doz. .... 75c



CUBA WINE.

$3\frac{1}{2}$ , 4 and  $4\frac{1}{2}$  in. high.

Per doz.

No. 1 small, 1 oz. .... 60c

" 2 med.,  $1\frac{1}{2}$  oz. .... 70c

" 3 Large,  $2\frac{1}{2}$  oz. .... 80c



No. 164.

**SHERRY.**

Stands  $4\frac{1}{2}$  in. high, holds  $1\frac{1}{2}$  oz.

Price per doz. .... 90c



No. 86.

**FLUTED COCKTAIL.**

No. 86, small cocktail, 1 oz., per doz. 75c

No. 86, large cocktail, 2 oz., per doz. 85c



No. 166.

**PLAIN COCKTAIL.**

Stands 5 inches high,  $4\frac{1}{2}$  ounces.

Price per doz. .... 90c



No. 165.

**FLARED COCKTAIL.**

Stands  $4\frac{1}{2}$  inches high, 3 oz. Flared mouth.

Price per doz. .... 75c



No. 298.

**FANCY COCKTAIL.**

Stands  $4\frac{1}{2}$  and  $5\frac{1}{2}$  inches high.

Small,  $2\frac{1}{2}$  oz. .... \$ 85

Large, 5 oz. .... 1 05



## New Styles of Blown Shell Bar Glassware.

Since the modern processes of manufacturing glass ware have cheapened the cost so materially, many new shapes, as well as old ones, are being produced in the thin shell or paper glassware, and used for every purpose in place of the old cumbersome, heavy and roughly-finished goods that were made in moulds. These goods cost very little more than the heavier styles, and are all blown and made from the choicest quality of glass. They have a brilliant appearance and will soon take the place of all other goods. The following are some of the many styles.



No. 1913.

**SHELL HOT WHISKY.**

Highly-finished blown ware. A new and handsome shell whisky, with handle; is 2 in. high and holds 4½ oz. If you want a handsome glass, try them. Per doz. \$1 20.



No. 1915.

**SHELL HOT WHISKY.**

Highly finished blown ware. Same quality as No. 1913, but with swelled sides. They are dainty and handsome anywhere. Per doz. \$1 20.



No. 1918.

**SHELL HOT WHISKY.**

Highly-finished blown ware. This style combines the shape of No. 1913 and 1915, and is a beautiful shell glass and will please you. Per doz., \$1 20.

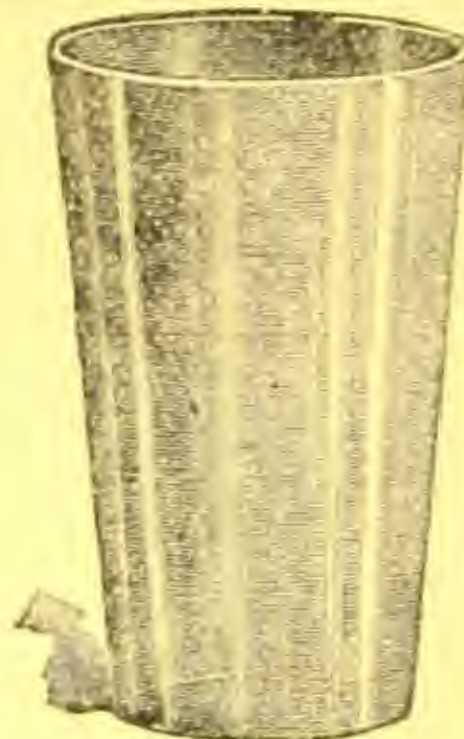
No. 1843—Tub  
Thin Shallow  
Tumblers.

This tumbler is made of thin shell glass, has straight sides, very shallow, but broad; holds 4½ oz. Price per doz., 60c.

**TALL SHELL  
STRAIGHT TUMBLERS.**

Highly finished blown ware. These are larger sizes of shell tumblers, with straight sides. The two larger sizes are very tall. All have a fine finish.

No.	Per doz.
639—Mineral, 6 oz.	60c
636—Ale, 9 oz.	65c
1803—Ale, 11 oz.	75c
640—Soda, 14 oz.	90c
1805—Lemon, 16 oz.	\$1 05
8701—20 oz.	1 15

**SHELL  
TAPER TUMBLERS.**

Highly finished blown ware.

No.	Per doz.
626—Ale, 8 oz.	\$ 60c
649—Soda, 9 oz.	65c
650—Soda, 10 oz.	70c
1741—Beer, 12 oz.	75c
1744—Lemon, 16 oz.	1 05
8401—18 oz.	1 20
8401—20 oz.	1 50

**SHELL WHISKIES.**

Highly finished blown ware.

No.	Per doz.
1790—1½ oz.	50c
1791—2 oz.	55c
1792—2½ oz.	60c
1793—3 oz.	60c
1794—3½ oz.	65c
610—4 oz.	65c
1779—4½ oz.	70c
1832—5 oz.	70c
1827—6 oz.	70c

**MEDIUM SHELL  
STRAIGHT TUMBLER.**

Highly finished blown ware, 3 sizes. These are the smaller sizes of shell tumblers, with straight sides, all blown and highly polished.

No.	Per doz.
660—Cordial, ¾ oz.	55c
658—Pony, 1½ oz.	45c
655—Whisky, 3 oz.	45c

**Shell Concave Tumblers.**

Highly finished blown ware.

No.	Per doz.
659—Ale, 4½ oz.	60c
641—Ale, 6½ oz.	65c
628—Ale, 8½ oz.	70c
1738—Beer, 10½ oz.	90c
9022—16 oz.	\$1 40

**BARREL  
SHELL TUMBLERS.**

Highly finished blown ware. A new and novel pattern, barrel-shaped, flat bottom.

No.	Per doz.
1752—Whisky, 2½ oz.	45c
1753—Beer, 5 oz.	55c
1753—Med., 8 oz.	60c
1754—Large, 10 oz.	70c
8161—11 oz.	85c

**BELL MOUTH  
SHELL TUMBLERS.**

Highly finished blown ware. A new pattern of tumbler, with bell mouth and concave sides.

No.	Per doz.
1758—Pony, 3½ oz.	55c
1757—Small, 5½ oz.	60c
1756—Med., 8 oz.	65c
1760—Large, 11 oz.	85c

**BELL MOUTH  
SHELL TUMBLERS.**

Highly finished blown ware. A new pattern, with swelled sides and bell mouth; bottom is flat.

No.	Per doz.
1730—Champ., 5 oz.	60c
1731—Mineral, 7½ oz.	70c
1734—Table, 12 oz.	90c
1732—Soda, 15 oz.	\$1 20





**SHELL GOBLETS.**

No.	Per doz.
1064.—Cordial, $\frac{3}{4}$ oz....	1 70
1064.—Wine, $2\frac{1}{4}$ oz....	1 80
1064.—Claret, $3\frac{1}{2}$ oz....	1 95
1064.—Champ., $5\frac{1}{2}$ oz....	2 40
1064.—Goblet, 10 oz....	\$2 50



**SHELL-FOOTED ALES.**

No.	Per doz.
1060.—Pony Ale, $4\frac{1}{2}$ oz.	\$1 90
1060.—Med. Ale, $6\frac{1}{2}$ oz.	2 05
1060.—Large Ale, 8 oz.	2 25



**No. 110.—GLASS SALVER.**

Are heavy made and will stand ~~ore~~ on top of the other. Every restaurant should have them.

6 inch in Diam, 5 in. high, each.....	25c
8 " " 6 " " ".....	35c
10 " " 7 " " ".....	45c
12 " " 8 " " ".....	75c
14 " " $8\frac{1}{2}$ " " ".....	1 25



## FRENCH GLASS CANDY JARS.

These jars are useful for candy, spices, sandwiches, fried cakes or a great many other articles. A restaurant or confectionery store should have a good supply of all the sizes, as they will keep everything either moist or dry, clean and with full strength, besides displaying it to customers.

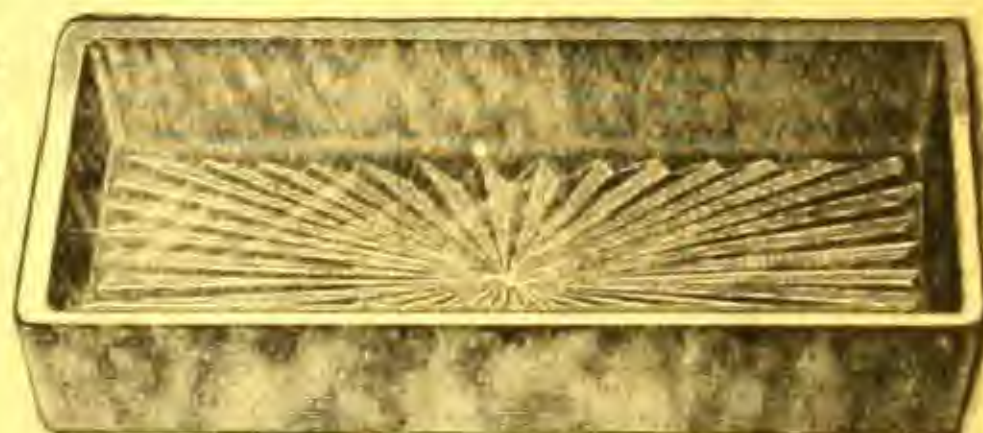
$\frac{1}{4}$ Gal.—9 $\frac{1}{2}$ inches high. Price each.....	25c
$\frac{1}{2}$ Gal.—11 $\frac{1}{2}$ inches high. Price each.....	35c
$\frac{3}{4}$ Gal.—12 $\frac{1}{2}$ inches high. Price each.....	45c
1 Gal.—13 $\frac{1}{2}$ inches high. Price each.....	55c

## GLASS TRAYS.

These glass trays are used for candies, fruits, jellies and various other purposes. They are heavy and substantial, well made and nicely finished, being of glass; they never rust, become sour or tarnished as with tin trays.

### SIZES AND PRICES.

8 inch—5 inch wide. Price each.....	25c
9 inch—5 inch wide. Price each.....	35c
10 inch—7 inch wide. Price each.....	50c



## New Keystone Egg Beater.

This is a new departure in egg beaters. The jar in which the material is to be beaten is made of glass; 8 wire loops revolve so as to reach every corner of the jar, and with such force as to whip any soft material into cream in a few minutes. The upper part is iron and rests on rim to close the jar perfectly tight.

The whole stands 13 $\frac{1}{2}$  inches high, will hold 1 quart and is guaranteed to whip bananas into cream in 5 minutes. For oranges, eggs, cream and fruits that are pulpy is an excellent beater. The glass jar has graduated marks on side to show capacity.

Price each..... \$1 00





# BITTER AND BAR BOTTLES.



**Plain Bitter Bottle.**

Are 11 inch. high, hold 1 quart. Intended for Pat. stoppers or bitter tubes.

Price each.....\$ 45

Per doz..... 5 00



**Huber Bitter Bottle.**

One qt., stands 10 inch. high. Intended for Pat. stoppers or bitter tubes. Very heavy glass.

Price each.....\$ 50

Per doz..... 5 50

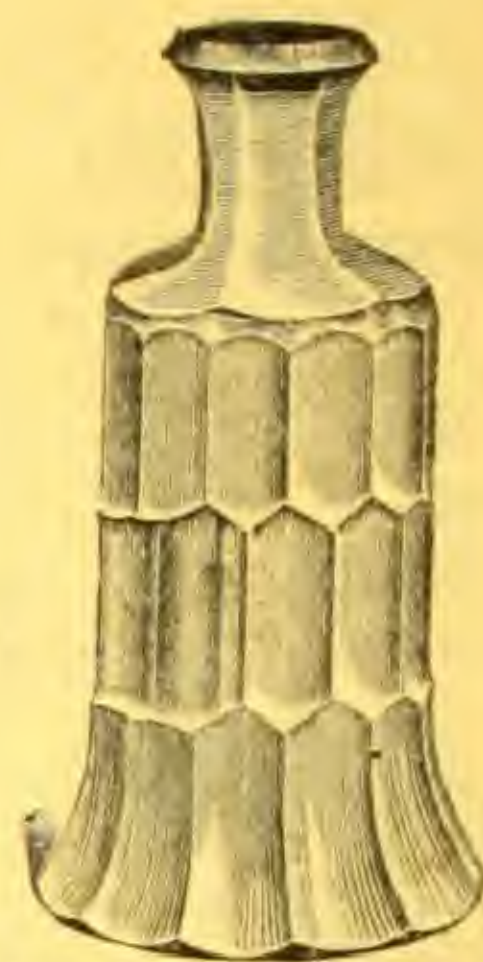


**Cincinnati Bitter Bottle.**

One qt., stands 10½ in. high. For Pat. stoppers or bitter tubes.

Price each.....\$ 50

Per doz..... 5 50



**No. 18—Bitter Bottle.**

Holds 10 oz., stands 7 in. high. For Pat. stoppers or bitter tubes.

Price each.....\$ 20

Per doz..... 2 00



**No. 1—Bitter Bottle.**

Holds ½ pint, stands 7 in. high. Intended for Pat. stoppers or bitter tubes.

Price each.....\$ 20

Per doz..... 2 00



**No. 16—Bitter Bottle.**

Are 7 and 9 in. high and intended for Pat. stoppers or bitter tubes.

	Each.	Doz.
½ pint.....	20c	\$2 00
1 pint.....	30c	3 00
1 quart.....	45c	5 00

1 quart..... 45c 5 00



**No. 292—Syrup Bottle.**

Has metal cap, is plain and holds 1 quart; stands 10 in. high.

Each, 35c Doz., \$4 00



**No. 276—Plain Bar Bottle.**

Has ground stopper, holds 1 quart, stands 11½ in. high.

Each, 35c. Doz., \$4 00





**No. 21—Syrup Bottle.**

Holds 1 qt.; stands 11½ in. high. Has sliding bottle-cap, by which merely moving the neck-ring up and down opens and closes the bottle.

Each, 75c. Doz., \$9 00



**No. 19—Engraved Bar Bottle.**

Holds 20 oz. (16 oz. to pint), stands 11 in. high; has ground stopper and can be engraved Gin, Whiskey, Claret, Port, Blackberry or Brandy.

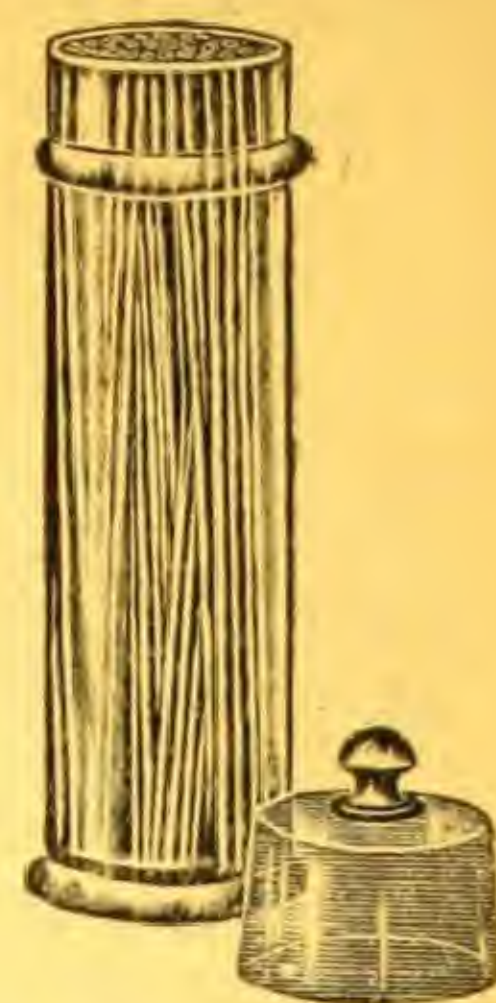
Each, 45c. Doz., \$5 00



**No. 138—Engraved Bar Bottle.**

Holds 1 quart; is 11 in. high; has ground stopper and can be engraved Gin, Whiskey, Claret, Port, Blackberry or Brandy.

Each, 50c. Doz., \$5 50  
Plain, no engraving, each, 30c.



**Plain Glass Straw Jars.**

Stands 13 in. high and is 3 inches inside diameter.

PLAIN GLASS.  
Price each.....50c  
FANCY GLASS, IN COLORS.  
Price each.....\$ . 85



**FANCY CHINA SPICE DISH.**

This is the handsomest spice dish that can be found for the purpose. The compartments are large and the whole is made from fine china and handsomely decorated. Are 11 inches long and 8 inches wide.

No. 2—Fancy, Price each.....1 00  
No. 3—Extra Fancy, Price each.....1 25



**No. 1 CHINA SPICE DISH.**

(PLAIN.)

China. Size, 8½ inches long, 7 inches wide and 3 inches high.

Price each, plain.....35c



**No. 200 Nickel Bar Sugar Bowl.**

Made of white metal heavily nicked, has metal top. The whole stands 6 inches high and 5 inches in diameter, is spun out of one piece and without seam or joint.

Price each.....\$2 50



**GLASS GRADUATES.**

They are handy in measuring liquids for compounding mixtures, as they show all kinds of fluid measurement. Scale is stamped in glass.

1 oz. each.....10c  
2 oz. each.....15c  
4 oz. each.....20c  
8 oz. each.....25c  
16 oz. each.....35c  
32 oz. each.....50c  
Set of 6 complete.....1 25



**No. 2—Covered Cracker Bowl.**

Is made from white metal; has partition inside and jointed cover. The whole is heavily silver plated and makes a beautiful piece of silverware. Is 9½ inches in diameter and stands 12 in. high.

Price each.....\$4 00



**No. 40—GLOBE HAND-BELL.**

WOOD HANDLE.

These hand-bells are made from two bells of different tones; the clapper inside striking both at once produces a chime which can be heard a long way. The bells are each 4 inches in diameter, and the whole is 8½ inches long. Has ring in handle to hang it up by.

Price each.....\$1 00





No. 631, BITTER JUG.

Six in. high; engraved on sides; holds 9 oz. and is intended for Pat. stoppers or bitter tubes.

Price each	\$ 35
Per doz	4 00
Plain, each	25
Plain, per doz	2 75



No. 500 PATENT ENGRAVED JUG.

Has a lock stopper and key can be taken out. The jug is very handsome; all glass but the metal cap. Holds 1 qt. Can be engraved either Whiskey, Brandy, Port, Claret, Gin or Blackberry.

Price each	\$1 80
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No. 631 Claret Jug.

Holds 1½ pints, stands 10½ in. high; has ground stopper and is very fancy.

Price each	\$ 75
Per doz	9 00



No. 411 ENGRAVED WATER BOTTLE.

All hotels and restaurants should use a water bottle in place of pitcher. They are pretty and handy for use. Hold 1 quart and stand 8½ in. high. Engraved with a handsome design.

Price each	\$ 1 00
Price per doz	12 00
Plain, each	50
Plain per doz	6 00



1 Quart.



1 Pint.



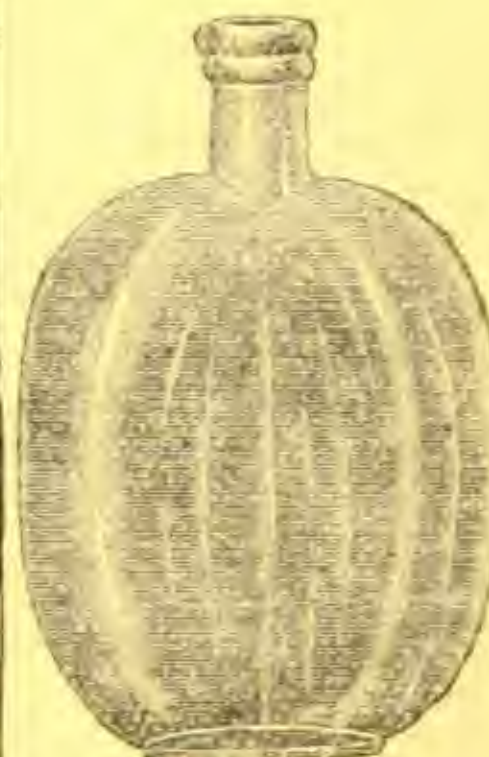
½ Pint.

**"SHOO FLY" FLASKS.**

Are made from flint glass. These flasks are the standard goods; usually come packed 6 dozen in a box, but we will ship any quantity wanted from 1 dozen up. No extra charge for packing—all other houses make this charge.

**Prices of Full Measure Flasks.**

½ Pint	Per dozen, 25c	Per gross, \$3 00
1 Pint	" 40c	" 4 75
1 Quart	" 65c	" 7 20



1 Quart.



1 Pint.



½ Pint.

**"PICNIC" FLASKS.**

Are made of flint glass, and the same grade of goods as the "Shoo-Fly." Any quantity will be sold that is wanted, from 1 dozen up. They usually are packed 6 dozen in a box. No extra charge for packing.

**Prices of Full Measure Flasks.**

½ Pint	Per dozen, 25c	Per gross, \$3 00
1 Pint	" 40c	" 4 75
1 Quart	" 65c	" 7 20



No. 1.

**DEMIJOHNS.**

The large demijohns are made as shown in cut, and the smaller ones with straight sides and perfectly round. Are well covered with best rattan, and all have handles.

**PRICES**

½ Gallon, each	\$ 40
1 " "	50
2 " "	75
3 " "	1 00
4 " "	1 25

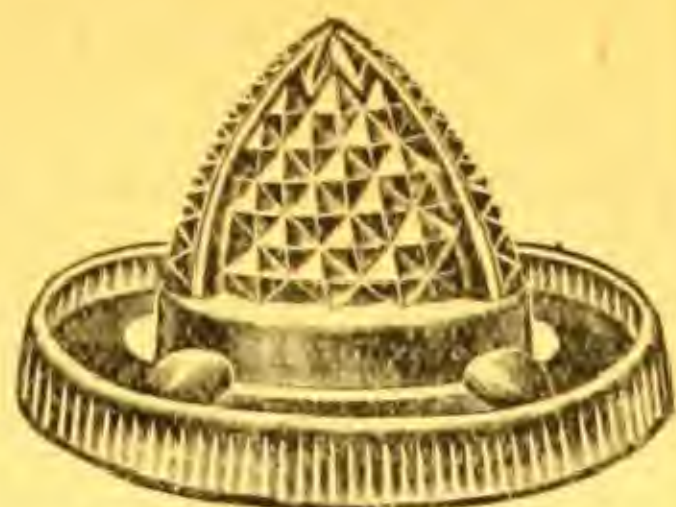




Lemon Reamer in use.

Will fit over any glass and take out all the juice of half a lemon.

No. 1—Price each.....10c. Price per doz.....\$1 20



No. 1,  
Glass Lemon Reamer.

### No. 3.—GLASS LEMON REAMER.



The advantage of this reamer is that it need not be placed over a tumbler when the lemon is reamed out, as the bowl of it is large enough to hold the juice of several lemons, when it can then be poured into a pitcher or punch bowl without any of the seeds going with it.

Price each.....20c.



### No. 2.—GLASS LEMON REAMER.

To be used as shown in cut. Is all glass and can be easily cleaned.

No. 2—Price each.....10c. Price per doz.....\$1 20



### FLEMISH PITCHER.

Made from flemish stone ware, decorated in blue and engraved design; top and hinge is handsomely finished. Stands 15 in. high and holds 2 quarts. Is the way to carry beer to a party of three or four, from which it can be turned into glasses as wanted. The thick sides of the stone ware keep the beverage cold a long time and they never become foul or sour.

Price each.....\$2 50.



### TODDY JUG.

Stands 4 inches high and holds 6 ounces. Neatly decorated, with metal lid. Jug is porcelain.

Price each.....50c.



### No. 198.—MUSTARD.

Without spoon. Pressed glass and neatly ornamented. Small one holds 4 oz., large size, 7½ oz. They stand 4½ and 5½ in. high.

Small.....Price each, \$ 10  
.....Per dozen, 1 00  
Large.....Price each, 10  
.....Per dozen, 1 00



### FLEMISH STONE MUGS.

Are made of heavy stone-ware in grey and blue, and decorated with moulded bands.

Per doz.  
No. 4—8 oz.....\$1 75  
No. 3—10 oz.....2 00  
No. 2—12 oz.....2 25  
No. 1—16 oz.....2 50



### No. 381.—HORSE RADISH JAR.

Has ground stopper. Jar holds 8 oz. Very neat and handy for use. Stands 5½ in. high.

Each.....25c  
Dozen.....\$2 75



### DECORATED PORCELAIN ALE MUG.

Is glazed and neatly decorated; the lid is nickel-plated and fits tightly. A very fancy mug and holds a little more than one pint.

Price each.....\$2 00





## PLAIN TOM AND JERRY SETS.

WITH GOLD BAND.

Are made from the choices of china. A set comprises 12 mugs and a bowl. The sets all have the words "Tom and Jerry" on sides of mugs and bowl, burned into them.

Plain 10 inch bowl and 12 mugs, all lettered, per set. . . . . \$5 00  
 Plain 13 inch bowl and 12 mugs, all lettered, per set. . . . . 6 00

## Decorated Tom and Jerry Sets.

Made of handsome China. Set comprises bowl and 12 mugs, all lettered "Tom and Jerry" and hand painted with tasty designs. The whole decoration is very showy.

Decorated 13 inch bowl and 12 mugs. . . \$7 00



**No. 90 Engraved Glass Sugar Bowl, with Cover.**

Is made of fine glass with engraved flowers on sides. The top is jointed; is made of white metal and heavily nickel plated.

No. 90—6½ in. diam., 3½ in. high, each, \$4 00  
 No. 95—8½ " " 4½ " " " 4 50



**No. 445 Covered Glass Cracker Bowl.**

Is made of glass with glass partition inside, making it easy to clean. Top is jointed and heavily nickel plated; the top can be removed if wished. Are very handsome. 9½ in. diameter, 5 in. high.

Price each. . . . . \$2 25



**No. 293 Covered Glass Bar Sugar.**

Have foot; are made of glass; a very neat design, and have jointed metal top heavily nickel plated.

6 in. diam., 5 in. high. . . \$1 25  
 7 " " 5½ " " . . . 1 50  
 8 " " 6½ " " . . . 1 75



**No. 246 Covered Glas Bar Sugar.**

The top is jointed and is heavily nickel plated. The bowl is glass. 6 in. diam., 4 in. high, each \$1 80

7 " " 4 " " " 2 10  
 8 " " 5 " " " 2 40



**No. 242 Covered Porcelain Cracker Bowl.**

Is heavy porcelain; with jointed cover of tin and tin partition inside. 8 in. diam., 5 in. high, each, \$1 80

10½ " " 6 " " " 2 40  
 12½ " " 8 " " " 3 00



**No. 247 Plain Punch Bowl.**

The bowls are made of heavy porcelain same as No. 242 without the top and partition. Are 10 and 12 inches in diameter and stand 6 and 8 inches high.

10 in., price each. . . . . \$1 50  
 12 in., " " " " " 1 75



Seeing the necessity of a cheap line of Handled Hot Whiskies we offer the following.



No. 848.

This is a neat pattern of hot whiskey glass, made from pressed ware, is also nice for custards, etc. A very popular style. Stands  $2\frac{1}{2}$  in. high and holds  $4\frac{1}{2}$  oz.

Price per doz \_\_\_\_\_ 80c



No. 3D.

This hot whisky glass is made from pressed ware; stands same height as No. 848, holds 5 oz., and is a neat and attractive glass.

Price per doz..... 80c



No. 30.

This hot whiskey glass is made from pressed ware; stands nearly 2 inches high with a flared bottom and has a capacity of 5 oz. It has a neat pattern of star pressed in the bottom and is a style that is largely used.

Price per doz..... 80c



**Hoffman Coblerts.**

These goblets are made from pressed ware and are a very desirable style. Eastern houses use large quantities of them and the numerous sizes make them desirable for all kinds of liquors.

No.	Price Per Doz.
3945, Cordials, $\frac{1}{2}$ oz.,	50c
3945, Wine, 2 oz.,	55c
3945, Wine, 3 oz.,	60c
3945, Claret, $4\frac{1}{4}$ oz.,	65c
3945, Champagne, 6 oz.,	70c
3945, Goblet, 8 oz.,	75c
3945, Goblet, 10 oz.,	80c
504, Goblet, 13 oz.,	85c
503, Goblet, 17 oz.,	95c



**Shell Blown Goblet.**

These goblets are made from fine blown ware, the bowls being very thin. As a fancy glass they are certainly very fine; any one having a variety of fine glassware should not be without them. The shape is new and they are becoming popular.

No.		Price per Doz.
804,	Cordial, 1 oz.,	\$1 35
804,	Wine, 2 oz.,	1 40
804,	Claret, 4 oz.,	1 45
804,	Champagne, 6 oz.,	1 50
804,	Goblet, 8 oz.,	1 55
804,	Goblet, 10 oz.,	1 60



### C. 3, Egg Class.

These glasses are made from heavy pressed ware. Very handy for hotels and restaurants in serving eggs. Stands 4 in. high and holds four and one-half ounces.

Price per doz., 65c



No. 199 Egg Glass.

Made from pressed ware, pattern being not quite so heavy as G. 3, stands five and one-fourth inches high and holds six ounces. A very neat and tasty glass. All eating houses should be supplied with this style.

Price per doz. \_\_\_\_\_ 70c

Having had considerable call for fancy flasks I have now a full line of the following sizes and styles. Take notice however, no order for less than one gross of any size or style will be shipped. Prices are net.



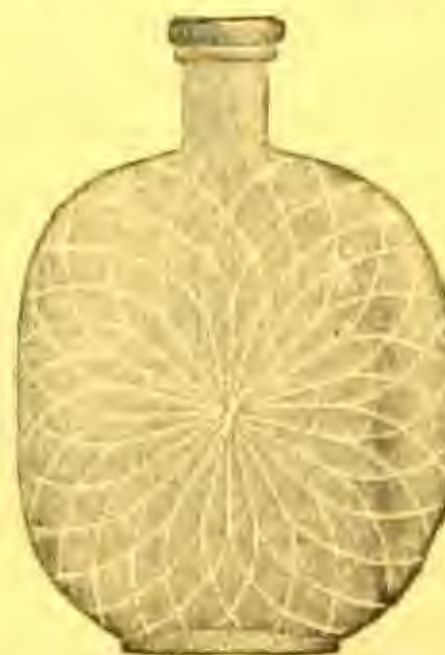
### Willow Shoofly Flasks.

1 pint, per gross	\$3 20
1 " " " "	5 00
1 quart " " " "	8 00



### Diamond Shoofly Flasks

1/2 pint, per gross	\$ 4 00
1 " " "	5 85
1 qt., " "	9 35



### Polo Pic-nic Flasks.

1/2 pint, per gross	\$3 20
1 " " "	5 00



### Willow Pic-nic Flasks.

½ pint, per gross	\$3 20
1 " " "	5 00

Made from best of clear white glass. They are worth the additional price asked for them in making liquor packages look neater.



**No. 120-Bitter Bottle.**

This Bitter Bottle is made in imitation of cut glass. The bottle is well finished, stands 6½ inches high, and holds ¾ pints. They are much handsomer than the old styles of heavy bitter bottles, and cost but little more. The price is, without bitter tubes:

Price, each ..... \$ 25  
Price, per Doz. .... 2 50

**No. 949-Decanter.**

This Decanter is one of the common shapes, made of very heavy glass, and well finished. The bottom swells until it is 4½ inches in diameter. The neck is small and very neat. The whole stands 8 inches high. They are furnished without stoppers, and the price is low. Holds 1½ pints.

Price, each ..... \$ 30  
Price, per Doz. .... 3 50

**No. 389-Engraved Bitter.**

This Bitter Bottle is engraved with neat design on sides, and stands 7 inches high, holds 12 oz.; is furnished without stoppers. The flared bottom makes it difficult to tip over.

Price, each ..... \$ 30  
Price, per Doz. .... 3 50

**No. 397-Bitter.**

This Bitter is same design as No. 949, but smaller (the cut, however, is out of proportion). Stands 7 inches high, holds 14 oz., and furnished without a stopper. Sides are plain.

Price, each ..... \$ 25  
Price, per Doz. .... 2 50

**No. 983-Cut Glass Bitter.**

This Bitter has fancy star bottom, is made from best flint glass; neck and top are cut glass, and balance polished; stands 7½ in. high, holds 11 oz. Sold without stoppers.

Price, each ..... \$ 75  
" per Doz. .... 9 00

**No. 980-Cut Glass Decanter.**

This handsome Cut Glass Decanter is made from the best of crystal flint glass; has cut neck and stopper, and cut finger pattern around bottom; stands 11 in. high, including stopper, and is a beauty; holds a little over 1 quart. Sold with cut glass stopper for decanter and without glass stopper for bitters.

Price, each, with cut glass stopper ..... \$1 25  
Price, each, without cut glass stopper ..... 1 00

**COLD TEA.**

Stands 5 in. high, holds 1½ pints; heavily nickel plated, outside and in; handsomely finished, and one of the most attractive articles for a bar-room. Is intended especially for cold tea, that very popular drink. Can also be used for table service and other purposes.

Price, each ..... \$2 25

**Brass Beer Saucers.**

These Brass Beer Saucers are made in imitation of our large brass beer trays; have corrugated bottoms, are 4 inches in diameter, and stand ½ inch high.

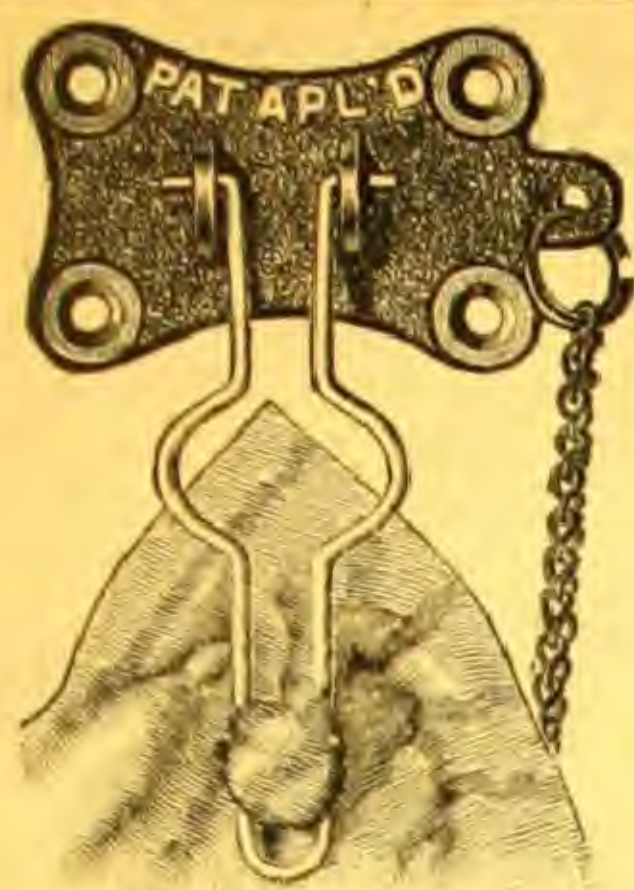
Price, each ..... \$ 15  
" per Doz. .... 1 50

**The Marty French Rat Trap.**

The Marty French Rat Trap is one of the latest patterns of rat traps, as well as one of the most successful; is made of steel wire, and arranged so that rats can get in but cannot get out. After once getting inside they soon find their way into the further end, and drop through into a separate compartment, thus leaving plenty of room for other rats to follow. They are 19 inches long and 10 inches in diameter. They have been known to catch as many as 20 rats at one time. They are undoubtedly the best trap that is made for hotels, public institutions, market houses and large buildings.

Price, each, \$1 00





No. 11.

**Perfect Towel Holder.**

This is a new pattern of Towel Holder, which works similar to the No. 12. The small button is suspended by wires, and when put through one corner of the towel and drawn down into the narrow slot, securely holds the towel to place. Is neatly nickel-plated, and screw holes are counter-sunk so as to fasten securely to the counter.

Price each, 15c. Price per doz. \$1 75



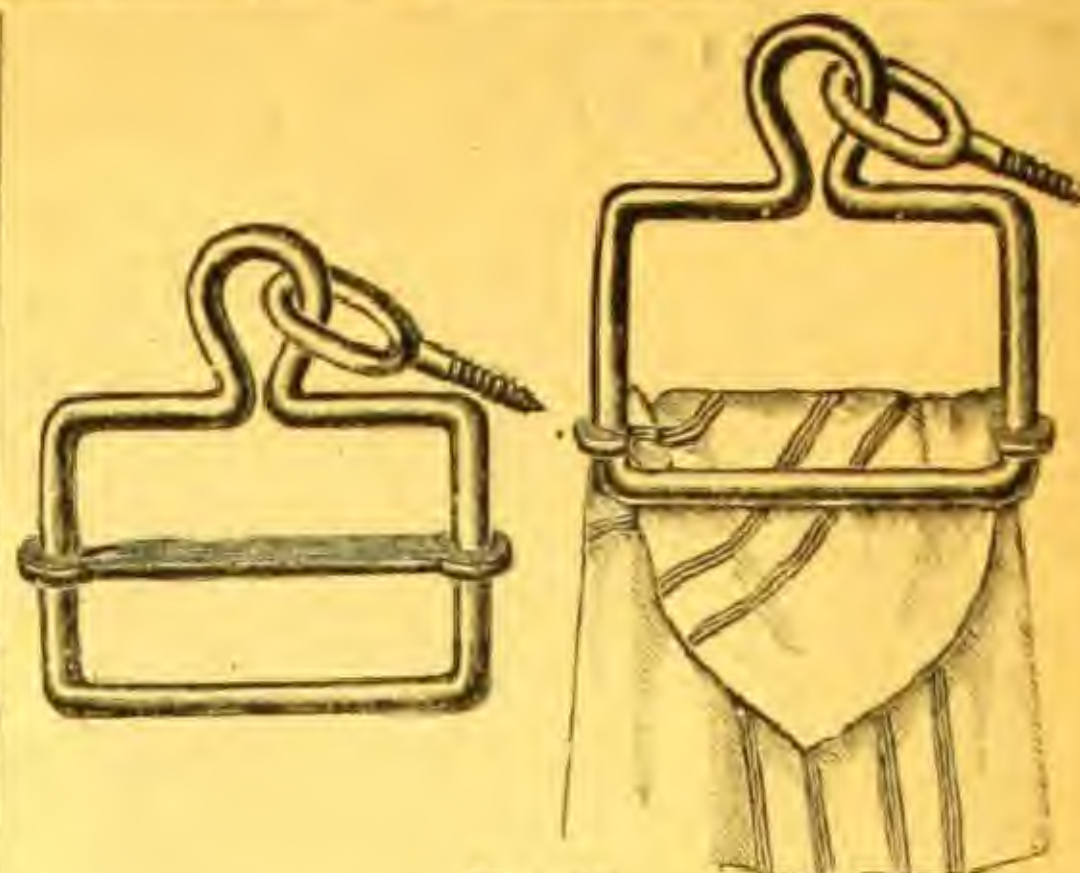
No. 12.

**Perfect Towel Holder.**

No. 12 Towel Holder is smaller than No. 11, works in the same way, but is made more substantial. Instead of being fastened to the counter with screws, it screws in and is held with screw-eye, as in cut. They are very handy, attractive, and a new article for holding towels. The whole is neatly nickel-plated and sure to please.

Price, each, - - \$ .15

Price per doz., - - 1.50



No. 13.

**Hauck Towel Holder.**

This Towel Holder is nickel-plated and polished; is very simple and cannot pull out. The greater the strain on the towel, the tighter it wedges in, and there is no danger of tearing it. The corner of the towel is folded through the holder, as shown in cut; the cross-bar is pushed down, and holds the towel securely to place. They are furnished with screw eye to fasten to counter, and for a good, substantial and cheap towel holder will prove to be as good as any that is made.

Price each, 15c. Price per doz., \$1 75



No. 2.

**Mineral Glass Holder.**

This Mineral Glass holder is made similar to our hot whisky glass holders, and has thin spring bands which will tighten on all popular sizes of mineral water glasses. They are nickel-plated, made of the very best material, and should be in every place where mineral glasses are used, as they prevent any moisture from getting on the hands or gloves of the customer.

Price, each, - - \$ .25

Price, per doz., - - 2.75



No. 3.

**Soda Glass Holder.**

This is a very attractive pattern of Soda Glass Holder. It is made of heavy metal, neatly nickel-plated, and very nice for soda fountains, hotels, bars, and places where any kind of holder would be used.

They are intended for 12, 14 and 16 oz. soda glasses.

Price, each, - - \$ .85

Price, per doz., - - 10.00

**Hoffman House Nickel Water Pitcher.**

The Hoffman House Nickel Water Pitcher is intended as an individual water pitcher, for serving over the bar, at tables, or in the club room, where ice water is used. They are heavily made, nicely nickel-plated, polished, and an attractive ornament on any table or counter. Stands five inches high, and holds one pint.

Price, each, - - \$ 2 00

Price, per doz., - - 22.00

**No. 18.-CHAMPAGNE CUTTER.**

This is a new style of Champagne Cutter. It works on the same principle as a wire nipper. The operation is simple, the illustration showing how they are used. When through using they close together small enough to be easily carried in the vest pocket, and are not over 4 inches in length; are heavily silver-plated, and much handier and do the work better than the old-style nippers.

Price each, 75c Per doz., \$9 00.



# \* SILVER \* PLATED \* BAR \* STRAINERS. \*

Will fit or can be used with any glass. Are a very fine line of goods.



No. 1.



No. 1 in use.



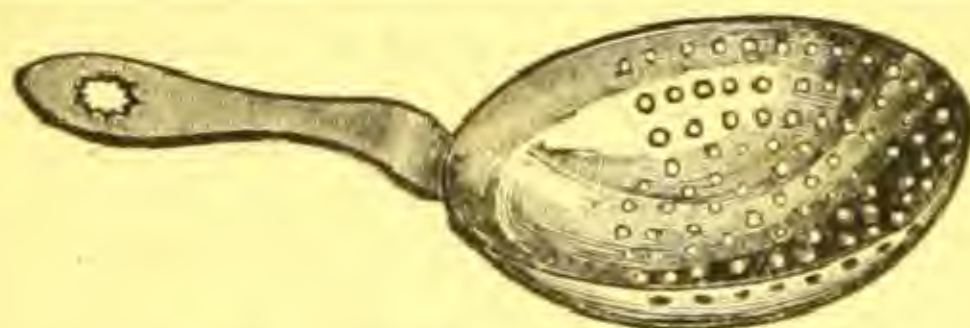
No. 2 Silver Plated.



No. 3 Silver Plated.

## No. 1 STRAINER, HEAVILY SILVERED.

No. 1 Strainer, Price each.....50c	Per doz....\$6.00	No. 3 Strainer, Price each\$ .80	Per doz. \$ 9.00
No. 2 " " .....45c	" .... 5.00		



No. 4—SILVER PLATED.

No. 4—Price each.....50c Per doz.....\$6.00



No. 5—SILVER PLATED.

No. 5—Price each.... 25c Per doz....\$3.00



No. 6 CUP STRAINER.

Silver Plated. Ebony Handle.

No. 6—Price each...\$3 00 Per doz...\$30.00



No. 7 CUP STRAINER.

Silver Plated. Ebony Handle.

No. 7—Price each... \$3.00 Per doz...\$30.00



No. 8—CUP STRAINER.

Silver Plated.

Price each.....\$1.00  
" per doz ..... 10.50



No. 9—CUP STRAINER.

Silver Plated.

Price each..... \$2.25  
" per doz..... 25.00



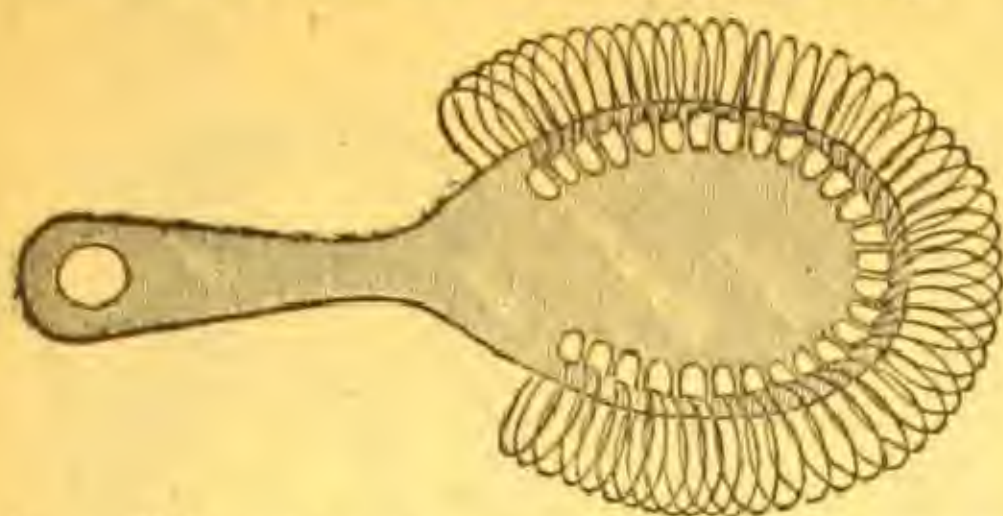
BOTTLE HOLDER.

For holding Ginger Ale bottles and bottles with a round bottom. Nickel Plated.

Price each.....\$ .55  
" per doz ..... 6 00

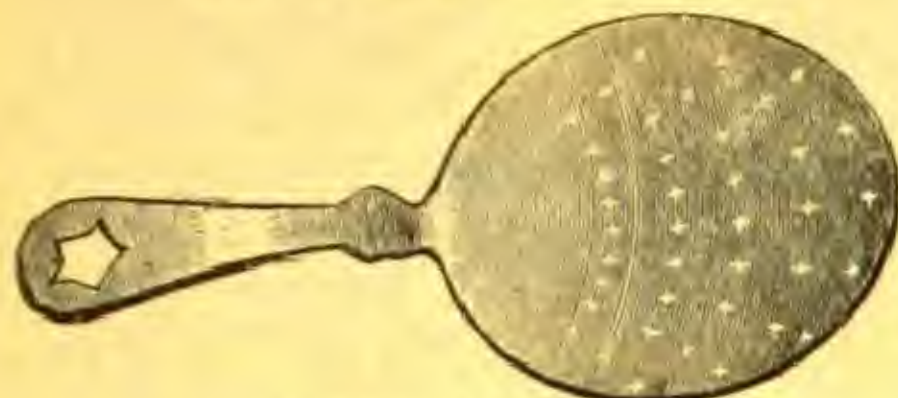


**No. 10 Nickel Plated Strainer.**



Has wire coil in edge that will make it fit any glass.  
Price each, 45c. Price per doz, \$5 00.

**No. 11 Flat Strainer.**



Nickel Plated.

Price each, 25c. Price per doz., \$3 00

**SAUSAGE COOKER.**



This Cooker steams the sausage, and is a great improvement over the old method of boiling them in water. It is far superior to any article ever invented for this use. Size, 12 in. in diameter, 14 in. high. There is 2 1/4 inch space in the bottom for gas burner, and inside of Cooker is a perforated tray to keep sausage out of water. It is the very thing for Wienerwurst, and is an ornament to any place. Heavily nickel plated.  
Price each.....\$5 50.

**Lemonade Carrier.**

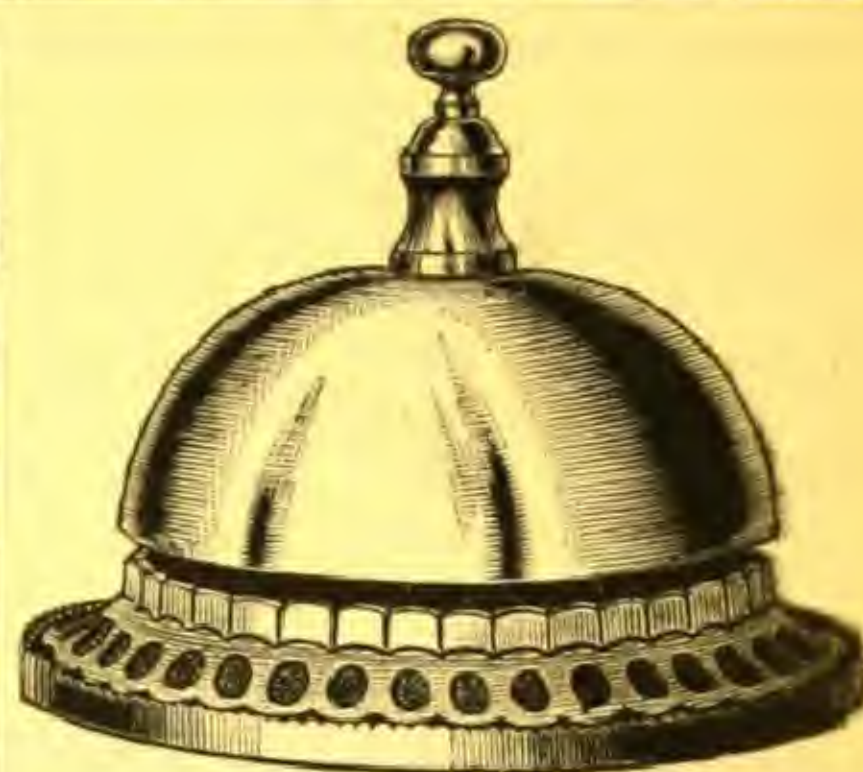


Heavily nickel plated, holds eight glasses, has tray below to catch any thing that may be spilled, is 16 in. high, nicely ornamented, and cheap.  
Price.....\$4 00



**Silver Chime Hand Bells**—For Restaurant or Hotel use. Made of the best bell metal with silver white finish. Have polish wood handles.

No.	Price each.
201—2 1/2 in. Diam., for Restaurant table,	25c
206—4 1/2 " " " Dinner House bell,	\$ . 75
212—7 " " " Hotel use,	\$2 25



**Restaurant Call Bell No. 1.**

Four in. in diameter, 3 in. high, antique brass bottom, gong heavily nickel plated. Price each..75c.

**Hotel Call Bells No. 2.**

Are 6 1/4 in. in diameter, 5 in. high, antique brass bottom, gong heavily nickel plated, has a very loud tone and can be heard a long way. Is intended for hotel counter.

Price.....\$3 25



**Nickled Liquor Jigger.**

For measuring drinks, 3 1/4 in. high.  
Price each...50c  
Per doz....\$6 00



**Silver Plated Neck Labels.**

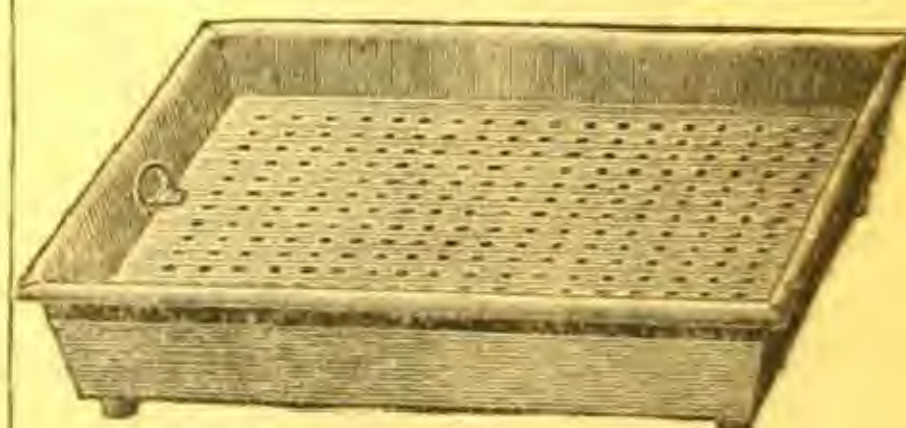
With any name to order.  
Each.....75c  
Per doz....\$9 00



**Two Quart Beer Measures**

With lid and glass in side showing contents.

Tin, each, 60c.	Per doz, \$7 00
Tin with Copper bottom	
Each, \$ . 75	Per doz., \$ 8 50
All Copper,	
Each, \$2 00	Per doz., \$23 00



**Tumbler Drainer.**

To set on counter to drain tumblers in. Is nickel plated and 10x15 inches. The perforated tray lifts out for cleaning, is 3 inches deep.

Price.....\$3 25

In ordering goods, specify if they are to be sent by freight or express.  
By remitting with your order you will often save money or express charges.



# ✱ Spice Boxes Heavily Nickel Plated. ✱



No. 1 Spice Box.



No. 2 Spice Box.



No. 3 Spice Box.



No. 4 Spice Box.

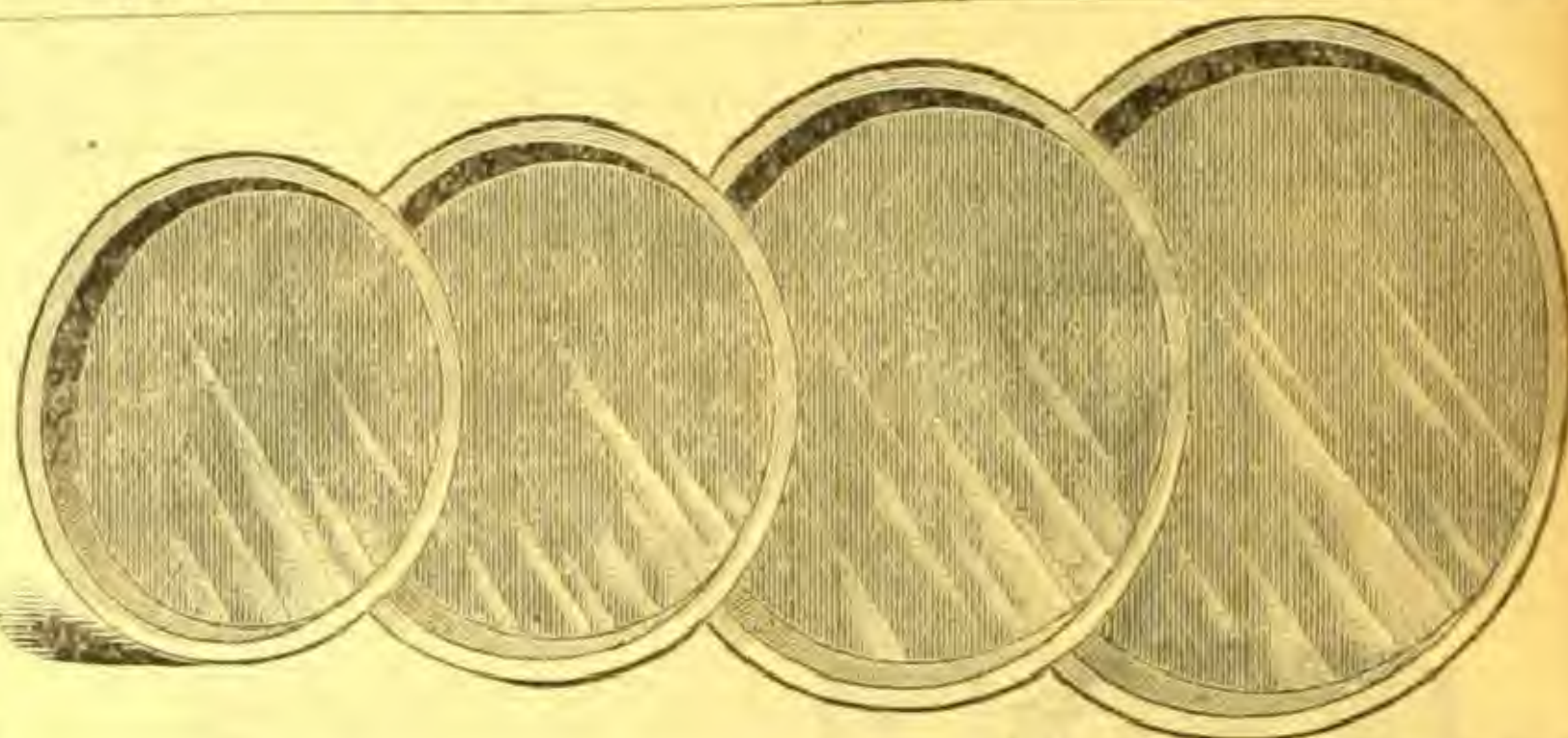
No. 1—Spice Box 6 inches high.  
Price each ..... \$1 15      Price per doz ..... \$13 00  
No. 2—Spice Box 3 inches high.  
Price each ..... 65c      Price per doz ..... \$7 50

No. 3—Spice Box 5 inches high.  
Price each ..... 85c      Price per doz ..... \$10 00  
No. 4—Spice Box 3½ inches high.  
Price each ..... 85c      Price per doz ..... \$10 00

## Nickel Plated Hotel and Bar Trays.

Made of Copper and Handsomely Finished.

No. 1—10 inches in diameter.  
Price each ..... 50c      Per doz ..... \$6 00  
No. 2—11 inches in diameter  
Price each ..... 60c      Per doz ..... \$7 00  
No. 3—12 inches in diameter.  
Price each ..... 70c      Per doz ..... \$8 25  
No. 4—13 inches in diameter.  
Price each ..... 80c      Per doz ..... \$9. 50



## BRASS BEER TRAYS.

Is made of Spun Brass highly polished. Is 12 inches in diameter and useful wherever beer is served.

Price each ..... \$. 50  
Per doz ..... \$6 00

## BAR SYRUP.



Is Nickel Plated, complete with tray 5 inches in diameter, very handsome as well as useful. Top fits closely.

No. 1—4½ inches high.  
Price ..... \$1 75  
No. 2—5½ inches high.  
Price ..... \$2 00

## Spice Stands to set on Bar.

Are beautifully finished and nickel Plated, are not only ornamental but very useful. No bar should be without a spice stand or bowl.



No. 1 Daisy Spice Stand

Is 7 inches high, has 4 removable saucers besides the top.

Price each ..... \$2 50



No. 2 Gem Spice Stand.

Is 4 inches high, sets low on counter, (no feet), the bottom is loaded, has 6 saucers besides top.

Price each ..... \$2 50





## Planished Tin Lemonade Shakers or Liquor Mixers.

These goods are nicely made; the tin is thin, seams are made very smooth and bottoms securely fastened in. As a cheap shaker they cannot be beaten.

### SIZES AND PRICES.

	No. 8, Small—4x3½ in.	No. 9, Medium—5x3½ in.	No. 10, Large—5½x3½ in.
Price each	\$ 10	\$ 10	\$ 10
Price per dozen	1 00	1 00	1 00

## Planished Copper Lemonade Shakers.

Are made from the best of bright copper, are well finished and will please any one who wants a copper shaker.

### SIZES AND PRICES.

	No. 11, Small—5x3½ in.	No. 12, Medium—5½x3½ in.	No. 13, Large—5¾x3½ in.
Price each	\$ 65	\$ 75	\$ 85
Price per dozen	7 50	8 50	9 50



## Flexible Nickle Plated Lemonade Shakers.

These are the popular lemonade shakers. The composition metal is thin and flexible, the seams rolled very flat and smooth; are heavily nickel plated and will fit a glass perfectly. The price is low.

### SIZES AND PRICES.

	No. 15—Small. 4½x3 in.	No. 16—Medium. 5x3½ in.	No. 17—Large. 5½x3½ in.	No. 18—7 inch. 7x3½ in.
Price each	\$ 30	\$ 35	\$ 40	\$ 45
Price per dozen	3 50	4 00	4 50	5 25



## Seamless Flexible Spun Shakers.

As every one knows, a spun shaker, made entire from one piece of metal, without either seam or joint, is the most desirable shaker that is made. The cost, however, makes them often more than a purchaser wishes to pay, and consequently he buys a cheaper article. To those who want something nice, these are the thing. The edges on top are very thin and flexible from the spinning, and will fit tightly over any glass; the balance is heavy and durable—no chance for seams to rust or joints to open. Heavily nickel plated and spun bottom and all entire from one piece of composition metal.

### SIZES AND PRICES.

	No. 20, Small—3½x2½ in.	No. 21, Medium—5½x3½ in.	No. 22, Large—5¾x3½ in.	No. 23, 7 in.—7x4 in.
Price each	\$ 45	\$ 55	\$ 65	\$ 85
Price per dozen	5 25	6 50	7 50	10 00



## Miller's Combination Lemonade Shaker and Strainer.

This combination shaker and strainer can be used with a glass as a shaker by simply throwing back the strainer top, where it is out of the way. By putting it back in place, the lemonade can be strained through it into the glass. They are very handy and large numbers of them are in use.

### SIZES AND PRICES.

	Each.	Dozen.
No. 4—Small. Planished tin with copper bottom; shaker is 5½ in. high, mouth is 3½ in. in diameter.	\$ 25	\$ 3 00
No. 5—Large. Planished tin with copper bottom; shaker is 6½ in. high, mouth is 3½ in. in diameter.	30	3 50
No. 6—Small. Composition Metal, nickel plated, with copper bottom; shaker is 5½ in. high, mouth is 3½ in. in diameter.	1 10	12 00
No. 7—Large. Composition Metal, nickel plated, with copper bottom; shaker is 6½ in. high, mouth is 3½ in. in diameter.	1 25	14 00



## Pat. Combination Lemonade Shaker and Strainer

This combination shaker and strainer will close perfectly tight; the lemonade can then be thoroughly shaken, the top cap only is removed and the contents strained into a glass. To fill, the entire top is removed. Are handsomely nickel plated and made from composition metal.

### SIZES AND PRICES.

	Each.	Dozen.
No. 1—Small. Nickel plated, stands 7 in. high.	\$1 25	\$14 00
No. 2—Medium. " " 8 " "	1 35	15 00
No. 3—Large. " " 9 " "	2 25	25 00





# BAR AND TODDY SPOONS.

SEE HOW CHEAP THEY ARE



No. 1.

## No. 1—Twist Handle Bar and Toddy Spoon.

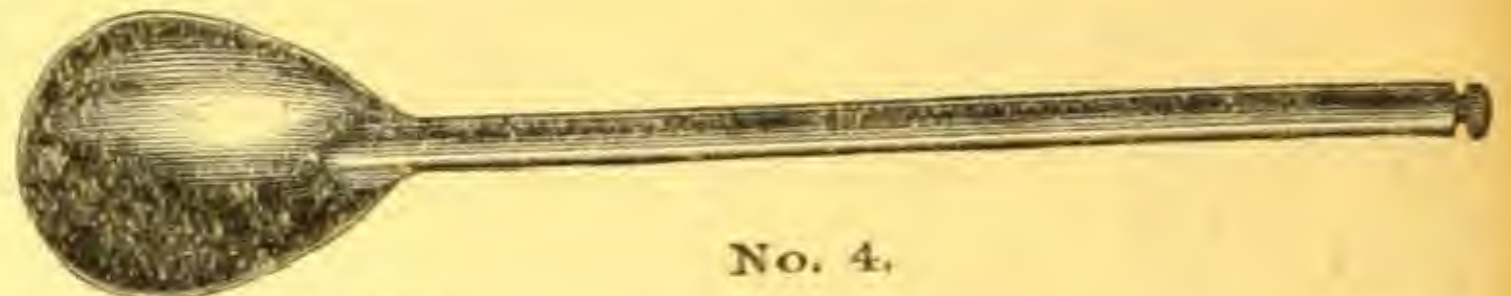
Is made of extra quality spoon metal, silver plated. They are the best spoon on the market for the money; if you want a good spoon try some of these.

### SIZES AND PRICES.

No. 1—Small.	5 inches long	Price each, 15c.	Per dozen, \$1 75
No. 2—Medium.	7 "	" 20c.	" 2 00
No. 3—Large.	8 1/2 "	" 25c.	" 2 50

## Straight Handle Bar and Toddy Spoons.

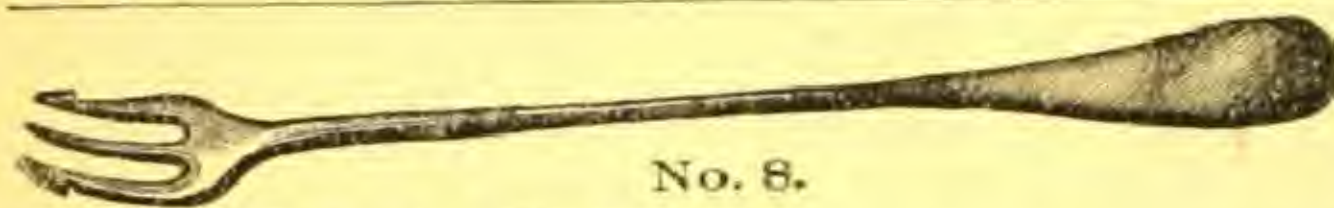
These spoons are made of white metal, have straight handle and are heavily nickel plated. They are made to fill the demand for a cheap bar spoon. While they are very cheap in price, yet they are good quality goods and well worth the money.



No. 4.

### SIZES AND PRICES.

No. 4—Small.	3 1/4 in. long	Each, 12c.	Doz., \$1 25	No. 6—Large.	6 in. long	Each, 18c.	Doz., \$1 80
No. 5—Medium.	5 "	" 15c.	" 1 40	No. 7—7 inch.	7 "	" 20c.	" 1 75



No. 8.

No. 8 Oyster Forks

## OYSTER FORKS.

These goods are extra quality of nickel silver; they are 6 1/2 in. long and suitable for either pickles or oysters.

Price each, 15c Per dozen, \$1 75.

## No. 153—LEMON KNIFE.

Blade is nickel plated, handle is wood, unfinished. Blade is 4 inches long and made of good steel.



No. 153.

### PRICE

Each, 40c. Dozen, \$4 50



No. 495.

## No. 495—LEMON KNIFE.

Is an imported knife. Blade is superior quality steel and nickel plated; has ebony finished handle. Made in 2 sizes.

No. 495—Small size, blade 4 inches long	Price each, 50c.	Per dozen, \$5 50
No. 495—Large size, " 6 "	" 55c.	" 6 00

## No. 12—LEMON KNIFE.

Made of best forged steel, plated with 12 dwt. of silver to the dozen knives. Has metal handle and is the best lemon knife that is made, besides being the cheapest. It is a new design and is bound to take the place of all other lemon knives on the market. The whole is very handsome. Length of blade, 5 inches; length over all, 8 1/2 inches.



No. 12.

### PRICE

Each, 35c. Dozen, \$3 50

## Hammered Wine Cooler.



Heavily nickel plated, a handsome thing, 8 1/2 inches high and 7 1/2 inches in diameter at the top.

Price.....\$3 50

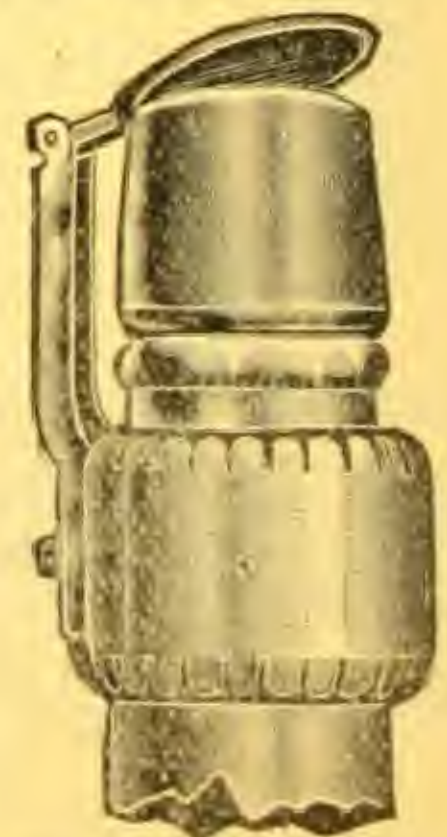
## HOT WHISKEY GLASS HOLDER.



Will fit any whiskey glass. Nickel plated.

Price.....Each, 10c. Doz., \$1 00

## No. 21—SLIDING BOTTLE STOPPER.



By pushing the ring up and down on the neck of the bottle the stopper closes or opens the mouth of the bottle. Price of stoppers only, each, 35 cents. Stoppers with bottle, \$1 70



## HEAVY PLANISHED TIN MEASURES.

These goods are made from extra heavy tin and are much more durable than the light tin goods that are sold for 25 per cent less in price. They are planished and warranted for wear.

### SIZES AND PRICES.

1/2 Pint.	Each,	\$	15c
1 "	"		20c
1 Quart.	"		25c
2 "	"		30c
4 "	"		40c
Complete set of 5	1	25	



## HEAVY POLISHED COPPER MEASURES.

Are very nice goods, made of heavy stock and highly polished. Every liquor house should have a complete set of copper measures. They are U. S. Standard and best quality of goods.

### SIZES AND PRICES.

Each	1/2 Pint.	1 Pint.	1 Quart.	2 Quart.	4 Quart.
	25c	35c	50c	60c	75c
Complete set of 5					\$2 35



## INDURATED FIBRE WARE MEASURES.

They are made from wood fibre, treated chemically, have no seams or joints and cannot warp or crack; extremes of weather have no effect on them, and they never become tainted or musty. They are largely coming into use.

### SIZES AND PRICES.

Each	1 Pint.	1 Quart.	2 Quart.	4 Quart.
	25c	35c	40c	\$ 50c
Complete set of 4			1	50



## HEAVY PLANISHED TIN FUNNELS.

These funnels are made of the same grade of stock as my planished tin measures. They are good goods and cheap at the price.

### SIZES AND PRICES.

Each	1/2 Pint.	1 Pint.	1 Quart.	2 Quart.	4 Quart.
	15c	20c	25c	30c	35c
Complete set of 5					\$1 10



## HEAVY POLISHED COPPER FUNNELS.

Made of the same material as my copper measures. They are full size and have ring to hang up by.

### SIZES AND PRICES.

Each	1/2 Pint.	1 Pint.	1 Quart.	2 Quart.	4 Quart.
	20c	25c	30c	35c	75c
Complete set of 5					\$1 75



## No. 3. Patent Measuring Funnel.

Holds 1 quart. They can be taken to a barrel or jug and filled; the contents then can be carried anywhere and let out into bottle or vessel wanted. Are made from copper and the handiest article you can find. The price has been reduced.



1 Quart, price each.....\$ . 90

## Indurated Fibre Funnel.

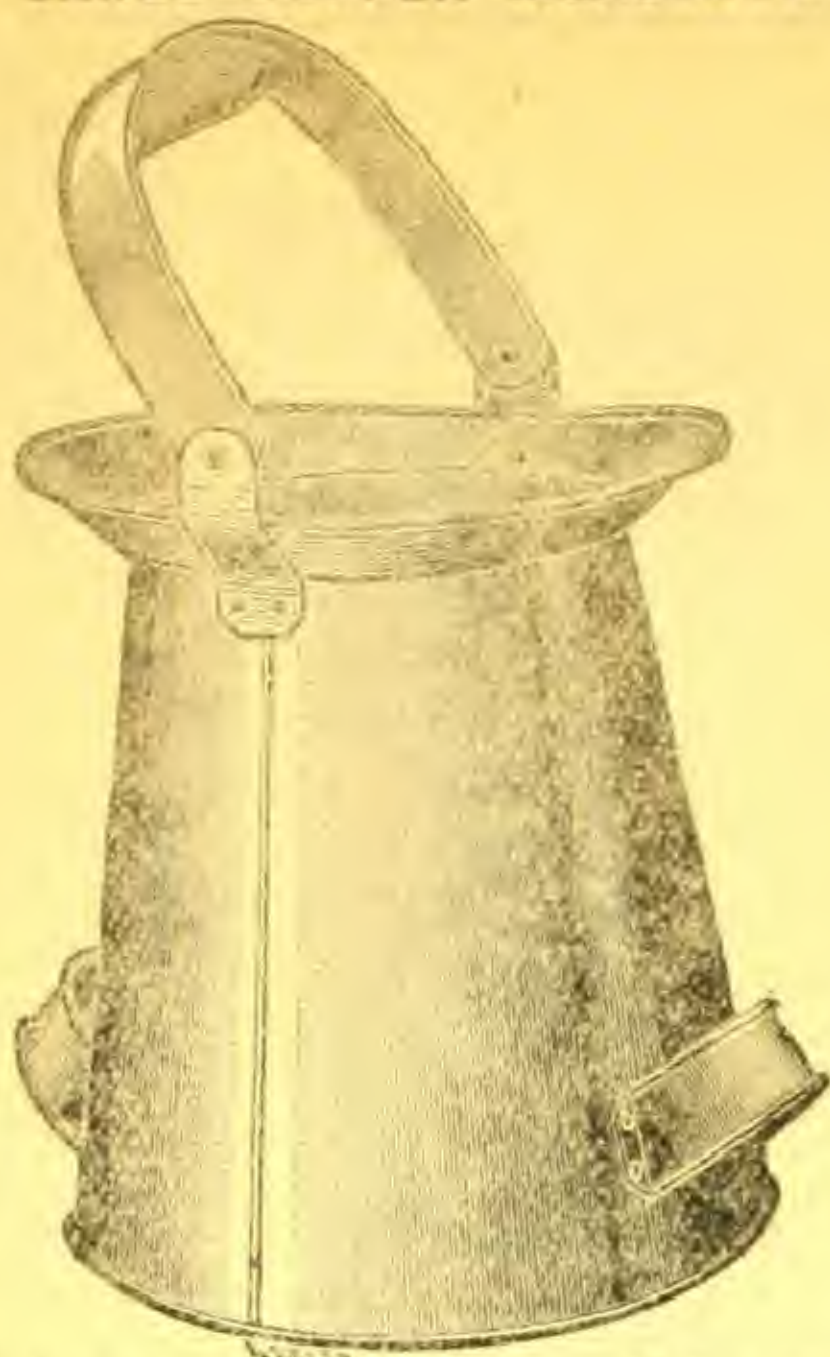


Made of the same material as the indurated fibre measures.

1 Pint, price each.....25c



## LARGE COPPER MEASURES.



No. 82—2 Gallon	Price each, \$3 25
No. 83—3 "	" 3 50
No. 84—4 "	" 3 75
No. 85—5 "	" 4 25

## FOLDING LIQUOR-BOTTLE BOXES.



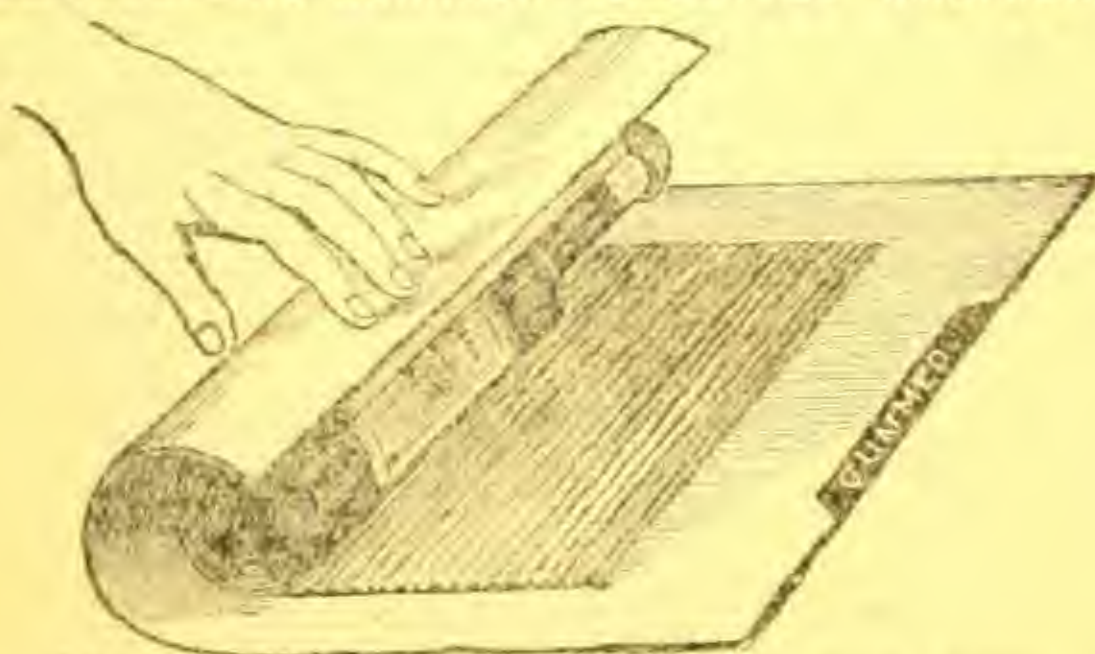
Made from heavy manilla-lined straw board.

Price per 1,000, printed on one side.

1/2 Pint Flask	\$15 00	1 Quart Bottle (5s)	\$24 00
1 " "	18 00	1 " " (4s)	27 00
1 Quart "	24 00	1 " " Hook size	27 00

If wanted not printed price will be 10% less.

## SELF-SEALING CORRUGATED BOTTLE WRAPPERS.



Made from manilla paper and straw board.

No. 1, Quarts—For bottles 12 in. high and 12 in. in circumference, per 100	\$1 65
No. 6, Pints—For bottles 10 1/2 in. high and 10 1/2 in. in circumference, per 100	1 35
No. 9, 1/2 Pints—For bottles 6 1/2 in. high and 8 1/2 in. in circumference, per 100	1 05



## CORK PRESS.

No. 1—Taking cork 1/2 in. in diameter.	Price each, 50c
No. 2—Taking cork 1 1/4 in. in diameter.	Price each, 75c



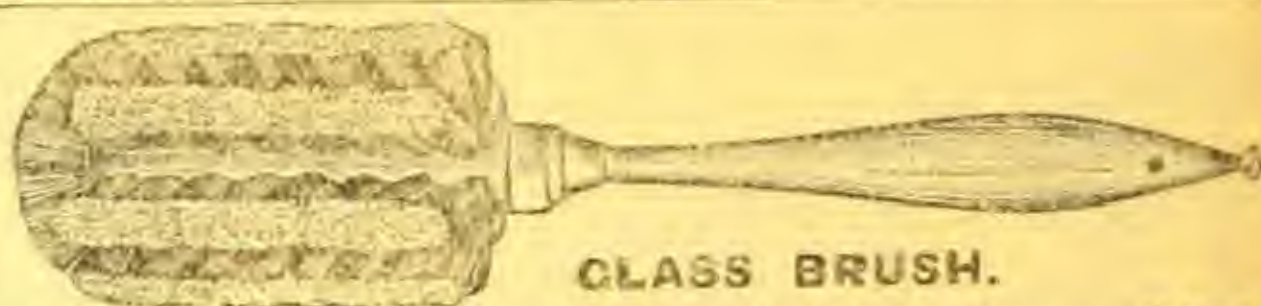
## WINE GLASS BRUSH

No. 1	Price each, 25c	Dozen, \$2 75
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## GLASS BRUSH.

No. 2—Black	Price each, 30c	Dozen, \$3 25
No. 3—White	" 40c	" 4 25



## GLASS BRUSH.

No. 4—Small	Price each, 25c	Dozen, \$3 00
No. 5—Large	" 50c	" 5 75

## FURNITURE DRESSING.

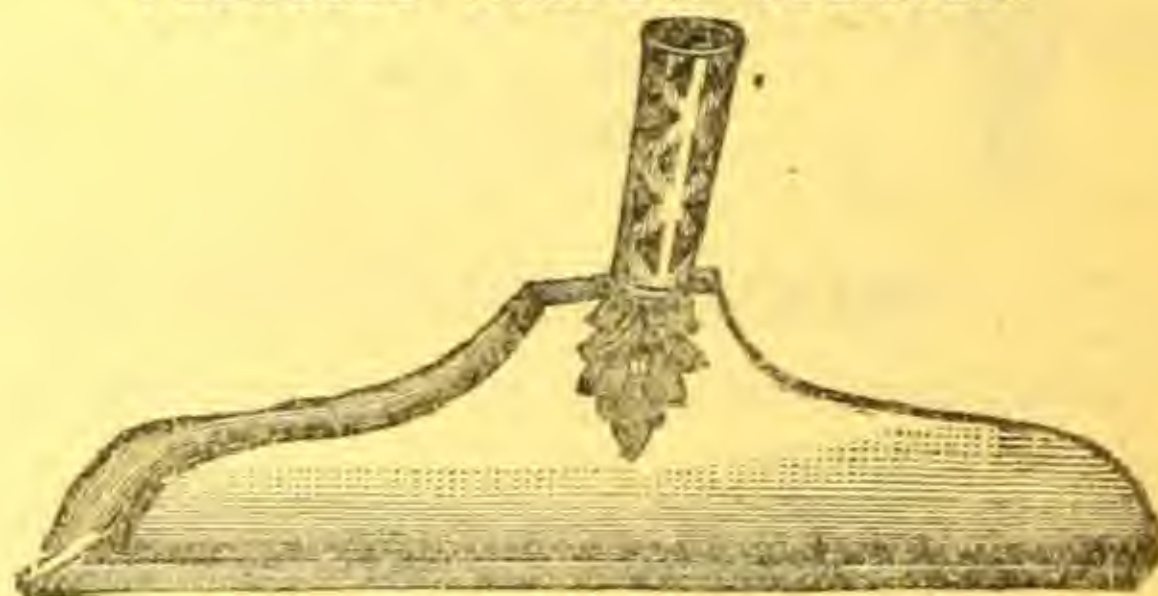


Hardwood, finished in oil or varnish, however well done, needs to be kept clean; and while rubbing keeps it in good shape, the polish becomes dull and dead. With a very small quantity of the dressing at times, the articles will improve with age. On furniture of any kind it will be found invaluable. Old furniture can be greatly improved.

Put up in quart bottles, with directions for use on the bottle.

Price per Bottle, 50c

## PEERLESS WINDOW CLEANER.



12 Inch	Price each, 30c	Dozen, \$3 50
16 "	" 40c	" 4 75



## JULEP STRAWS—Ten inches long.

Per Bundle, 25c Per dozen bundles, \$3 00



Bottle Corker.—Made of hard wood and neatly colored.  
Price, Each, 50c Per dozen, \$5 50



## SILVER'S EGG TIMER



Shows when eggs are boiled soft, medium or hard by the sand climbing up the graduated marks.

Price each.....\$ .25  
Price per dozen..... 2.75

## CHAMPION EGG OPENER.



### DIRECTIONS FOR USE.

Place the Egg Opener on one end of the egg so as to take off about one-quarter of the shell; then press the two jaws together until the sharp points pierce the shell; lift on the handles of Egg Opener, which will cause the shell to part, and the same can be removed from the body of egg

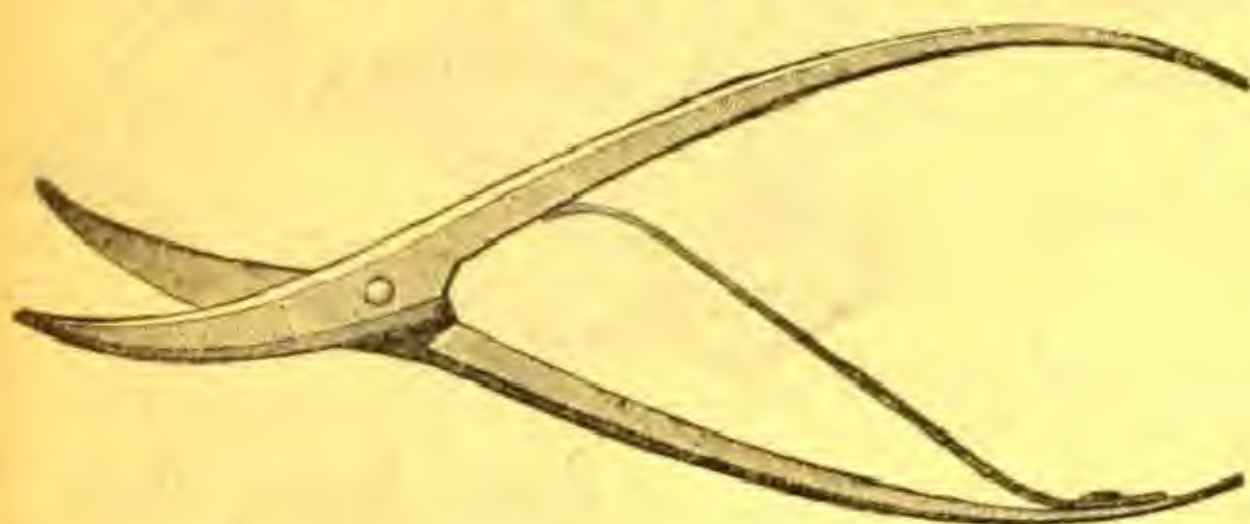
Price each.....\$ .50  
Price per dozen..... 5.50

## DOVER EGG BEATER



Price each.....\$ .15  
Price per dozen..... 1.50

## SARDINE SCISSORS.



Price each.....40c. Price per dozen..\$4.75

## CHAMPAGNE NIPPERS.



ALL STEEL.

Price each.....\$ .80 Price per dozen...\$9 50

## CHAMPAGNE CUTTER

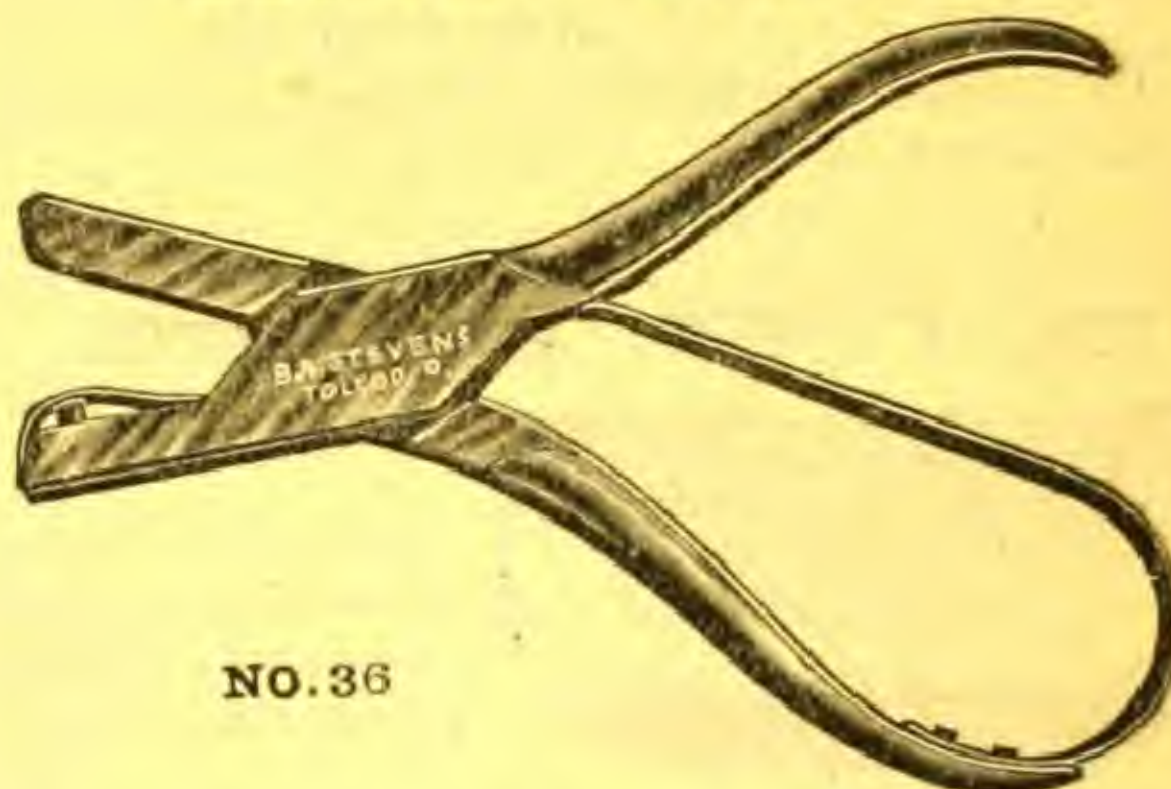
WITH BRUSH.



Rosewood Handle.

Price each.....30c. Price per dozen...\$3.50

## NO. 36 TICKET PUNCH.



NO. 36

For Restaurants in Punching Meal Tickets.

Price each..... .50c. Price per dozen...\$5.50

## SPRAGUE CAN OPENER

NO. 2.



Wood Handle, Steel Blade.

Price each.....10c. Price per dozen...\$1.10

## TODDY STICKS.



PRICE:	{	Maple, each.....	10c	{	Holly, each.....	12c	{	Rosewood, each.....	15c
		per doz.....	\$ .75		"	per doz.....		\$1.35	"



## TWINE BOX.



Japanned Iron.

Price each.....\$ 25  
Per dozen.....2 75



BUNG STARTER. Price Each, 25c.



## The Edgar Nutmeg Grater—No. 1.

It will not tear your fingers or nails, nor drop the nutmeg, and you can grate the nutmeg to the merest shell.

Raise the disk in the carrier and put the nutmeg under the disk, as shown in the cut. Observe that the grater is held in the left hand by the handle, while the carrier is held by the thumb and middle fingers of the right hand. Now move the carrier forward and back, with an occasional movement from side to side (to prevent clogging), and you will find you have the most perfect nutmeg grater ever made.

Price each.....20c

## The Unique Nutmeg Grater.

—No. 2.—

This grater reduces the nutmeg to a fine powder with no pieces wasted. The only grater with an automatic clearer, which prevents clogging.

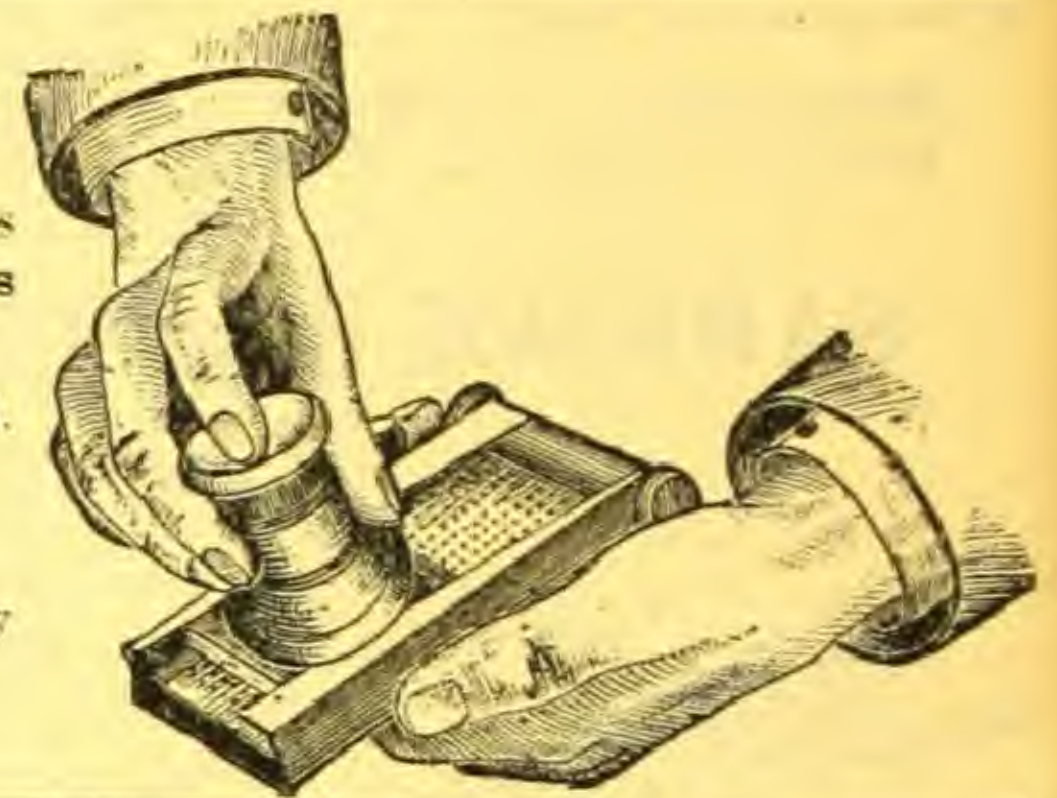
**NO WASTE! NO CLOGGING. NO SCRATCHED FINGERS.**

No Grated Finger Nails in your Drinks, Pies and Puddings.

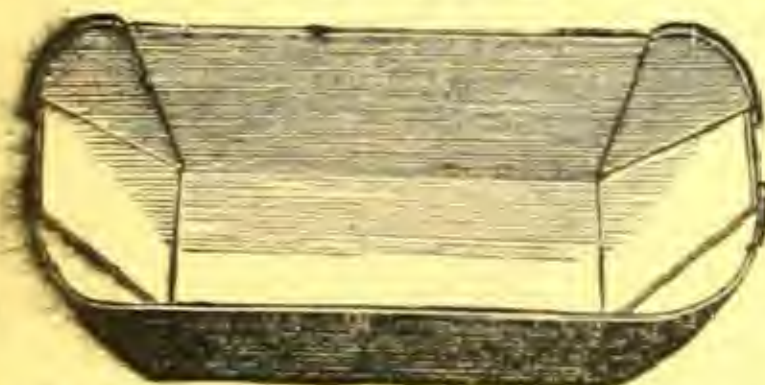
## DIRECTIONS.

Press down very lightly on Nutmeg, and move the holder rapidly back and forth.

Price each.....10c



## BUTTER DISHES.

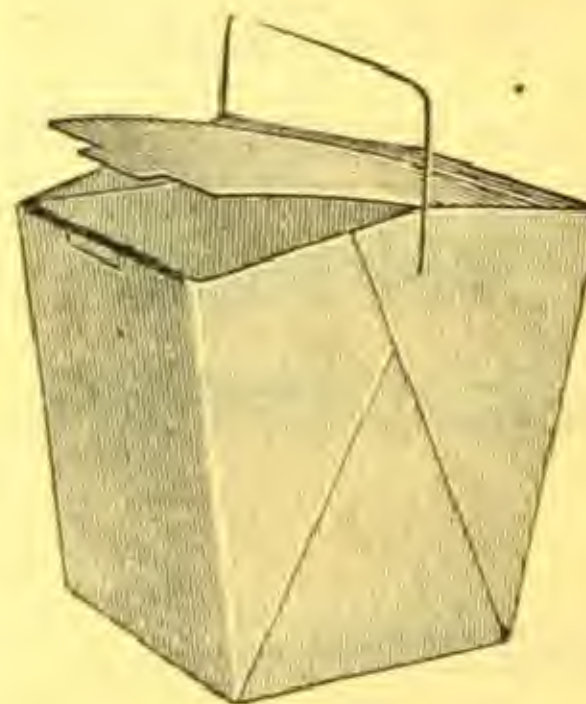


"SQUARE."

For lard and butter. Are the cheapest and neatest way of doing up a package.

No. 1—250 in crate, per 1,000.....\$2 50  
No. 2— " " " ".....2 75  
No. 3— " " " ".....3 00

**OVAL DISHES**, without seam or joint, same price as above. In ordering, state whether oval or square dishes are wanted.



## Paper Oyster Pails.

Made from one piece of heavy waterproof manilla paper; has lid and bail.

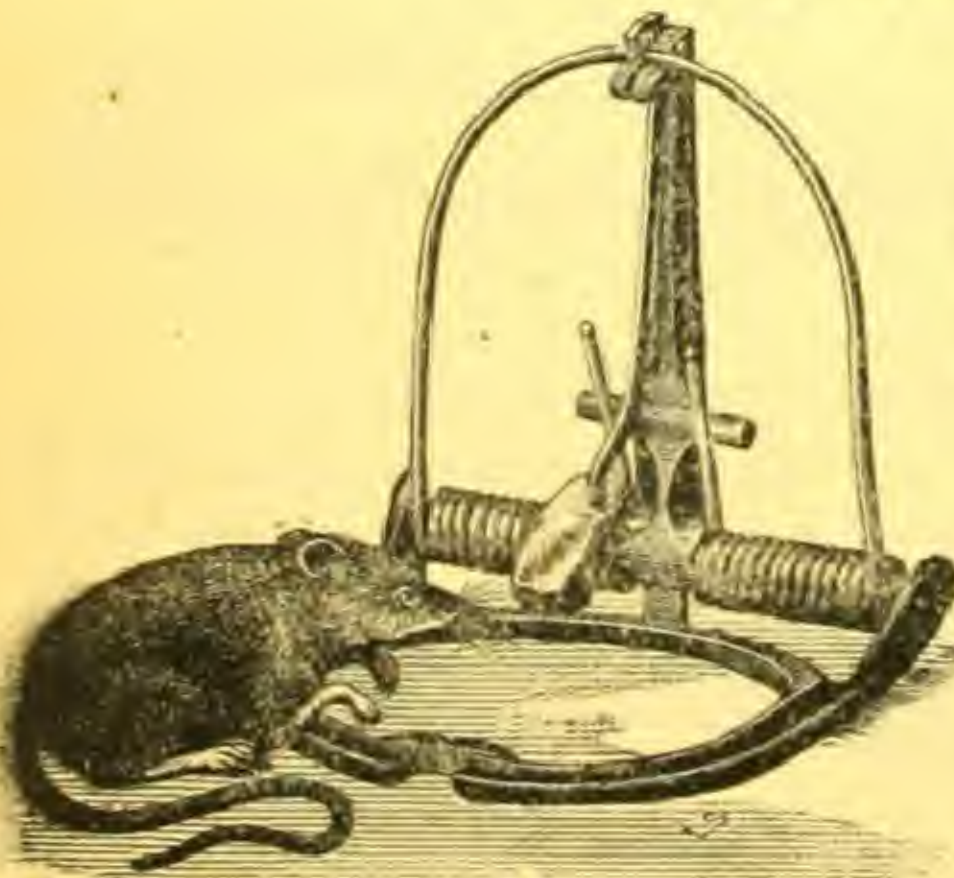
## PINTS.

Per 1,000, price.....\$9 00

## QUARTS.

Per 1,000, price.....\$12 00

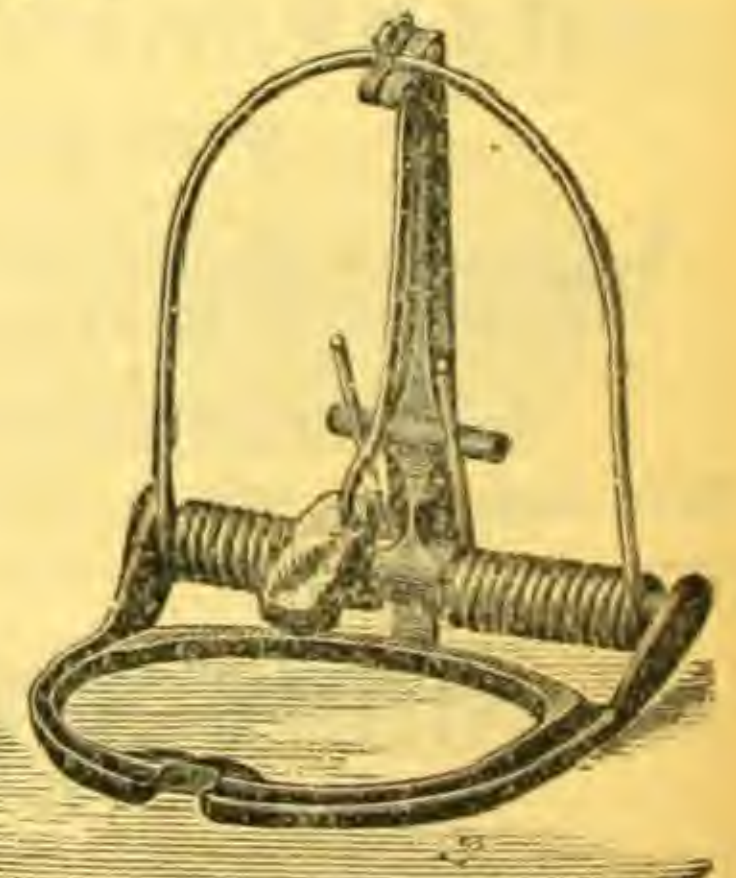
## FOLDING RAT TRAP.



The best Rat Catcher ever made. Folds up for laying away. Just the thing for use in your stores, shops and offices.

## PRICES.

Each.....15c  
Each, postage prepaid.....25c  
Per dozen.....\$ 1 75  
Per gross.....21 00





# Soup Tureens and Chafing Dishes.

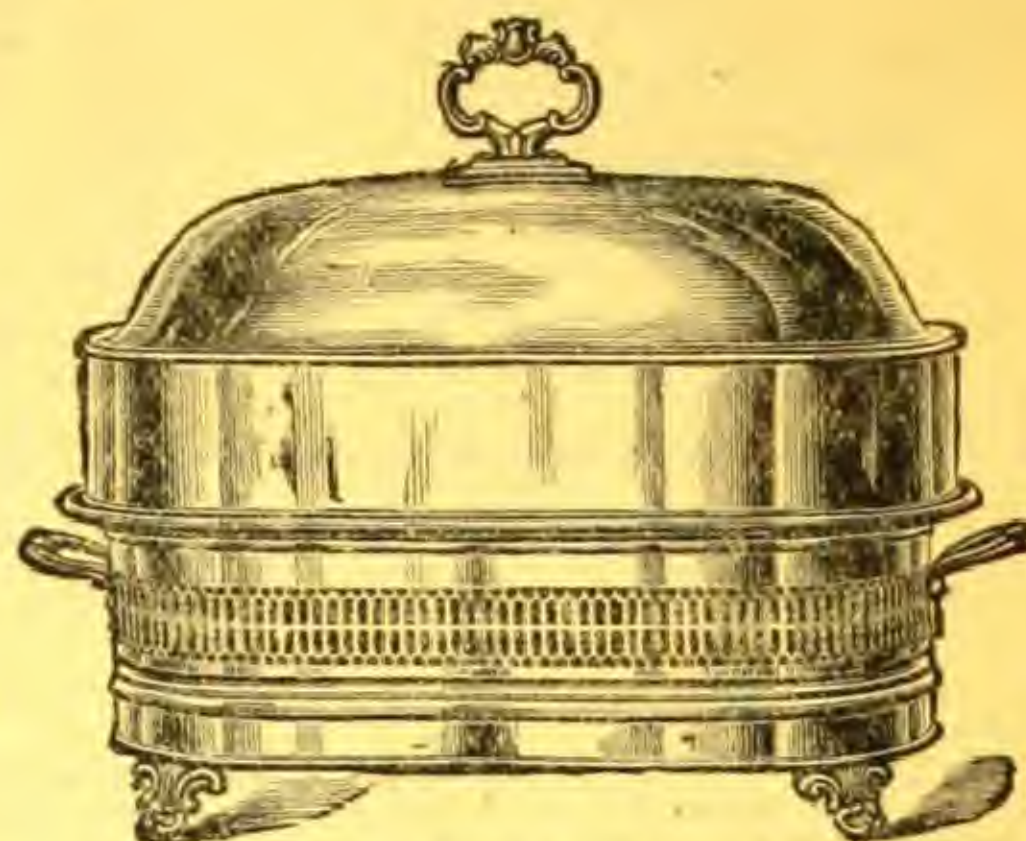


**Oval Soup Tureens—Complete.**

Made of heavy metal, nickel plated. Have alcohol heater underneath.

**Sizes and Prices.**

No. 200— 4 quarts	Price each, \$	4 50
No. 400— 8 "	"	5 50
No. 600—13 "	"	7 75
No. 700—18 "	"	9 00



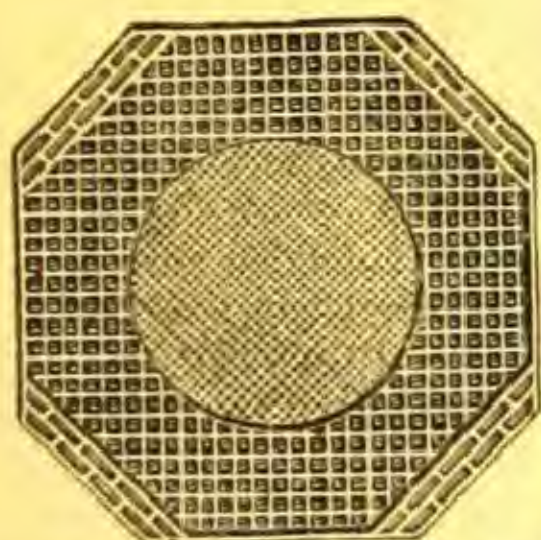
**Chafing Dishes—Complete.**

Made from heavy metal, nickel plated. Are handsomely finished and complete for use.

**Sizes and Prices.**

10 Inch	Price each, \$	3 50
14 "	"	5 25
18 "	"	7 75
22 "	"	12 00

## "Diamond" Rubber Water Pitcher and Cuspidore Mats.



**"Octagon" Cuspidore Mat.**

14x14 in.,  $\frac{1}{8}$  in. thick, in soft rubber.

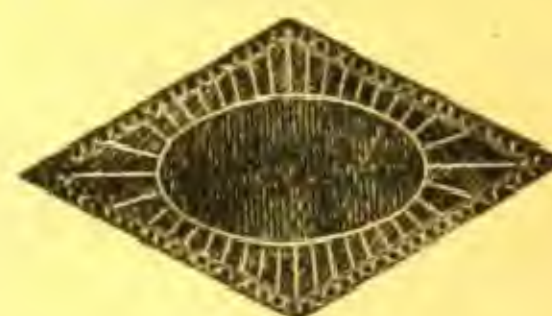
Price each	\$	75
Per dozen		8 50



**"Oval" Pitcher Mat.**

Made oval, 7x10 in.,  $\frac{1}{8}$  in. thick, in white and black rubber.

Price each	\$	60
Per dozen		7 00



**"Diamond" Pitcher Mat.**

Diamond shape, 12 $\frac{1}{2}$ x16 $\frac{1}{2}$  in.,  $\frac{1}{8}$  in. thick, in soft rubber.

Price each	\$	60
Per dozen		7 00

**Soft Rubber Change Mat.**



Is intended to put on cigar counter or show case to lay change on, so that customers who wear gloves will have no trouble to pick up small change. It is 8 inches in diameter.

Price each	70c
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**Hard Rubber Beer Saucers.**



Used to place under beer glass while setting on the table. Are neat, will not break and are very handy in catching the spilled beer from the glass.

Price each	5c.	Per dozen, \$	60
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**Rubber Corks**

Are made of solid rubber. They never leak and are indispensable after being once used.

No. 8, small, for pint bottle, 1 in. high by  $\frac{1}{8}$  in. larger diameter.

Per dozen	20c
-----------	-----

No. 10, large, for quart bottle, 1 $\frac{1}{2}$  in. high by  $\frac{1}{4}$  in. larger diameter.

Per dozen	30c
-----------	-----





## Self Righting Cuspidors.



No. 1 Japanned.

These Cuspidores are well made and self-righting. The No. 1 is japanned in different colors and tastefully decorated.

Price Each. Per Doz.

No. 1—Japanned..... 25c \$3 00

## Cast-Iron Spittoons.



No. 6.

With Removable Top.

Japanned and nicely finished. For a heavy Spittoon that cannot be overturned, they are the thing.

12 inches in diameter.

Price each.....\$1 25

## Indurated Fibre Spittoons.



No. 7.

Neat, strong, durable and cheap. Will outlast rubber, or any other make of ware. Absolutely non-absorbent; will not grow foul. Top is removable.

PRICE EACH,

No. 7—12 inch diameter 60c  
No. 8—16 " " \$ . 85

## BRASS CUSPIDORES.



Are made from best of brass, spun and hammered until they are very attractive. Have loaded bottoms.

Nine inches in diameter and stand six inches high.

PRICE EACH,

No. 202—Brass..... 65c  
No. 212—Brass heavily nickel plated..... \$ . 75

## VESUVIUS GAS STOVE.



This stove is a burner attachment to fasten onto any gas bracket or burner. The flame is distributed in such a way that the gas is entirely consumed and gives off all the heat that there is in it. Is suitable for heating water and will boil one quart in three minutes. No screwing required as it fits easily over any burner.

Price each.....25c

## Patent Cuspidore Cleaner and Lifting Attachment.

This cleaner and lifting attachment consists of a round brush fastened to a brace handle, that can be easily and quickly revolved. The brush is revolved in the hollow of the wet cuspidore until that is clean, then pressed into the inside which is then cleaned likewise. As the brush bristles are very stiff the work is most effectually done, without getting the hands in any way soiled.

The cuspidore is then taken with the lifting wire and carried to such place as it may be wanted for emptying and the hooks on side of lifter catch the edge and turn it over easily, holding it there until it is dry. The entire outfit is light convenient and avoids the unpleasant task of handling dirty and wet cuspidores with the hands.

The Illustrations show the different processes of using the Attachments.

Price of Cleaner and Lifter complete.....\$ . 35



In ordering goods be sure to state whether they are to be sent by express or freight. If you remit with your order you will save money on the express charges as there will then be no charge for returning money, that you otherwise would have to pay. Send registered letter, money order, postal note, express order or draft; never send personal checks for small amounts.



# BOTTLE CAPS, STOPPERS AND BITTER TUBES.

Keep your bottles closed with a good stopper or bottle cap. They cost but little, look well and keep the flies and dirt out of the bottles.



No. 2.



No. 2.



No. 5.



No. 6.

No. 2—The compression of the rubber closes the neck of the bottle. Wood and metal; nickel plated; lever top.

Price each.....10c. Per doz.....\$1 00

No. 3—Porcelain, with screw top to compress the rubber

Price each.....15c. Per doz.....\$1 25

No. 5—Bottle Stopper; held in place by rubber; nickel plated.

Price each.....15c. Per doz.....\$1 50

No. 6—Bottle Stopper, with Screw Top as in cut.

Price each.....75c. Per doz.....\$8 00



No. 7.

No. 7 unscrews to open,

No. 7—Price each.....15c Per doz.....\$1 75

No. 8—Price each.....5c Per doz.....50

No. 9—Price each.....15c Per doz.....1 50



No. 8.

Bitter Tubes.



No. 9.

Ball Stopper.



No. 10.

With removable Stopper.

No. 10—Price each.....25c Per doz.....\$3 00

No. 11—Price each.....15c Per doz.....1 50

Corks in No. 11 can be removed and new ones substituted



No. 11.

Cork with plated top.



No. 12.

Ball Stopper.



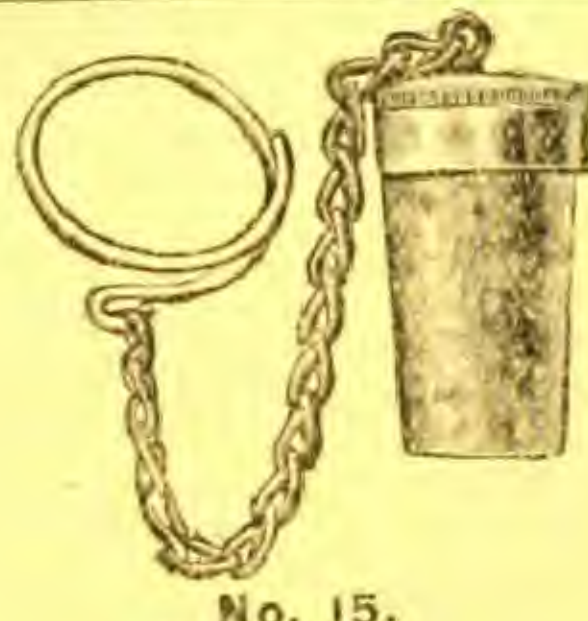
No. 13.

Ball Stopper.



No. 14.

Has removable cork.



No. 15.

With Chain.



No. 16.

Bottle Cap.

No. 12—Price each.....15c; per doz.....\$1 50	No. 16—Small, nickel plated, price each.....5c; per doz.....\$ 60
No. 13—.....10c; ".....1 10	No. 17—Medium, ".....8c; ".....75
No. 14—.....12c; ".....1 25	No. 18—Large, ".....10c; ".....1 00
No. 15—.....12c; ".....1 25	No. 19—Copper, small, ".....5c; ".....60
	No. 20—Copper, medium, ".....8c; ".....75

## BOTTLE CAPSULES.

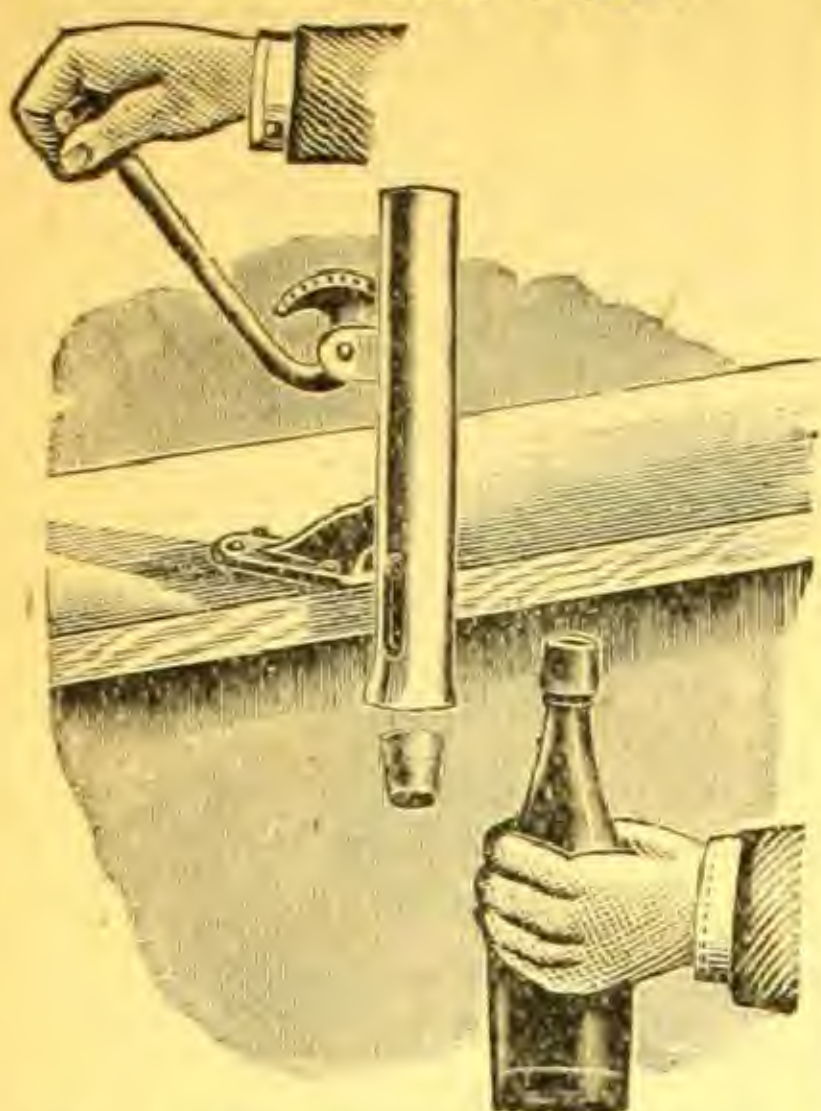


Tin foil Bottle Capsules for sealing bottles, are very fancy, with crown stamped on top; when put on bottles with a bottle capper they give a very handsome appearance and seal them perfectly tight. If you put up any liquors yourself buy these capsules to finish off the bottles. Are furnished in two sizes and two colors.

No. 20 Capsules, for Pints (white color), per 1,000.....	\$3 25
" 30 " " (brilliant red), per 1,000.....	6 00
" 20 " " Quarts, (white color), per 1,000.....	3 50
" 30 " " " (brilliant red), per 1,000.....	6 50



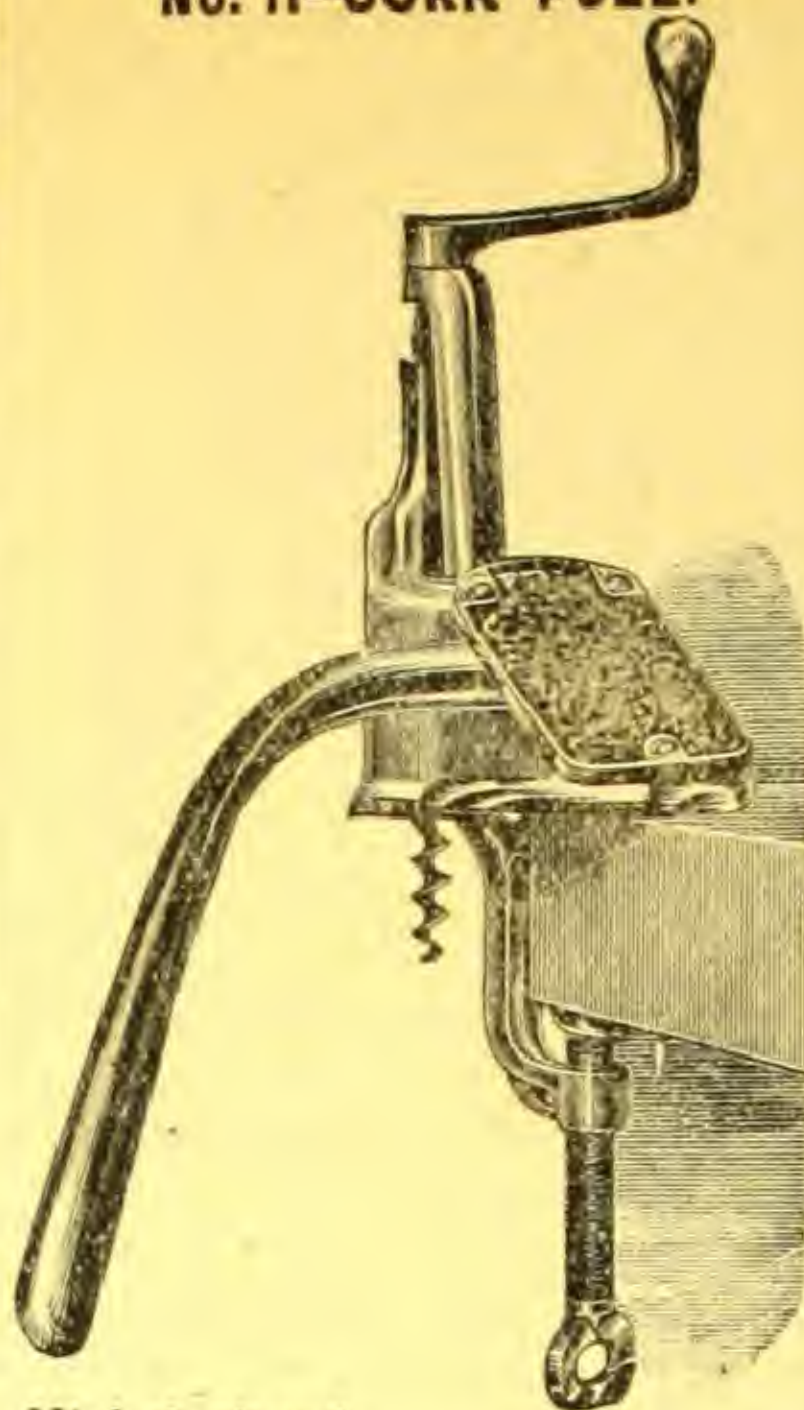
No. 10—CORK PULL.



Nickel plated. This pull draws the cork and drops it with one motion. By pulling down the lever the screw enters the cork, the return motion draws the cork and drops it. Are complete with clamp.

Price each.....\$2 75

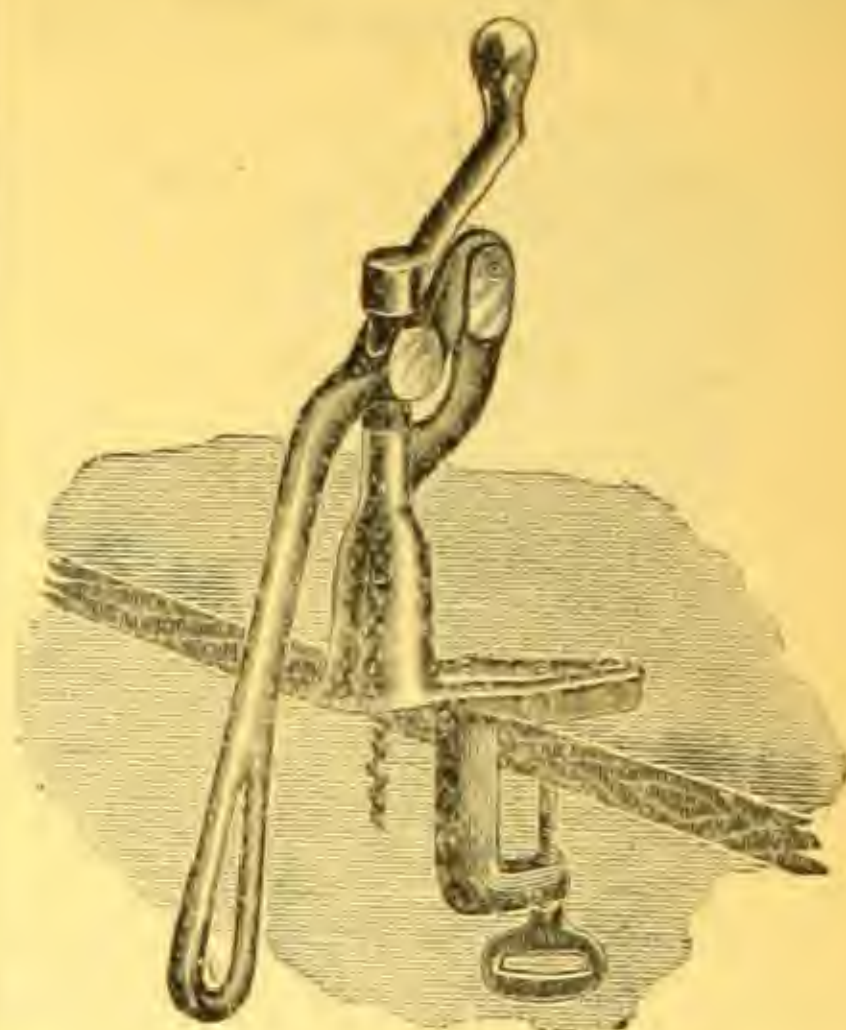
No. 11—CORK PULL.



Nickel plated. and drops the cork after pulling it. With clamp.

Price each.....\$1 35

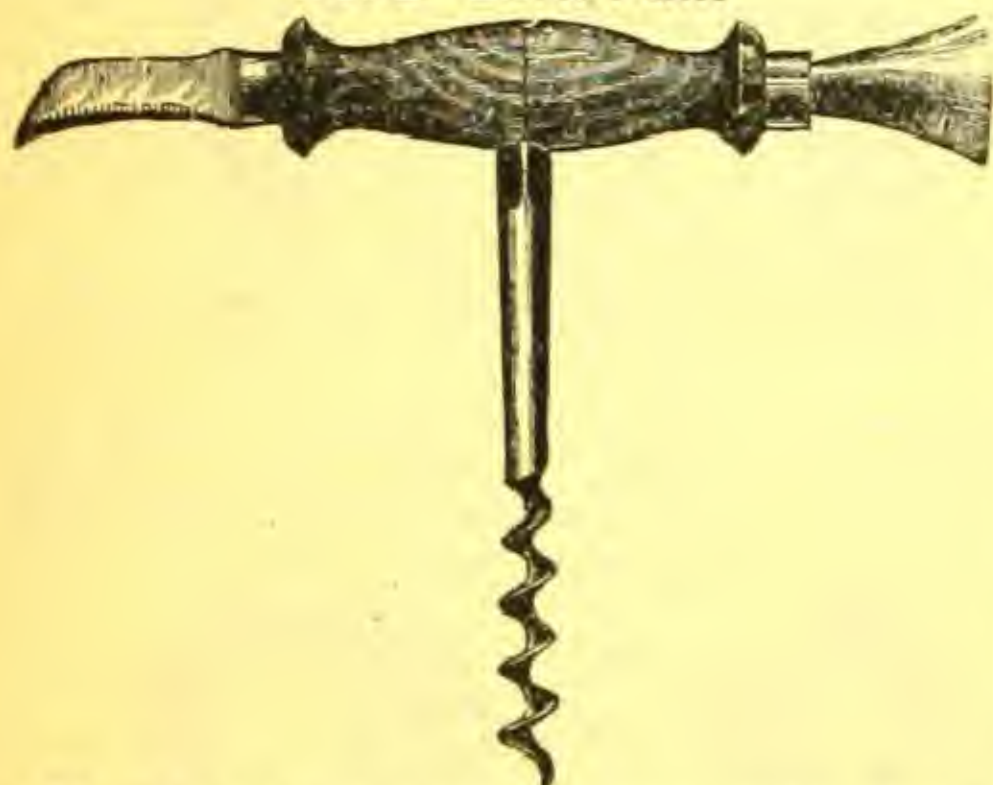
No. 13—CORK PULL.



Nickel plated. Works the same as No. 11, being a later design of that same pull. Complete with clamp.

Price each.....\$1 50

No. 2—Cork Pull.



No. 2 is an all steel Screw with Brush and Rim Cutter.

Price each.....\$ 45  
Per dozen.....5 00

New No. 6—Cork Puller.



Only three pieces in it. Will pull any cork. Screw, if broken, can be replaced. Nickel plated.

## PRICES.

Each, \$1 00 Dozen, \$10 50

## Extra Screws.

Each, 15c Dozen, \$1 50

No. 7—Cork Puller.



Iron handle. Screw, when broken, can be replaced same as No. 6.

## PRICES.

Each, 20c Dozen, \$2 25

## Extra Screws.

Each, 15c Dozen, \$1 50

No. 8—Cork Puller.



Is nicely finished and well made. Nickel plated, with wood handles.

Each.....\$ 45  
Per dozen.....5 00



No. 12—WIRE CORK EXTRACTOR.

Price each.....\$ 10  
Price per dozen.....1 00



Greeley's Cork Extractor, No. 9.

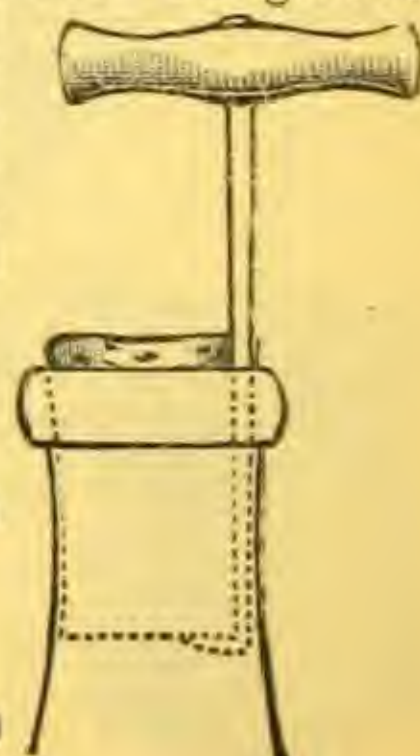
The blade of the extractor is inserted between the cork and the neck of the bottle. The groove or air passage in the back of the blade comes against the glass, allowing the air to pass in as the cork is drawn, thereby preventing suction; hence the cork comes out easily and whole.

No. 1—Small Wire.

Each...10c Dozen...\$1 00

No. 3—Medium Steel.

Each...25c Dozen...\$2 50





# THE DEAN LEMON SQUEEZER.



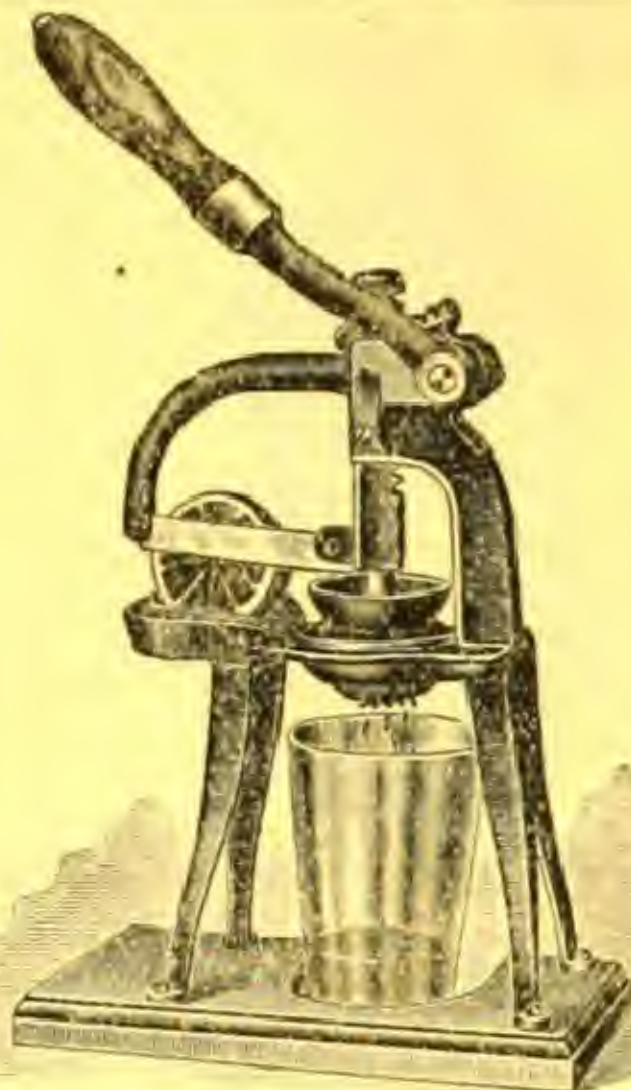
No. 1—With Porcelain Cup, each	75 cents.	Per dozen,	9 00
No. 2—With Porcelain Cup and Glass Tumbler, each	45 "	"	5 00
No. 3—With Porcelain Cup, each	25 "	"	3 00
Extra Porcelain Cups for No. 1, each	20 "	"	2 25
Extra Porcelain Cups for No. 3, each	10 "	"	1 00
Extra Glass Tumblers for No. 2, each	10 "	"	1 00



**No. 4—Straight Pressure Lemon Squeezer.**

A very powerful squeezer. Takes all the juice out. Very cheap.

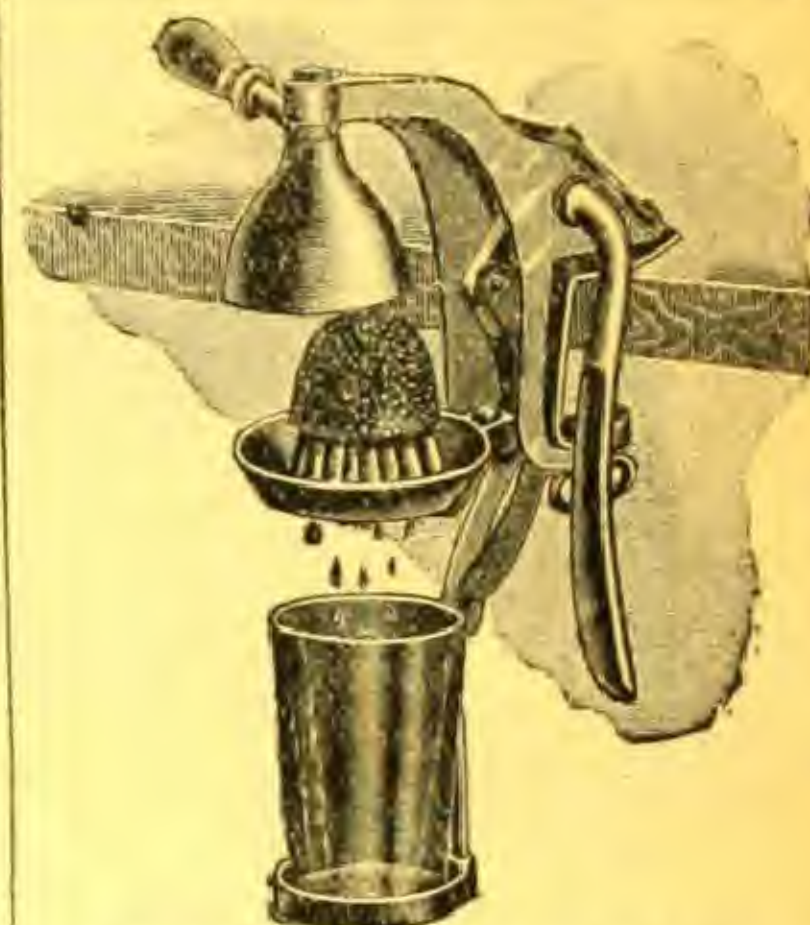
Price each, \$1 00 Per doz. \$11 00



**No. 5—Lemon Squeezer and Knife.**

Squeezer is connected with Knife for cutting Lemons.

Price each, \$1 75 Per doz. \$20

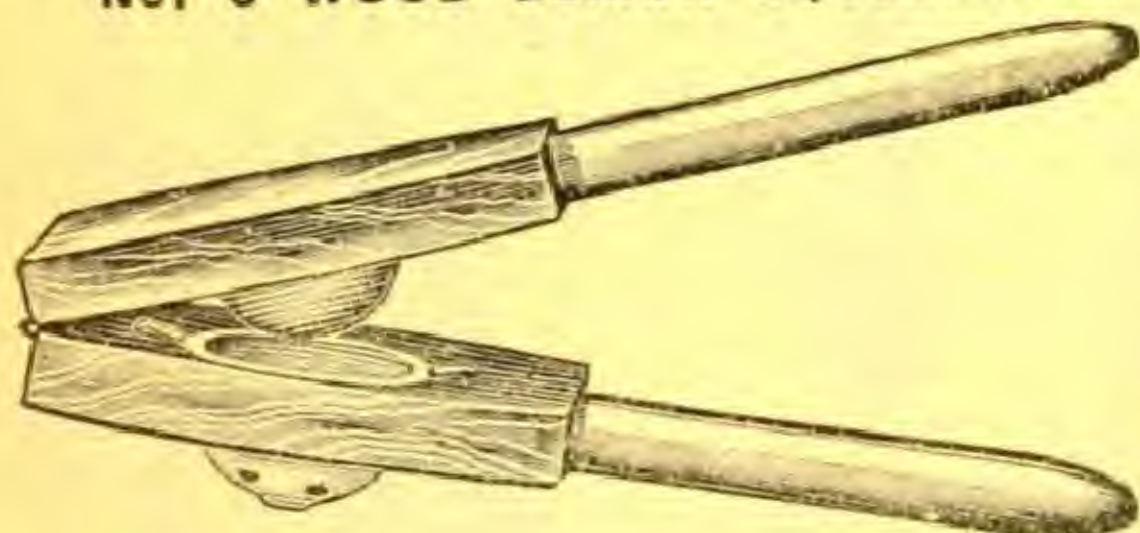


**No. 8—Lemon Squeezer and Reamer.**

Will take all the juice from a lemon without getting any on the floor or on the clothing. Are nickel plated.

Price each \$2 15

## No. 6 WOOD LEMON SQUEEZER.



Made of Maple. Has Lignum-vitæ cup or bowl, and is very strong.

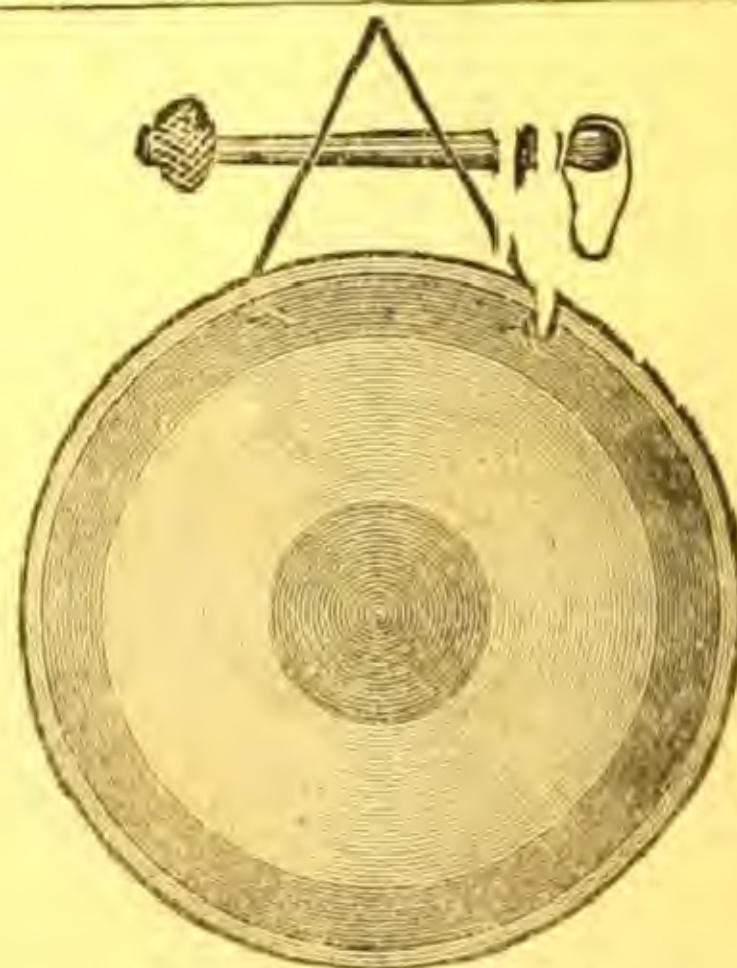
Price each 75c Per doz. \$8 00

## No. 7 IRON LEMON SQUEEZER.



This Squeezer is Malleable Iron Galvanized, and is the "Boss" Squeezer.

Price each 30c Per doz. \$3 25



## CHINESE GONGS.

The Gongs are for hotels, railroad eating houses, restaurants, etc. They are provided with mallets ready for use and made of the best of bell metal.

## SIZES AND PRICES.

	Price Each.		Price Each.
15 in. diameter	\$4 50	20 in. diameter	\$9 75
18 in. diameter	7 00	24 in. diameter	12 00



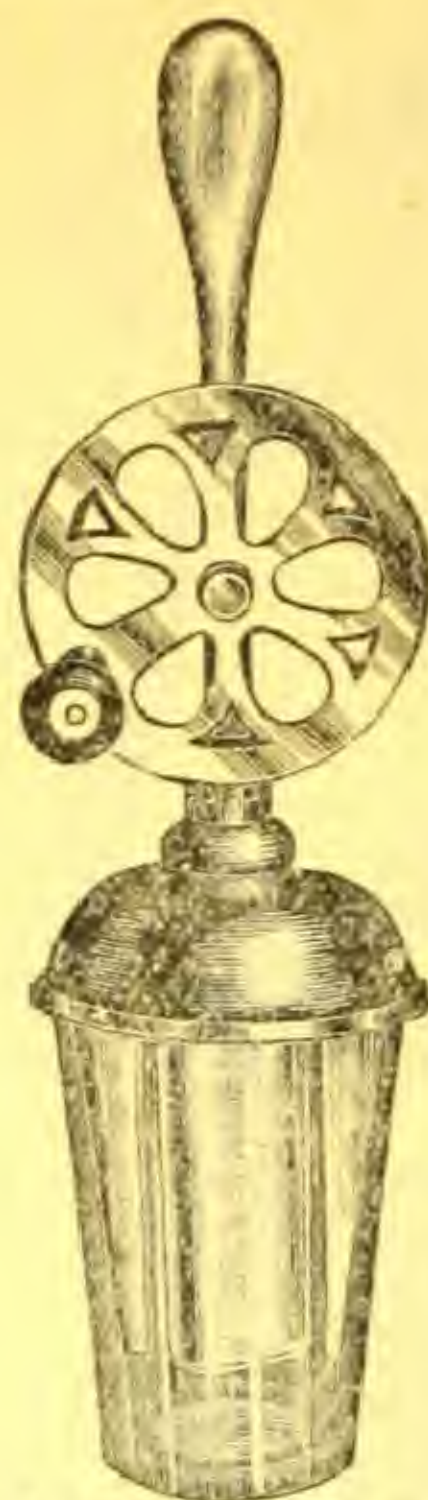
## \* MILK \* SHAKES. \*

They are low in price and easily operated. Are nickel plated and present a nice appearance. All those who supply the thirsty public will find these machines valuable.



**No. 3—Two Glass Milk Shake.**

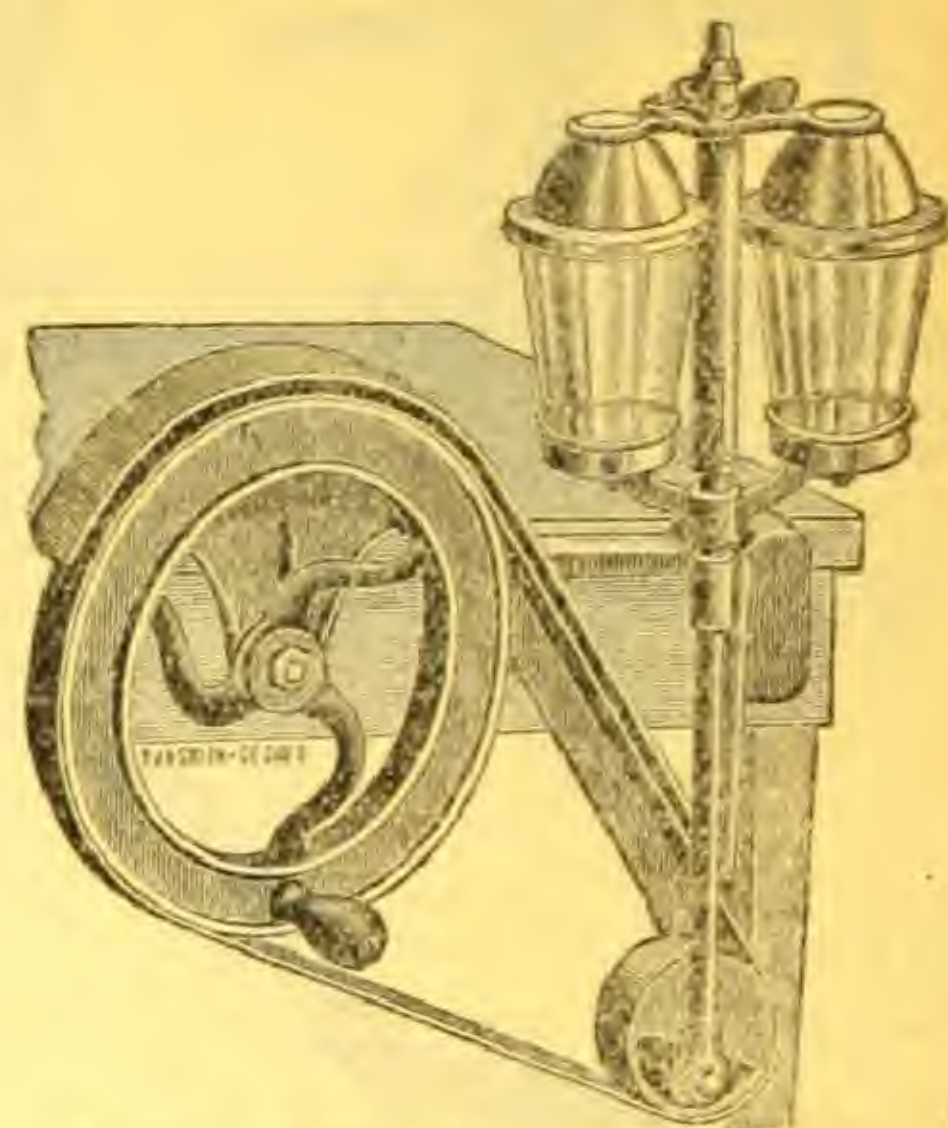
Has Glass Caps and will take any sized Glass.  
Price of Shake \$10.50



**No. 1—Single Glass Milk Shake.**

Can be placed over any glass. Are very light and can be handled anywhere.

Price each \$2.25.



**No. 2—Two Glass Milk Shake.**

Has Metal Caps and will take any glass from 4 to 5 inches in height.  
Price of Machine complete \$10.50

Extra glasses for Milk Shake.

Price per doz. \$1.00

Extra Caps for No. 1 Shake.

Price each 30c.

## TOWEL \* HOLDERS.

Are all Nickel Plated and the only way to keep your towels off the floor.



**No. 1.**



**No. 2.**

**No. 2.—Towel Holder with Ball.**  
Place the marble in one corner of the towel and fasten by pushing down the ring.



**No. 3 LOCK TOWEL HOLDER.**

**No. 3—Safety Towel Holder**—an ingenious article for use in saloons, offices, hotels, &c. There is no way of getting a towel out of its grasp except by use of a key—saves all loss of towels. Heavily Nickel Plated.



**No. 4—Spring Holder.**

Same as No. 1, with smooth sides instead of being ribbed

—PRICES.—

	Price each.
No. 1—With screw eye.....	15c
" 1—With key ring.....	15c
" 2—Ball Holder.....	30c
" 3—Lock Towel Holder.....	50c

Per doz.
\$1.50
1.50
3 25
6.00

	Price each.
No. 4—Spring Holder.....	15c
" 5—Plain Wire Holder.....	10c
" 6—Plain sides similar to No. 1.....	10c



**No. 1.**



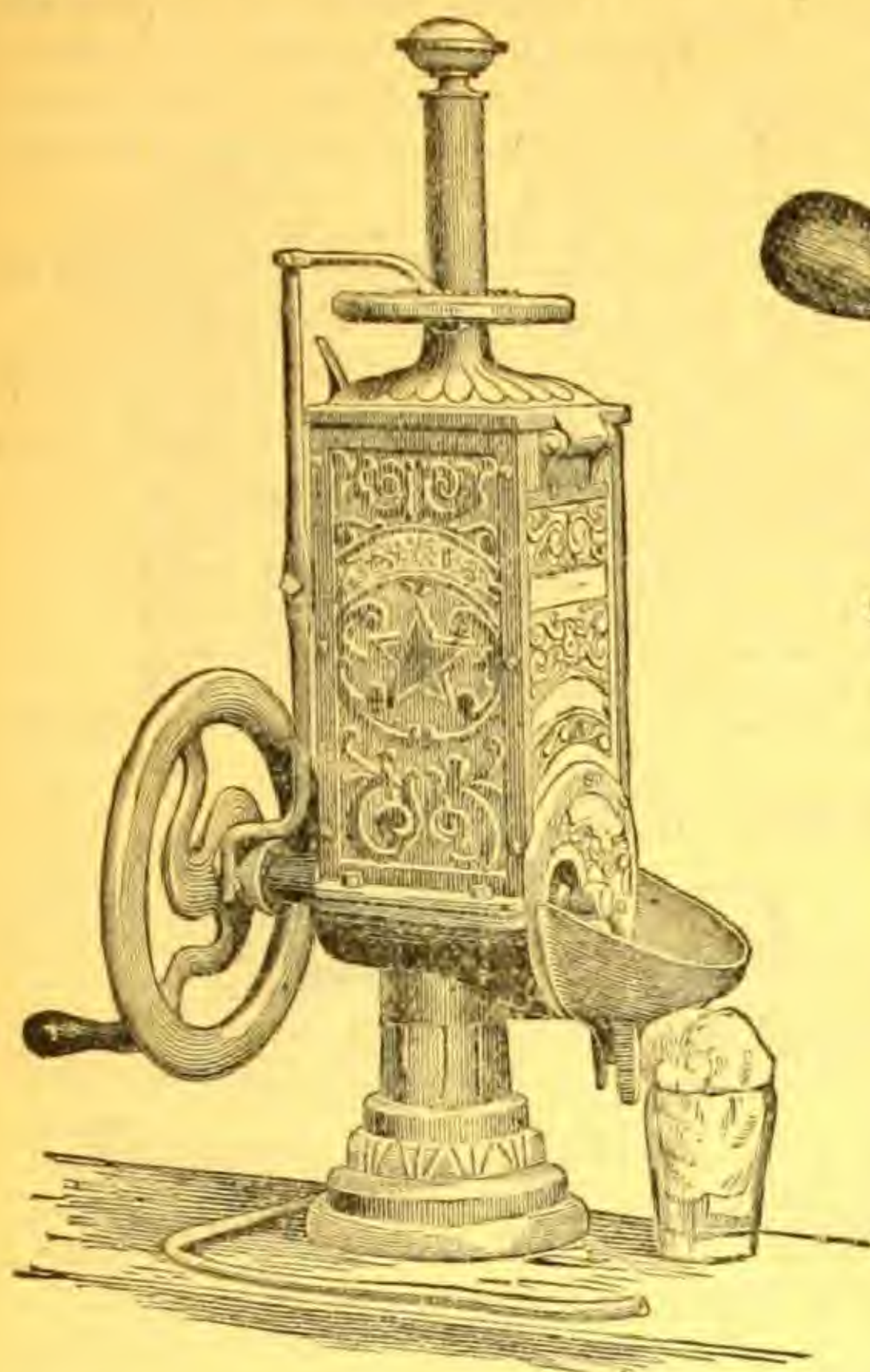
**No. 5.**

**No. 5, Towel Holder.**  
Tie a knot in one corner of the towel and insert in the narrow part of Holder.

	Per doz.
\$1.50	
1.10	
1.10	



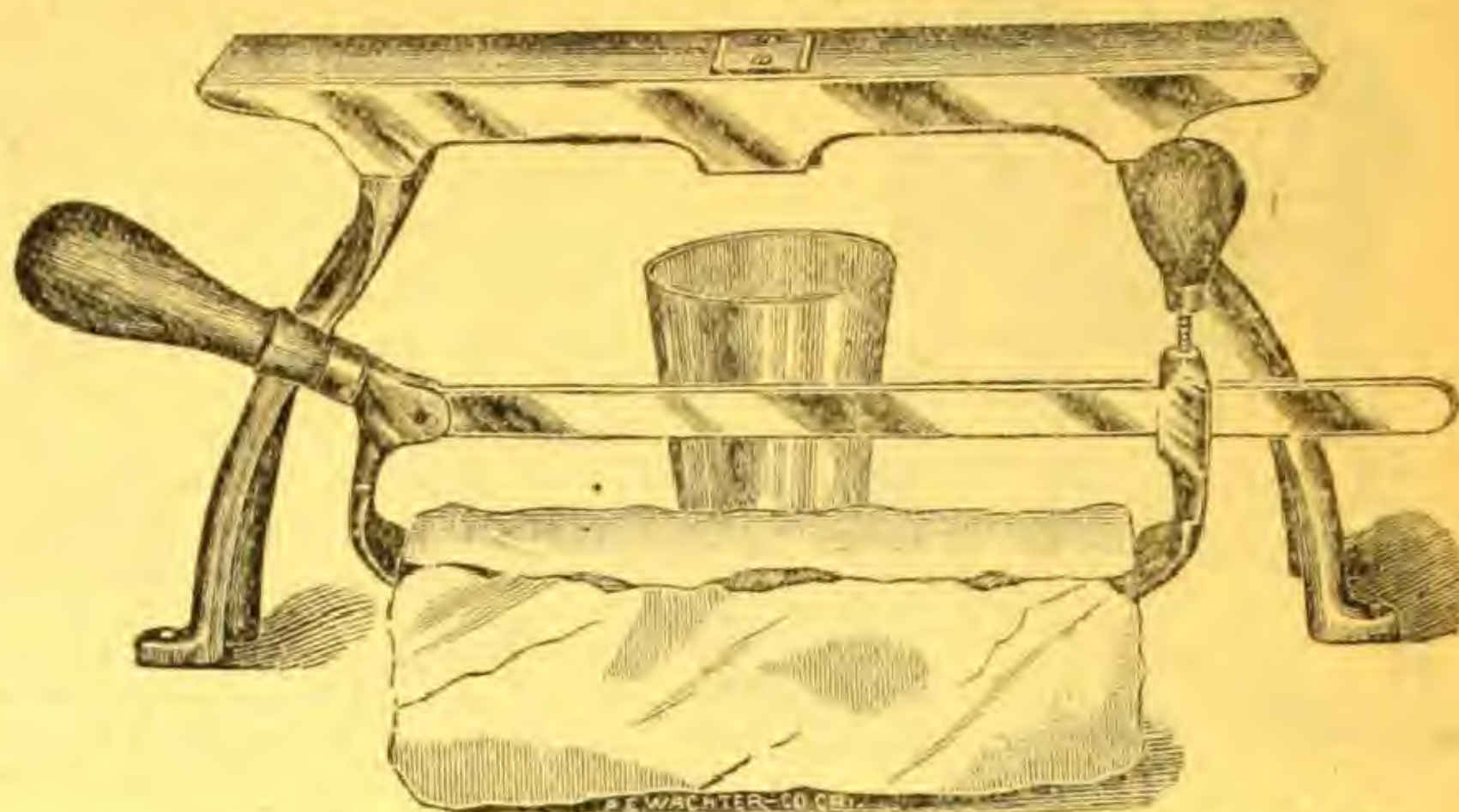
## No. 2 Star Ice Shave.



If you intend purchasing an Ice Shave, do not hold back for the difference of a few dollars, but buy the best, it always pays in the end. Every machine is self-feeding, an advantage over all others. They are made of Brass and are handsomely Nickel Plated. Every machine is mounted on a marble slab 8 by 14 inches, and being upright require but small counter space. The reservoir will hold 10 lbs. of ice. The drip pipe on side of machine will carry off all waste water.

**PRICE EACH, \$30 00.**

## No. 1 Ice Shave.



**Ice Shave, Nickel Plated, Price each, \$1 75**

**Ice Grip** for holding cake of ice. Nickel Plated. Can be adjusted to any size cake. **Price each, \$. 60.**

## No. 3 HAND ICE SHAPE.



Can be taken to the refrigerator and filled with shaved ice without removing the cake and without getting the hands wet. Holds enough shaved ice to fill a glass. Works on the principle of a hand plane. Knife is adjustable. To empty, lid is raised and the ice turned into the glass. **Price each, 45c. Per doz. \$5 00.**

## BAR ICE SCOOPS.



Nickel Plated, Heavy Metal, with Wood Handle. **Price each, 75c. Per Doz. \$8. 50.**

## No. 4 ICE SHAPE.

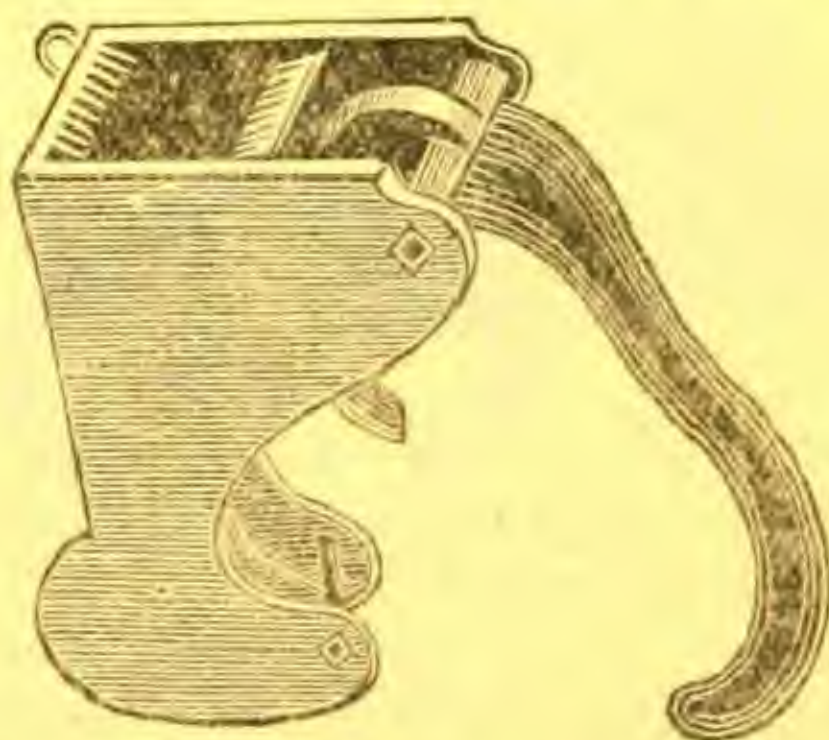


Will fit any glass. Can be taken in the hand and carried to the ice box, filled with shaved ice and used without wetting the hands or soiling them in any way.

**Price of Shave alone..... 45c**  
**" Per dozen..... \$5 00**

## CAST IRON

## ICE CRUSHER



**No. 10—Price each, plain iron \$3 00**

**No. 11— " " Galvanized 4 50**

## Milk Shake Glasses.



A large tumbler, suitable for either milk shake or soda water. Holds 12 oz.

**Price per doz \$1 00.**



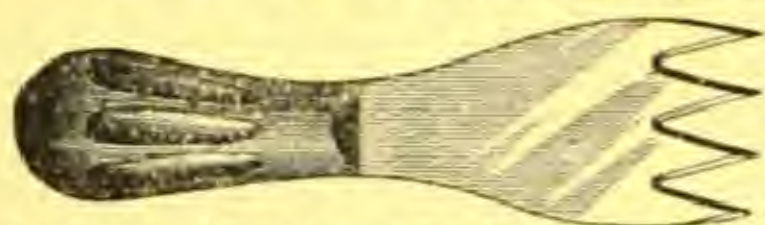


## Ice Cutting Machine.

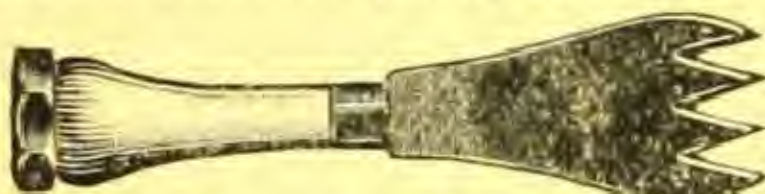
Any one who has used ice is aware of the annoyance, trouble and great waste of ice to get it in small size for use. While ice is comparatively easy to break, it is very inconvenient to break it into the shape wanted. For house, table, bar or family use the Ice Cutting Machine will be found indispensable after one trial.

- No. 11—For Family, Table, Sideboard and Bar use.... Price, \$ 3 60  
 No. 22—For same use as No. 1 only larger. Heavy galvanized iron..... Price, 5 40  
 No. 22½—18 inches high; weighs 25 pounds. Will take a piece of ice weighing 12 pounds..... Price, 9 00  
 No. 33—Is all galvanized iron, made very heavy; will take in a 25 pound cake of ice. Capacity 800 to 1200 pounds of ice per hour. For markets, oyster packers, hospitals, large hotels and bars, ice cream makers, refrigerator systems that use fine ice, asylums, public institutions, in fact, any place where ice is wanted in small size, it will be found to be a great saver of time and of ice..... Price, 22 00

### ICE CHISELS, ICE PICKS AND ICE TONGS.



No. 1—Iron Handle Chisel, 7 in. long.  
 Price..... Each, 15c Per doz., \$1 75



No. 3—Wood Handle with Metal Head, 10 in. long.  
 Price..... Each, 25c Per doz., \$2 75



No. 5—Iron Handle Pick, 9 in. Long.  
 Price..... Each, 15c Per doz., \$1 50



No. 2—Wood Handle Chisel, 9 in. long.  
 Price..... Each, 20c Per doz., \$2 25



No. 4—Wood Handle Chisel, 19 in. long.  
 Price..... Each, 40c Per doz., \$4 75



No. 6—Wood Handle Pick, 9 in. long.  
 Price..... Each, 10c Per doz., \$1 00



No. 7  
 ICE CHISEL OR CHIPPER.

Will chip a large amount of ice in a few minutes and break it into a uniform size.

Price each, 40c. Per dozen, \$4 75.

No. 8—ICE CHISEL.

Has Spade Handle and is 39½ inches long.

Price each, \$1 25. Per doz., \$14 00.



### STEVENS' HAND ICE TONGS.



B. A. STEVENS  
 TOLEDO O.

No. 1.

All steel, 2 link chain handles, will hold anything they get hold of.

#### PRICES:

12 in....	Pair, \$1 20	Doz., \$14 00
14 in....	" 1 30	" 15 00
17 in....	" 1 40	" 16 00



B. A. STEVENS  
 TOLEDO O.

No. 2.

Heavy Iron. Chilled points with eye handle.

#### PRICES:

14 in....	Pair, \$ 90	Doz., \$10 00
17 in....	" 1 00	" 11 00



B. A. STEVENS  
 TOLEDO O.

No. 3.

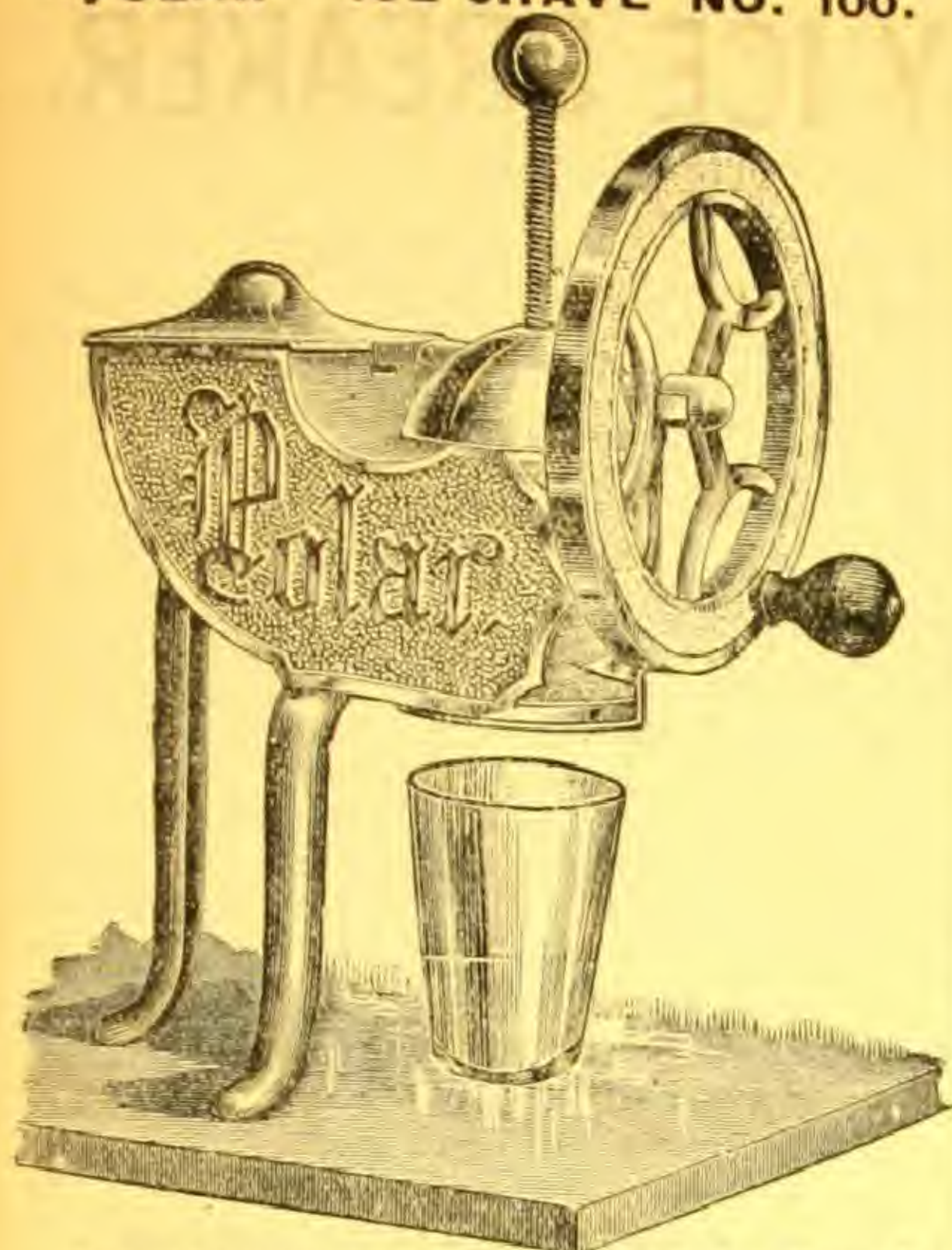
Iron, chilled points. One link.

#### PRICES:

12 in....	Pair, \$ 70	Doz., \$8 00
14 in....	" 75	" 8 50
17 in....	" 80	" 9 00

Ice Tools of every kind for Cutting and Storing Ice in Quantity. Plows, Markers, Tongs, Ice Poles, Run Iron, Ice Saws, Jack Grapples, Chisel Bars, Axes, Adzes. Send for Catalogue of Ice Tools.



**"POLAR" ICE SHAVE NO. 100.**

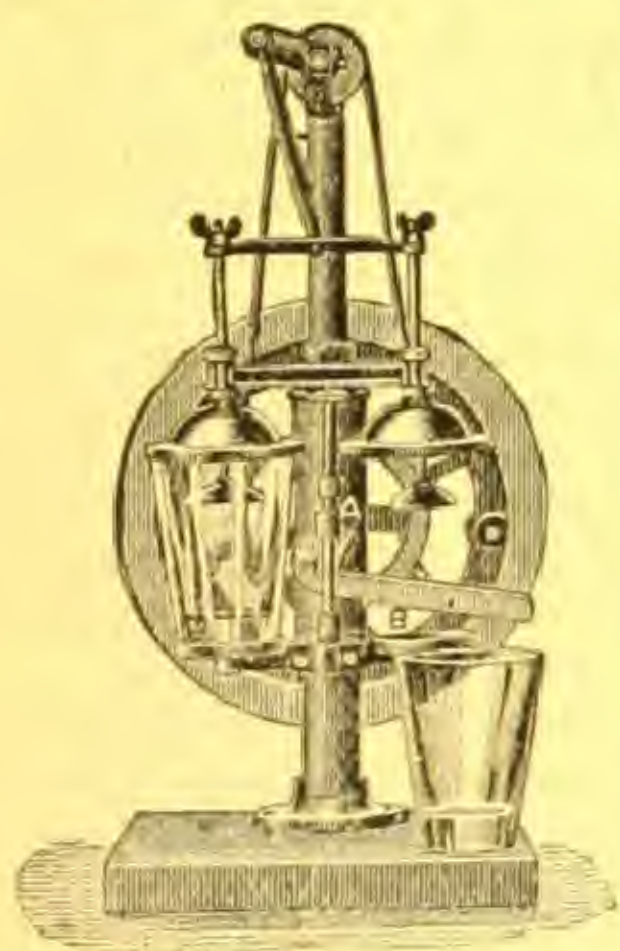
For a cheaper machine our 'Polar' Ice Shave No. 100 cannot be beaten. It is made of brass nickel finish, and mounted on a marble slab. It will not hold as much ice as the 'Star' or 'Polar' No. 200, but for a small trade it answers very well. It has a rotary cylinder, while the feed is applied by pressure on the lid with the hand.

Price, each ..... \$15 00

**IMPROVED "POLAR" ICE SHAVE.****NO. 200.**

Has nickel plated brass body, handsomely figured, nickel plated column and marble base. We have greatly improved the feed on this machine, by substituting a rack and gear for the old style chain feed. The shaved ice falls direct into the glass, as shown in the cut.

Price, each ..... \$30 00

**Milk or Lemonade Shake No. 11.**

Has a marble base, and is arranged for one or two glasses. It does not shake the glasses, but thoroughly mixes the contents. All bright parts are nickel plated. It is absolutely noiseless, and works so easy that a child can run it. The machine can be set to use glasses from four to five inches high. The glasses are moved up against covers by use of a lever. Where freedom from noise and ease of operation is desired; this machine will meet the wants of all.

Price ..... \$12 00

**The No. 55 Webb Ice Shave and Crusher.**

In view of the necessity for a perfect Ice Shave and Crusher we have constructed *both machines combined in one*, which can be changed from a Shaver to a Crusher and vice versa in less than one-fourth of a minute. No screws, bolts, pins or springs used in effecting the change. Is especially designed for accurate and fast (*the very fastest*) work. It can be easily worked by a 10-year old child, and it is guaranteed to overcome all the objections that have heretofore existed in Ice Shaves and Crushers. It possesses more points of merit in principle and construction than can be found in *all others combined*. Heavily tinned and packed securely for shipment. Weighs 16 pounds.

Price, each ..... \$12 50



# IMPROVED CREASEY ICE BREAKER.

The invention of a practical manufacturer. Was designed to prevent the enormous waste in breaking ice for freezers and other purposes, to save labor where this work was formerly done with inefficient implements, and to provide a practical, economical and durable machine for the hand, or with which power could be utilized if desired.

Over nine hundred of these machines are now in use throughout this and other countries by ice cream manufacturers, packers and shippers of fish, meat and oysters, ice dealers, creameries, hotels, restaurants, druggists, dispensers of iced drinks, etc. Among the above are the largest consumers of broken ice (some concerns having as many as eight large breakers,) in whose establishments

## "THE CREASEY"

has superseded all other machines and appliances for this purpose.

### Advantages Embodied in the "CREASEY" Ice Breaker.

**Direct Action**—Avoiding loss of power, by having the main cylinder upon the same shaft as the pulleys.

**Small Power Required**—Owing to each steel "tooth" picking of small pieces consecutively, much less power is required than in machines which undertake to crush an entire cake of ice at once.

The CREASEY is not an ice crusher.

**Rapidity of Work**—The teeth following each other in quick succession and each doing its share of the work, very high speed in the breaking of ice is attained, and a large amount of time thereby saved.

**Durability**—Owing to the simplicity of their construction these machines are also very durable and not liable to get out of order. The "teeth" are forged out of a high grade of steel. They can be sharpened in place, and when worn down, or if accidentally damaged, can be readily replaced by any one at trifling expense, as they are either riveted or bolted to the cylinder, and being drilled by a standard template, are interchangeable.

**Quietness of Running**—Owing to the few moving parts and the entire absence of complicated gearing, these machines run almost noiselessly—a valuable feature for ice cream saloons, restaurants, etc.

The benefit to be derived from the use of the CREASEY ICE BREAKERS comprises

A most decided saving of **Labor**.

A most decided saving of **Ice**.

A most decided saving of **Time**.

A most decided saving of **Money**.



### A MACHINE. FOR HAND OR POWER.

#### No. A MACHINE.

Used by the same class of manufacturers as the AA, whose requirements are not quite so large; the machine is similar to the AA in every respect, excepting that it is 9 inches narrower between the side frames.

Capacity: Four to six tons per hour. Will take cake of ice about 13 inches by 18 inches by 24 to 36 inches high. Width between side frames, 18½ inches. Weight, 750 pounds.

PRICE.....\$

Notwithstanding the great superiority and general excellence of these machines as heretofore made, experience gathered from hundreds of them in use, has shown where some improvements in construction could be added. While strictly adhering to the original essential principles, the No. 1, the A, and AA sizes have been made heavier and stronger, and the following improvements made, as shown by above cut:

Babbited bearings for the main shaft, which can be readily refilled to take up wear.

The side frames are so arranged that the cylinder can be removed without taking the machine apart, thereby increasing the facility for replacing or sharpening the steel teeth.

The back is made of iron instead of wood, thereby preventing wear from cakes of ice being thrown upon it.

The iron apron in front extends down to the floor, preventing the broken ice being pushed forward.

The above improvements make these machines still better than ever, and although the cost of manufacture is increased, the prices will remain as heretofore.

About fifty revolutions per minute is the proper speed for any of the power machines.

#### No. AA MACHINE.

Used by ice companies, dealers in broken ice, wholesale ice cream manufacturers, packers, etc.

Capacity: Ten to fifteen tons per hour. Will take cake of ice about 13 inches by 26 inches by 24 to 36 inches high. Floor space required, 3 ft. by 3 ft. 8 inches; height to top of side frames, 2 ft. 9 in. Width between side frames, 27½ inches. Weight, 950 pounds.

PRICE.....\$



# IMPROVED CREASEY ICE BREAKER.

## No. 1 MACHINE.

**No. 1 Machine, for Hand or Power, is adapted to the wants of confectioners, hotels, creameries, dairies, etc.**

Being supplied with tight and loose pulleys on one side, and a crank and gearing on the other, it can be driven by either hand or power.

Capacity, about 5,000 pounds per hour.

Will take cake of ice about 13 inches by 14 inches by 24 inches. Floor space occupied, 2 feet by 3 feet. Height to top of side frame, 2 feet 9 inches. Width between side frames, 14½ inches.

Weight, 740 pounds.

**PRICE, \$**

**No. 1 Machine, for Hand only, is similar to the foregoing machine in every respect excepting that the attachments for driving it by power are omitted.**

Weight, 560 pounds.

**PRICE, \$**



**No. 2 HAND POWER MACHINE.**

boxes. If desired, iron legs will be furnished at an additional cost of \$2.50. Has tight and loose pulleys. Weight, 240 pounds.

**PRICE, \$55 00.**

**No. 2 Machine, for Hand only, is similar to the foregoing in every respect, excepting that the attachments for driving it by power are omitted.**

**PRICE, \$45 00.**

## No. 2 MACHINE.

**No. 2 Machine, for Hand or Power, is adapted to the wants of hotels, restaurants, confectioners and creameries not requiring the larger sizes. It will take a cake of ice about 10 inches by 15 inches by 18 to 24 inches high. This machine is 26 inches high, and those using them frequently bolt them to the top of their ice**

**No. 3**

### MACHINE

Is used by hotels, restaurants and saloons for breaking ice for ice water, and cooling all beverages. It will take a piece of ice about 5 inches by 6 inches by 8 inches, breaking it into pieces about the size of chestnuts.

**Price, \$10, boxed.**



**No. 4**

### MACHINE

Takes the place of the ice plane for breaking ice for soda water and all summer drinks, and is largely used by restaurants, druggists, etc. It will take a piece of ice about 4 inches by 4 inches by 6 inches, and breaks it into very small pieces, which fall directly into the glass placed as shown in cut. **Price, \$5 00 boxed.**



### What a Few Say of the Creasey Machines.

**From Coates & Arnold, Extensive Dealers in Fish.**

Mackinac Island, Mich, Feb. 7, 1887.

Sir: Last summer we used the Creasey Ice Breaker both by hand and steam, and found it perfect in every particular. Will send order in the spring for another one a size larger. Yours very truly,

COATES & ARNOLD.

We have used an ice crusher for many years, and prefer the Creasey to any. It is very satisfactory.

PALMER HOUSE, Chicago, Ill.

The A. Booth Packing Company, Chicago, Ill., who have ten large machines at their various establishments,

write: "As to capacity, we have crushed a ton in three minutes with one machine. As to saving of labor over our former mode of crushing, will say, it is so far superior that comparison would seem ridiculous. They give entire satisfaction, crushing more ice in less time than any we have ever used. We cheerfully recommend them."

My No. 1 Creasey Ice Breaker has been in constant use for six years, and has never cost one cent for repairs. I consider it the best in use.

GEO. EDMANDSON (Oyster Dealer), Chicago, Ill.

We consider the Creasy Ice Breaker a great saving in time, labor and ice, and we would not do without them if they cost double the money.

BAHLS & THOMAS, Ice Cream Mfrs., Philad'a, Pa.



## CIGAR LIGHTER.



Height of burner, 6 inches.  
Price each.....\$1 25

## CIGAR CUTTER.



Full Nickel Plated.  
Price each.....70c.

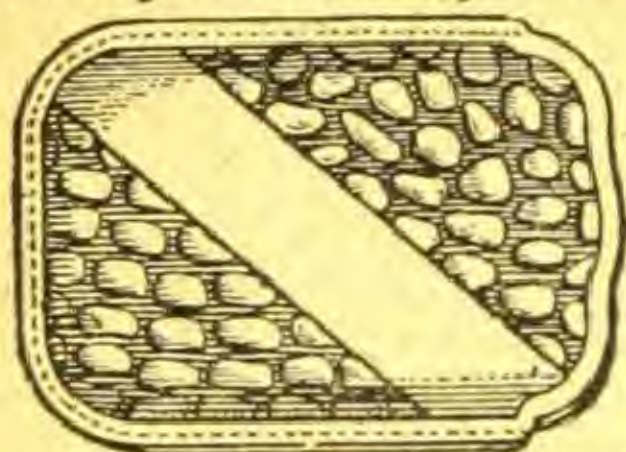
## No. 1 TOBACCO CUTTER.



Cuts a plug 4 3/8 inches wide.

Japanned Iron, price each.....\$1 35  
Nickel Plated, price each.....2 00

## No. 5 Alligator Embossed Cigar Pouches.



These Pouches are made from heavy Manilla and stamped in imitation of Alligator Skin. There is room for printed card on them and they are as good an advertisement as you can find. Try some of them and when you sell your customer 5 cigars, put them in this case and he will keep the case in his pocket for future use. They hold five cigars.  
Price per 1000, printed.....\$13 00

## FOLDING MANILLA PAPER CIGAR BOXES.

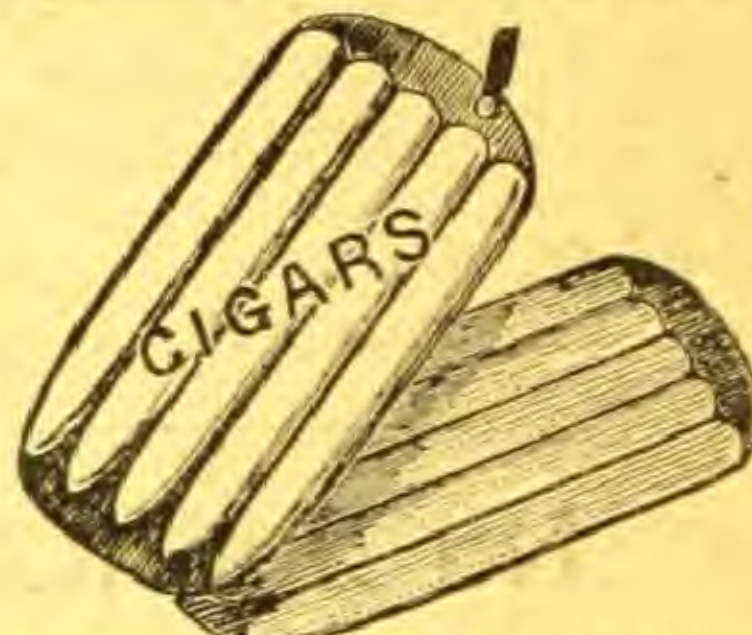


For packing, shipping or carrying cigars in pocket, the handiest way of putting up a few cigars for your customers that you can find.

Prices per 1,000, Printed.  
No. 1, to hold 3 cigars.....\$ 9 50  
" 2, " 5 " .....12 00  
" 3, " 10 " .....15 00  
" 4, " 25 " .....20 00

If any of these pouches and cases are wanted plain (not printed), the price will be 10 per cent. less.

## Embossed Manilla Cigar Boxes.



For the same purpose as No. 1 to No. 5, and while they are not as fancy as No. 5 they are neat and attractive.

Prices per 1,000 Printed.  
No. 6, to hold 3 cigars.....\$20 00  
No. 7, to hold 5 cigars.....23 00



No. 1.

## NICKEL PLATED ASH RECEIVERS.

No. 1 Ash Receiver is in imitation of a plug hat. Stands 1 1/4 in. high and is beautifully finished. Price each.....10c

No. 2 Ash Receiver is a small cuspidore, neatly spun and handsomely finished. Stands 1 1/4 in. high. Price each.....10c



No. 2.



## PORCELAIN LETTERS.

The modern way of sign lettering windows is by fastening white porcelain letters on the outside of the glass. Anyone can put them on. They always look clean and are very showy. The low cost and quick method of attaching recommends them to every one. Figures and numbers same price as letters.

1 inch	Price each	3c.	4 inch	Price each	12c.
2 "	"	6c.	5 "	"	15c.
3 "	"	9c.	6 "	"	20c.

Cement for putting on, 15c per box, extra.

## DIRECTIONS.

Mark on window with chalk the position in which you wish to attach letters. Cover the back of the letter thickly with cement and press onto the glass, working the letters gently back and forth and up and down in order to expel the air and work out the superfluous cement and thus secure a good adhesion. After letters are attached use a small sharp piece of wood and clean away the superfluous cement that has worked out and fill any spaces between glass and letters that have not been filled. The same process will answer in attaching letters to any smooth surface. The cement becomes perfectly hard in a few days time.

Be careful in sending orders to give size and number of letters wanted and specify if you want cement.



## MIXED SPICE, FOR BAR USE.

This spice is put up in screw top cans holding one pound, is composed of all the different Aromatic Herbs, Spices, Coffee, etc., that is used on a spice tray. The pieces are carefully broken into proper size for use and all dust and dirt sifted out.

PRICE PER CAN ..... 50c.



## WHOLE SPICES FOR BAR USE.

These spices are all whole, very clean and free from dust. The ones that come in large pieces are broken into small pieces ready to put on counter for your customers to use. Will be sold in as small a quantity as wanted, and there is no bar tender but what should have a good assortment of them on his bar in a spice tray.

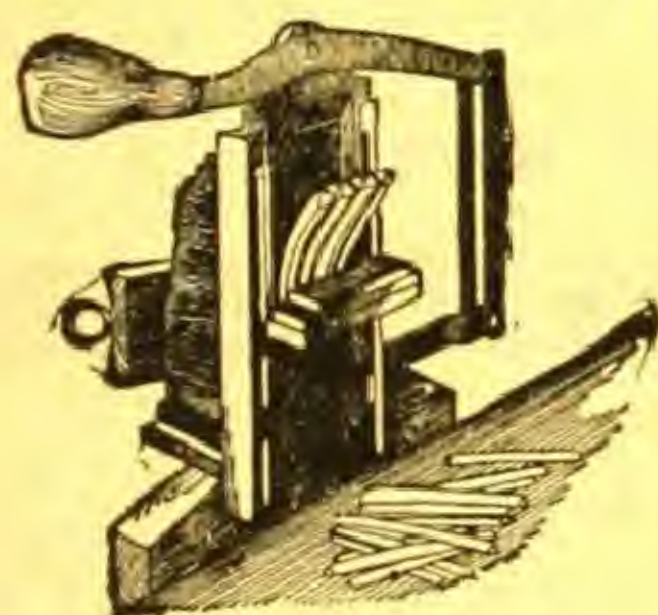
	Per Lb.		Per Lb.
Allspice, .....	08c	Orris Root, .....	50c
Coriander Seed, .....	08c	Sweet Flag Root, (or Calamus), .....	50c
Cinnamon, small stick, .....	25c	Cassia Buds, .....	25c
Cloves, .....	15c	Ginger Root, .....	35c
Mace, .....	1 00	Sassafras Bark, .....	20c
Nutmeg, whole, .....	80c	Dried Orange Peel, .....	25c
Caraway Seed, .....	20c	Dried Lemon Peel, .....	25c
Cardamom Seeds, .....	1 50	Any other Spices will be furnished that are wanted.	

## STEVENS' STRICTLY PURE GROUND SPICES.

For Hotel and Restaurant use only. \$50 will be paid to any one finding adulteration in these goods.

	Per Lb.		Per Lb.
Black Pepper, Sifted Sangapore, ground, 1 lb. papers, .....	10c	Sweet Marjoram, ground, .....	25c
Black Pepper, whole, 10 and 20 lb. box, .....	8c	Thyme, whole, .....	15c
White Pepper, ground, 10 and 20 lb. boxes, .....	22c	Ginger, ground, African, .....	20c
" " whole, 10 and 20 lb. boxes, .....	20c	" " ground, Jamaica, .....	20c
Red Pepper, ground, .....	25c	Summer Savory, whole, .....	15c
Allspice, ground, 1 lb. papers, 10 and 20 lb. bxs, .....	10c	Mustard Seed, whole, .....	10c
Coriander, ground, 10 and 20 lb. boxes, .....	10c	Garlic, Italian, .....	8c
Sage, American Leaf, whole, .....	20c		
" rubbed, .....	24c	Understand these are strictly first-class spices, and will be sold in as small a quantity as wanted.	
Cinnamon, ground, .....	30c	The above are regular packages, keep the goods nice, clean and without waste.	
Cloves, ground, .....	15c		
Mace, ground, .....	90		

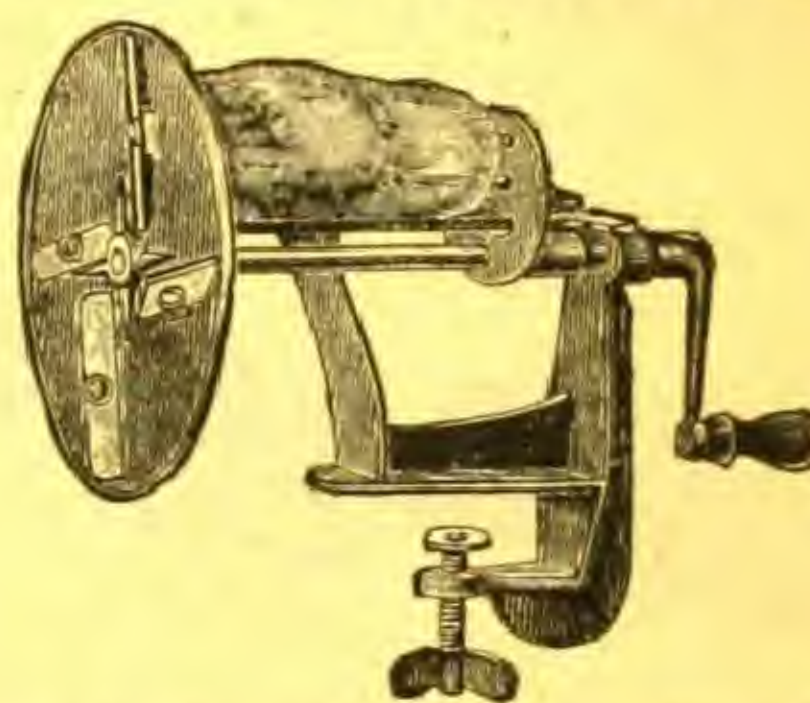
### THE CORDON POTATO CUTTER.



The handiest machine for slicing "French Fried" potatoes. Does the work easily and quickly. All the pieces are cut a uniform length and size.

Price each ..... \$6 50

### LIGHTNING POTATO SLICER.



A very simple and handy machine for slicing potatoes for frying, does the work quickly and makes the slices as thin as wanted.

No. 1—Small size, price each. .... \$1 10

No. 2—Large size, price each. .... 1 75

In ordering small amounts of spices, or goods of any kind, you will save time and expense by sending the money with your order. This avoids C. O. D. charges by express and exchange collections. Remit by money order, draft, express order, registered letter or postal note. Do not send personal checks for small amounts.



# Bottle and Flask Corks,

*Made from Best Cork, and Suitable for the Saloon and Liquor Trade.*

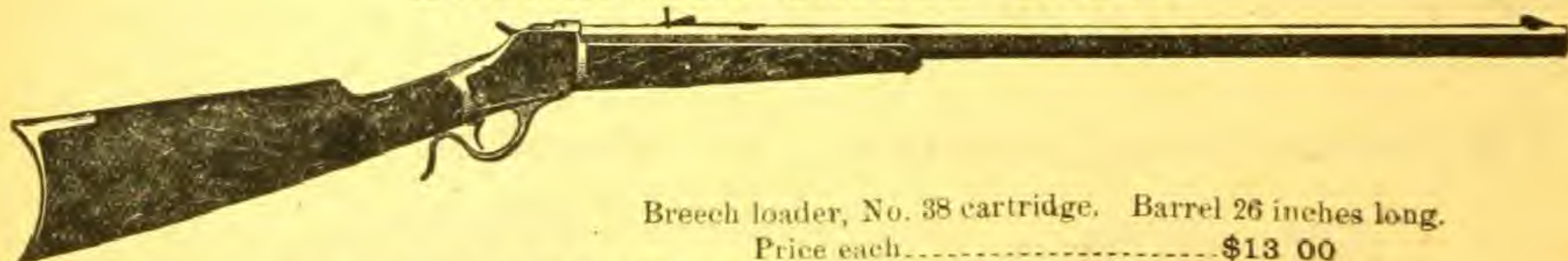
					For Flasks.	XX For Wines, 1½ in. long.	XX For Wines, 1½ in. long.	XX For Wines, 2 in. long.
					Per gross.	Per gross.	Per gross.	Per gross.
No. 1,	$\frac{1}{16}$ in.	diameter of large end	.....		\$ 06	.....	.....	.....
No. 2,	$\frac{1}{8}$	"	"	.....	07	.....	.....	.....
No. 3,	$\frac{9}{16}$	"	"	.....	08	.....	.....	.....
No. 4,	$\frac{5}{8}$	"	"	.....	10	.....	.....	.....
No. 5,	$\frac{11}{16}$	"	"	.....	15	.....	.....	.....
No. 6,	$\frac{3}{4}$	"	"	.....	25	.....	.....	.....
No. 7,	$\frac{13}{16}$	"	"	.....	35	\$1 00	\$1 20	.....
No. 8,	$\frac{7}{8}$	"	"	.....	45	1 05	1 35	\$1 90
No. 9,	$\frac{15}{16}$	"	"	.....	50	1 10	1 50	2 25
No. 10,	1	"	"	.....	60	1 15	1 55	2 50
No. 12,	$1\frac{1}{8}$	"	"	.....	70	1 50	2 50	4 50
No. 14,	$1\frac{1}{4}$	"	"	.....	80	.....	.....	.....
No. 16,	$1\frac{3}{8}$	"	"	.....	90	.....	.....	.....
No. 18,	$1\frac{1}{2}$	"	"	.....	1 00	.....	.....	.....
No. 20,	$1\frac{5}{8}$	"	"	.....	1 10	.....	.....	.....

XX Wine Corks are the best grade of wine corks that can be made. They are superior goods from selected stock. X Grade is the common grade in use. This grade will be supplied at 25 per cent less, in sizes of 7, 8, 9 and 10 only.

## RIFLES FOR SPORTING.

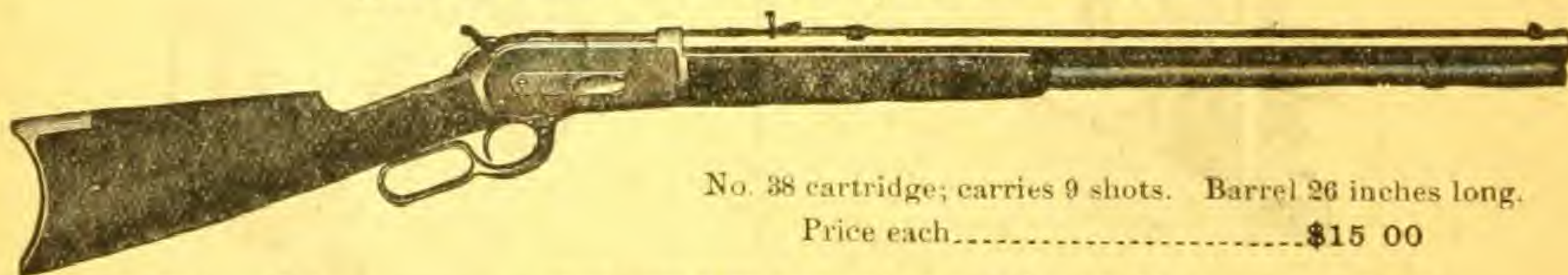
As every one knows, the Winchester Rifles are standard goods. The accompanying size is a good one for game, and the price will be found low.

### WINCHESTER SINGLE SHOT.



Breech loader, No. 38 cartridge. Barrel 26 inches long.  
Price each.....\$13 00

### WINCHESTER MAGAZINE RIFLE.



No. 38 cartridge; carries 9 shots. Barrel 26 inches long.  
Price each.....\$15 00

Either of these guns are perfect—are very correct in fire and not liable to get out of order.

## CARTRIDGES.



Cartridges for 38 single shot, 20 in a box. 75c per box.

Cartridges for 38 magazine, 20 in a box. 75c per box.

In ordering cartridges, give the numbers (which are stamped on top of the barrel of the rifle just in front of the hammer), denoting quantity of lead and powder in cartridge to be used.



## MIXED DRINKS.

**PARSNIP WINE.**—18 pounds of sweet parsnips, 3 gallons of water, boil together soft, press liquor through a sieve, add to each gill 3 pounds of loaf sugar; when nearly cold, add yeast. Let the wine stand open ten days, stirring from the bottom, several times each day. Then put in the cask, and keep it full up to the bung with liquor reserved for that purpose, as it works out.

**RHINE WINE AND SELTZER.**—use a large wine glass—The bartender's attention is called to the fact that when a customer calls for Rhine wine and seltzer water, he desires a larger portion of wine than of seltzer, and if he should call for seltzer and wine, he desires more seltzer than wine; attention must be paid that both the wine and the seltzer are continually kept on ice. This is a favorite drink with German people, and preferred by them in many cases to lemonade.

**RED CURRANT WINE.**—70 lbs. red currants, bruised and pressed, 10 lbs. brown sugar; water to fill a 15 gallon cask; ferment. This makes a pleasant red wine, rather tart, but keeps well.

**RHINE WINE AND SELTZER WATER.**—use a large bar glass—Pour in rhine wine until the glass is half full, add two small lumps of ice, fill the glass with seltzer water.

**RHUBARB WINE.**—Chop the rhubarb plant, drain off the juice, and to each quart add a quart of water and 2 pounds of sugar. Let it ferment, and bottle when clear.

**SHERRY WINE AND ICE.**—use a whiskey glass—1 or 2 lumps of broken ice, place a bar spoon in the glass, hand this out with the bottle of sherry wine, and let the customer help himself. If a hotel, restaurant or cafe is attached to the establishment and the customer should call for such a drink at the table, it is the bartender's duty to fill the glass with sherry wine, and not send the bottle to the table, unless requested to do so.

**TOMATO WINE.**—1 quart of tomato juice, 1 pound of sugar. Use no yeast, as it will ferment without. This is easy to make and is much relished in some places.

## SYRUPS, ESSENCES, TINCTURES, ETC.

These preparations are used for making prepared punches, cocktails, etc.

**BANANA SYRUP.**—1 gallon white syrup, 1 ounce essence of banana, a few drops of lemon extract.

**CLOVE SYRUP.**—30 drops of quintessence of cloves, 1 lb. simple syrup. Mix by shaking well together in a bottle.

**CORDIAL SYRUP.**—35 lbs. refined lump sugar, 3 gallons boiling water. Dissolve the sugar in the water and stir in through flannel.

**GINGER SYRUP.**—1 gallon white syrup, 12 ounces tincture of ginger. Strain if cloudy. Another.—Put 2 ounces Jamaica ginger into a quart of boiling water, let it remain 24 hours, closely covered, strain, and add 3 pounds crushed sugar; boil to a syrup.

**GUM SYRUP.**—Dissolve 2 pounds of loaf sugar and 1 pound of white gum arabic in 1 quart of hot water, boil over the fire for 2 minutes.

**GUM SYRUP.**—14 lbs. loaf sugar, 1 gallon water. Boil together for 5 minutes, and add water to make 2 gallons.

**LEMON SYRUP.**—1 pint of lemon juice, dissolve 5 lbs. of sugar in the lemon juice, add the rinds of 5 lemons, boil for two minutes, skim, then strain.

**LEMON SYRUP.**—5 gallons of gum syrup, 4 ounces of tartaric acid, 1 ounce of oil of lemon, 1 pint of alcohol. Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

**LEMON SYRUP FOR SODA WATER.**—8 pounds of white sugar and 1 gallon of pure soft water, 2 ounces of gum arabic. Boil in a brass or copper kettle until the gum is thoroughly dissolved, then skim and strain through white flannel, adding tartaric acid, 5½ ounces and flavor to taste with extract of lemon. Bottle. All other syrups can be made in the same manner, using the extract of the fruit to taste. These make a very refreshing summer drink, by adding two tablespoonfuls of the syrup to a glass of water and ¼ teaspoonful of super-carbonate of soda; drink while foaming.

**ORANGE SYRUP.**—2 oz. tincture of orange peel, 1 lb. simple syrup.

**ORGEAT SYRUP.**—Cover with boiling water 2 pounds of sweet almonds, ½ lb. of bitter almonds, let them stand until cool and then peel them, beat in a mortar to a fine paste, adding water slowly, press through a linen cloth and dissolve in the liquid 15 pounds of sugar, boil for 2 minutes, then strain.

**PINEAPPLE SYRUP.**—Add 1 ounce essence of pineapple to 1 gallon white syrup and add half ounce tartaric acid.

**PLAIN SYRUP.**—6½ pounds of loaf sugar, ½ gallon of water, the white of 1 egg. Boil until dissolved, and filter through flannel.

**RASPBERRY SYRUP.**—1 pint of filtered raspberry juice, mash the raspberries in a pan and let them stand 2 or 3 days until fermentation has commenced, filter the juice through blotting paper, and add 2 pounds of fine sugar. Place the syrup on the fire and as it heats, skim carefully, but do not allow it to boil; when it becomes of a proper consistency, remove and allow it to cool, then bottle.

**SARSAPARILLA SYRUP.**—10 drops oil of anise, 20 drops oil of wintergreen, 20 drops oil of sassafras, 6 ounces of caramel. Cut the oils in 4 ounces of alcohol.

**SIMPLE SYRUP.**—2 pounds of loaf sugar to 1 pint of water, dissolve it over the fire, remove the scum that arises, as soon as it commences to boil, remove it from the fire, strain it while hot.

**STRAWBERRY SYRUP.**—Take 4 quarts of strawberries, express the juice and strain, add water until it measures 4 pints, add 8 lbs. of powdered sugar, keep it on the fire until it boils, then strain; allow it to cool, and bottle.

**VANILLA SYRUP.**—1 gallon white syrup, ½ ounce extract vanilla.

**WILD CHERRY SYRUP.**—4 ounces wild cherry bark, steeped in a pint of cold water 36 hours; press out, and add half pound sugar; strain.

**AROMATIC TINCTURE.**—1 ounce of ginger, 1 ounce of cinnamon, 1 ounce of orange peel, ½ ounce of valerian, 2 quarts of alcohol. Macerate the ingredients in the alcohol in a close vessel for 14 days, then filter through filtering paper. This is sometimes employed to give a flavor to milk punch, but it must be used with precaution. Ten drops are sufficient for a pint of punch.

**TINCTURE OF ALLSPICE.**—This is prepared in the same manner as tincture of cinnamon, using ground allspice instead of cinnamon.

**TINCTURE OF CINNAMON.**—Place 2 pounds of ground cinnamon into a jar with 1 gallon 95 per cent. alcohol, closely covered. At the end of 8 days strain the liquor clear; wash the sediment with 1 quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

**TINCTURE OF ALLSPICE AND TINCTURE OF GENTIAN.**—Prepared same as above, substituting allspice and gentian for cinnamon.

**TINCTURE OF CLOVES.**—1 pound of ground cloves; warm them over a fire until quite hot; put them quickly into a jar, pour on them 1 gallon 95 per cent. alcohol. Cover them air-tight, and let them stand for 10 days, draw off into bottles and cork close.

**TINCTURE OF LEMON PEEL.**—Cut into small chips the peel of 12 large lemons; place it in a glass jar and pour over it 1 gallon spirits, 70 per cent. Let it stand until the lemon peel has all sunk to the bottom of the liquor. It is then ready for use without either filtering or straining.

**TINCTURE OF ORANGE PEEL.**—1 pound of dried orange peel (ground,) 1 gallon of spirits (95 per cent.); place them in a closely corked vessel for 10 days; strain and bottle for use.

**SOLFERINO COLORING.**—1 oz. solferino, 1 pint of water. Put them in a bottle, shake well, and in 24 hours it will be ready for use.

**SUGAR COLORING.**—4 pounds of brown sugar, boil it well and burn it so that it will taste bitter, thin it with water while on the fire, pouring in but a little at a time, and keep stirring. If you pour too much in at a time, it will explode, and may burn you. After it is thinned down to its proper consistency, strain it while warm.

**BLACKBERRY EXTRACT.**—Mash nice blackberries; strain through flannel; to 1 pint of juice add: 1 lb. crushed sugar, ½ oz. ground cinnamon, ¼ oz. mace, two tablespoonfuls powdered sugar; strain, and if desired, add ¼ gill of brandy.

**LEMON EXTRACT.**—1 oz. oil of lemon, 48 oz. citric acid (tincture,) 6 gallons gum syrup, enough water to make 24 gallons. Before mixing cut the oil in a pint of alcohol. Filter carefully through charcoal.

## BEERS.

**ELDERBERRY BEER.**—Secure about 20 gallons of the first and strong wort. Boil ½ bushel of elderberries, and when cold strain them into the wort and let it work in the barrel. You will be surprised at the result. At the end of a year you will have an excellent port wine.

**FAMILY BEER.**—10 gallons boiling water, 15 ounces ground ginger, 10 ounces cream tartar, 10 lemons, sliced. Put all together, and when nearly cool, strain and add 15 lbs. brown sugar. After which cut ½ oz. oil of cloves and ½ oz. oil of cinnamon in 4 oz. alcohol. When luke-warm, put in 1 pint of yeast, and in 15 hours skim and filter it. If bottled, tie corks down carefully.

**GINGER BEER.**—2 gallons water, 1 pint molasses, 1 gill yeast, 2 oz. ground ginger. This can be ready for use in two hours. Another.—2 pounds brown sugar, 2 gallons boiling water, 1 quart of molasses, 2 oz. cream tartar, 2 oz. ginger. Stir well together. Put in a keg. Add a pint of good yeast; bung it up close. Shake the keg well, and after standing 24 hours, bottle it, and in 10 days it will sparkle like champagne.

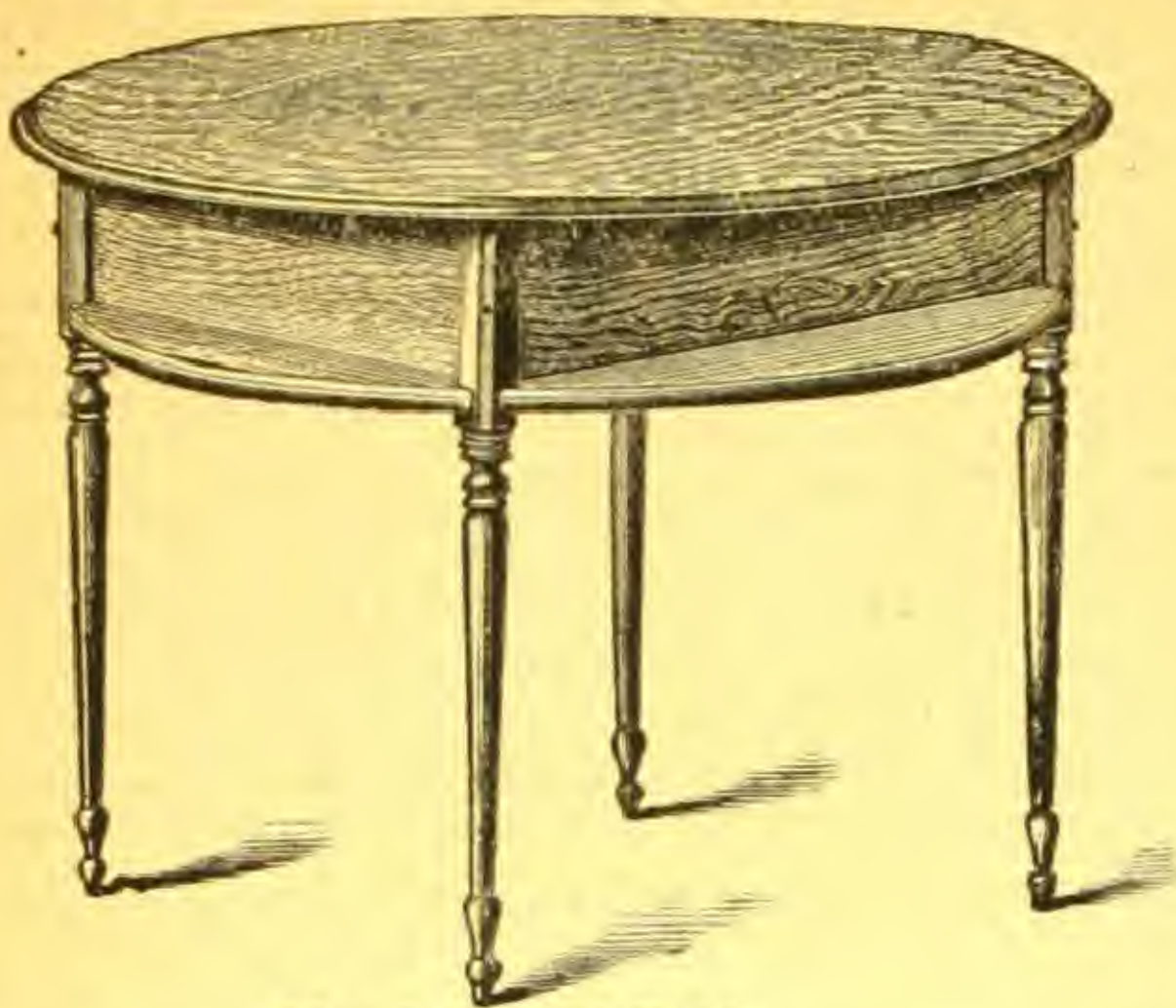
**HOP BEER.**—5 quarts water, 6 oz. hops. Boil 6 hours, after which strain this, and adding 4 quarts more water and 12 tablespoonful ground ginger, boil 3 hours longer. Strain this and mix with the former strained liquor. Deeply brown a loaf of bread, and, pounding it fine, add to the liquor, and when it is nearly cold, add a pint of brewers' yeast, allowing it to ferment a day and a half (36 hours). Draw off into a keg or bottle; tie corks down.

**LAGER BEER.**—This is of almost universal consumption, and much depends upon its handling. It should be kept at a temperature of from 40 to 45 degrees, and when the demand is sufficiently rapid s best drawn directly from the keg. Do not use the first two or three glasses, until the beer runs freely; then drive the vent into the bung. If drawn through pipes, they should be of the best material and kept perfectly clean and in good order. Beer remaining in the pipes over night should not be used, as it is liable to sicken whoever drinks it. The bartender must see that the glasses are perfectly clean. After filling, remove the superfluous froth with a ruler, as by this means the foam in the glass will remain firm longer, and prevent the beer from getting flat as quickly. If a second glass or more is called for, use the same glass without rinsing. The beer will thus taste and look better. In serving two or more of a party, be careful not to mix the glasses, as that is unpleasant to the customers. Bottled lager must not be kept on ice, but in a very cool place in the ice box, in a standing position, to allow the sediment to settle.

**LEMON BEER.**—1 gallon water, 1 lemon, sliced, 1 tablespoon ground ginger, 1 pint Sugar House syrup, ½ pint yeast. Mix thoroughly and let stand for one day (24 hours,) when it will be ready to use. If bottled, tie down the corks.



# STEVENS' BEER AND RESTAURANT TABLES



No. 1 Round Table.

No. 1—Tables, size 40 inch, Ash and Oak \$4 50  
 Black Walnut..... 6 00  
 Solid Mahogany..... 10 00



No. 2 Square Table.

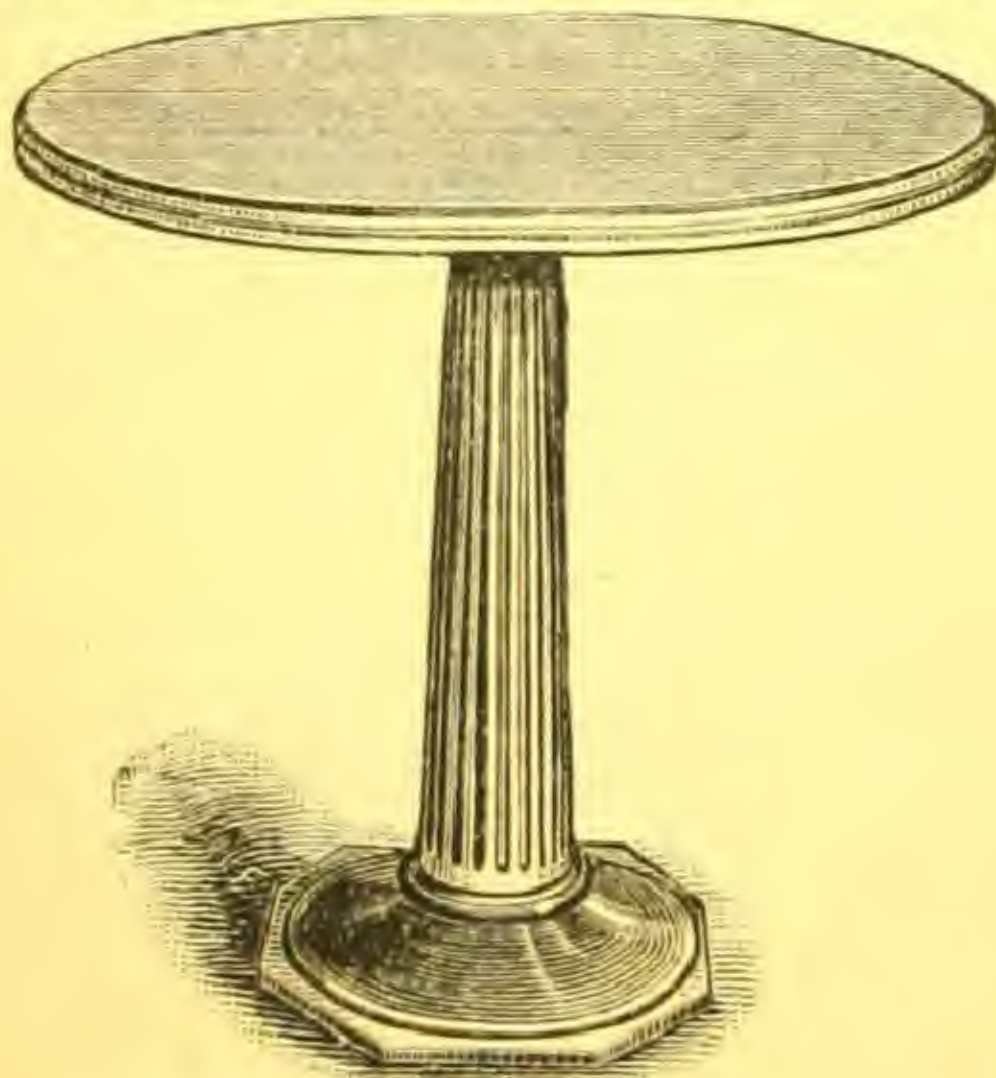
No. 2—Tables, size 44x28 inches, Ash and  
 Oak..... \$4 00  
 Black Walnut..... 5 00  
 Solid Mahogany..... 8 00

## SPECIAL SIZED TABLES MADE TO ORDER.

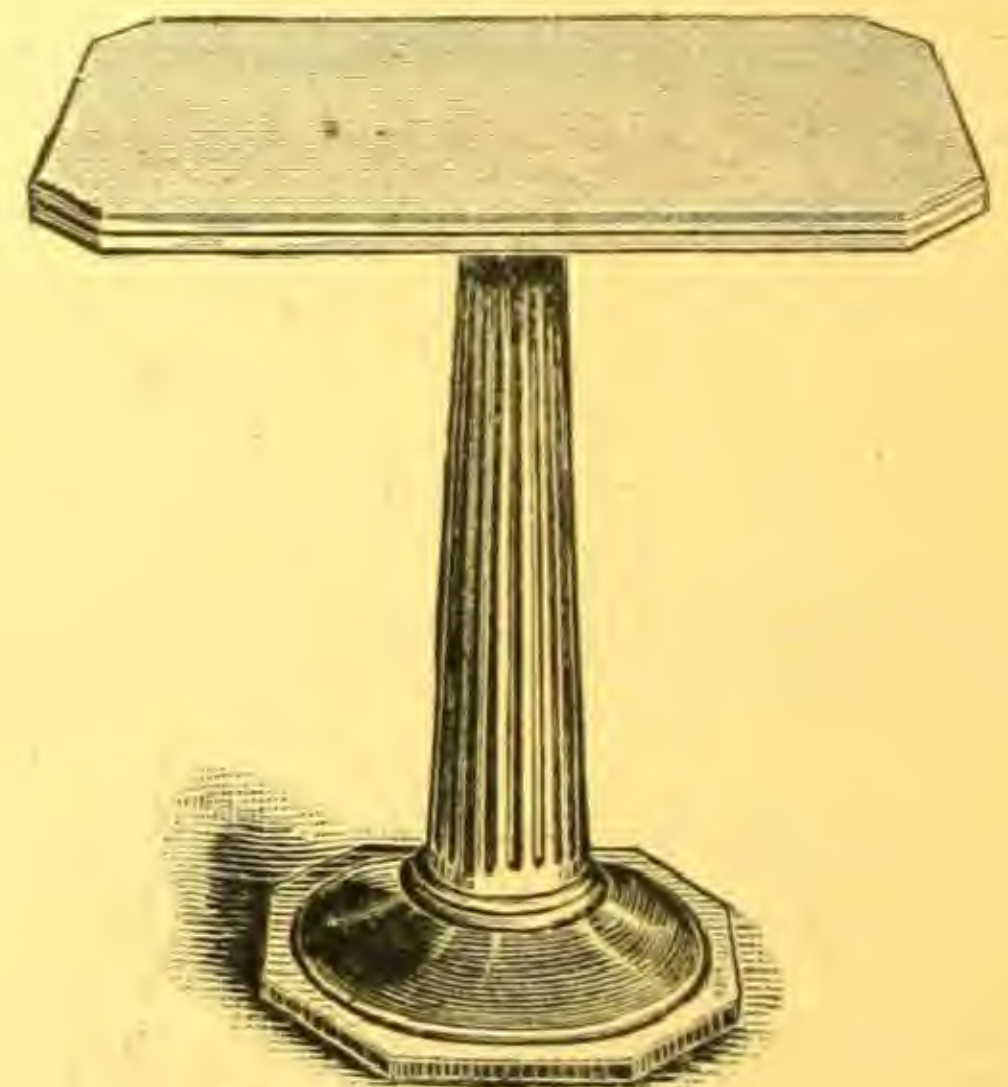
I have always had difficulty in buying a good table. Either the work would be poor, or the stock not dry, or both.

I have added new machinery, and now manufacture tables from a good quality of kiln dried stock, and the fact that they are made by me is sufficient guarantee of good work.

## Stevens' New Iron Standard Beer and Restaurant Tables.



No. 3 Round Table.



No. 4 Square Table.

I am building a New Iron Table, the nicest thing of the kind made. The bars, Standard and under top are Cast Iron. The Wood Top is fastened very securely to the Iron Top. The bottom is of Iron and heavy, so that it is almost impossible to tip them over. The advantages of a single standard can be readily seen. They make a nice appearance, are very lasting and perfectly solid.

## TOPS OF WALNUT OR MAHOGANY.

Round Tables, No. 3, 36 in., Walnut....	\$6 50	No. 4, 34x34, Walnut.....	\$6 50
Mahogany .....	7 00	Mahogany .....	7 00

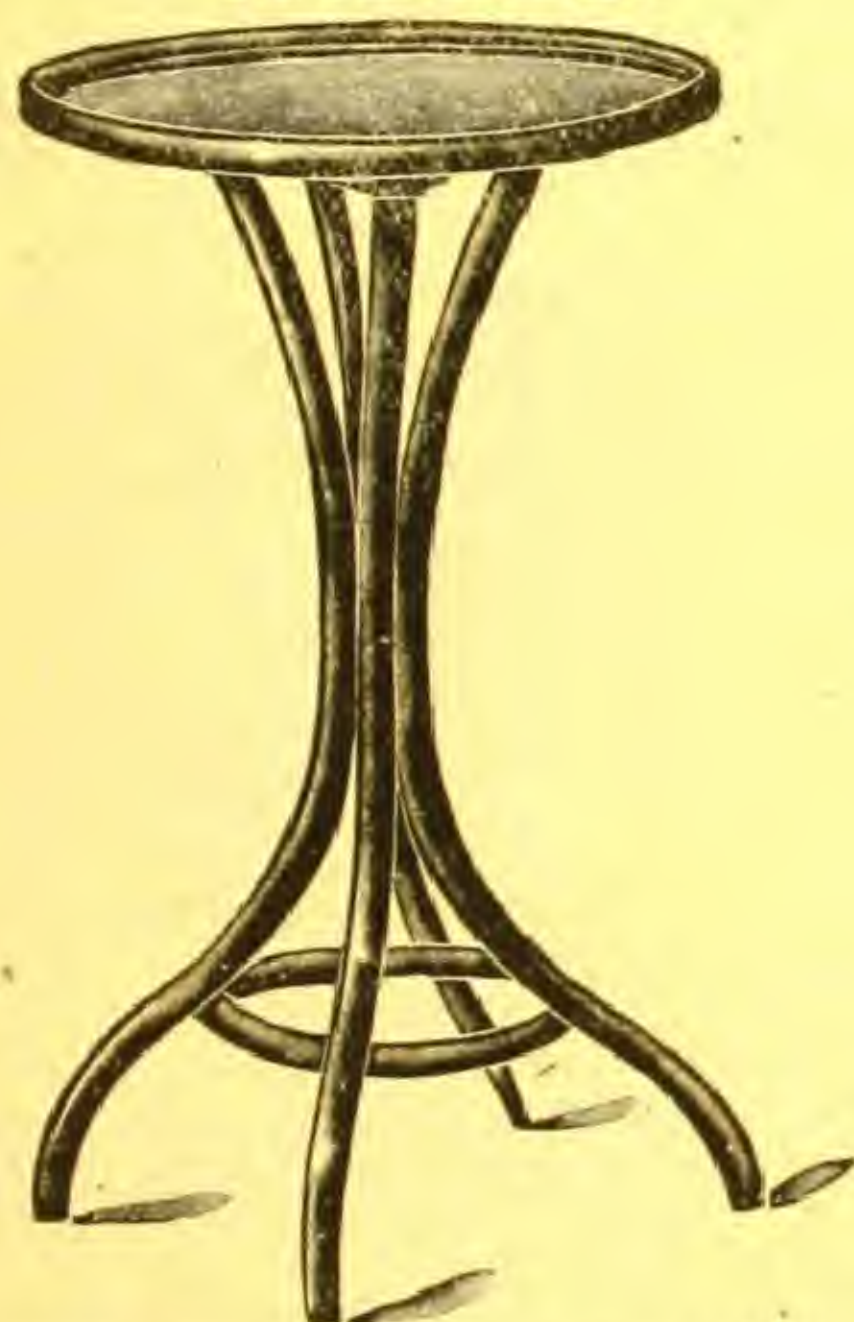


**No. 5 POKER TABLE.****No. 5.**

These tables are 48 inches in diameter, have nickel plated slot in center. Legs are walnut, box frame soft wood stained, fitted with a good drawer and lock. Top is 29 inches from floor and the whole made substantial and neat. The top we now cover with our No. 4 English billiard cloth with soft padding underneath. For a low priced table they are the best made and any poker room or place where cards are played is not complete without them.

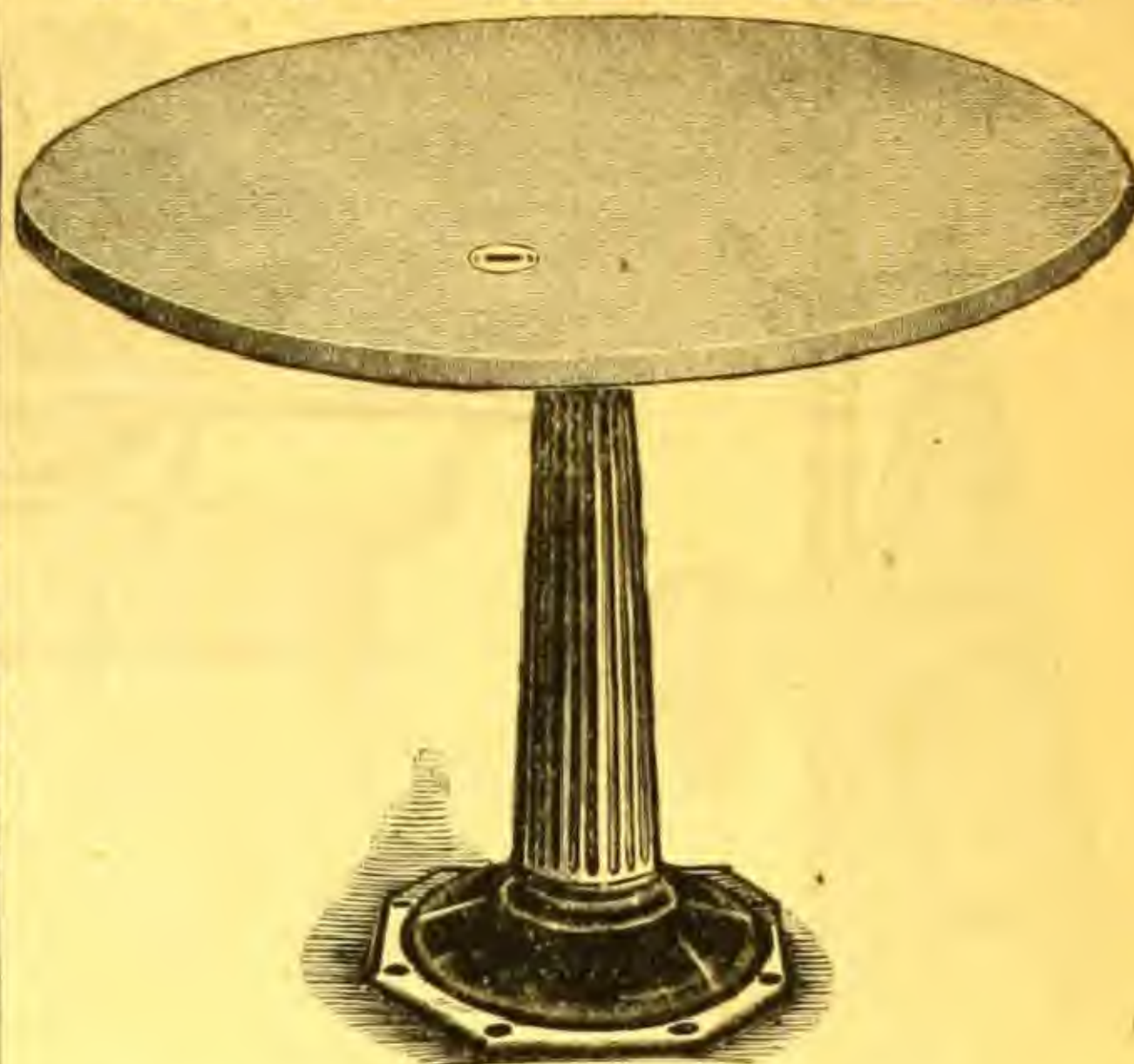
No. 5 Table crated and F. O. B. cars at Toledo.

Price each.....\$12 00

**VIENNA RESTAURANT TABLES.**

This bent wood table is an imported Vienna table, made strong and handsomely finished. Intended for cafe, restaurant or beer table. Is 29 inches high, top is 18 inches in diameter and finished in either mahogany stain or genuine oak.

Price each.....\$4 75

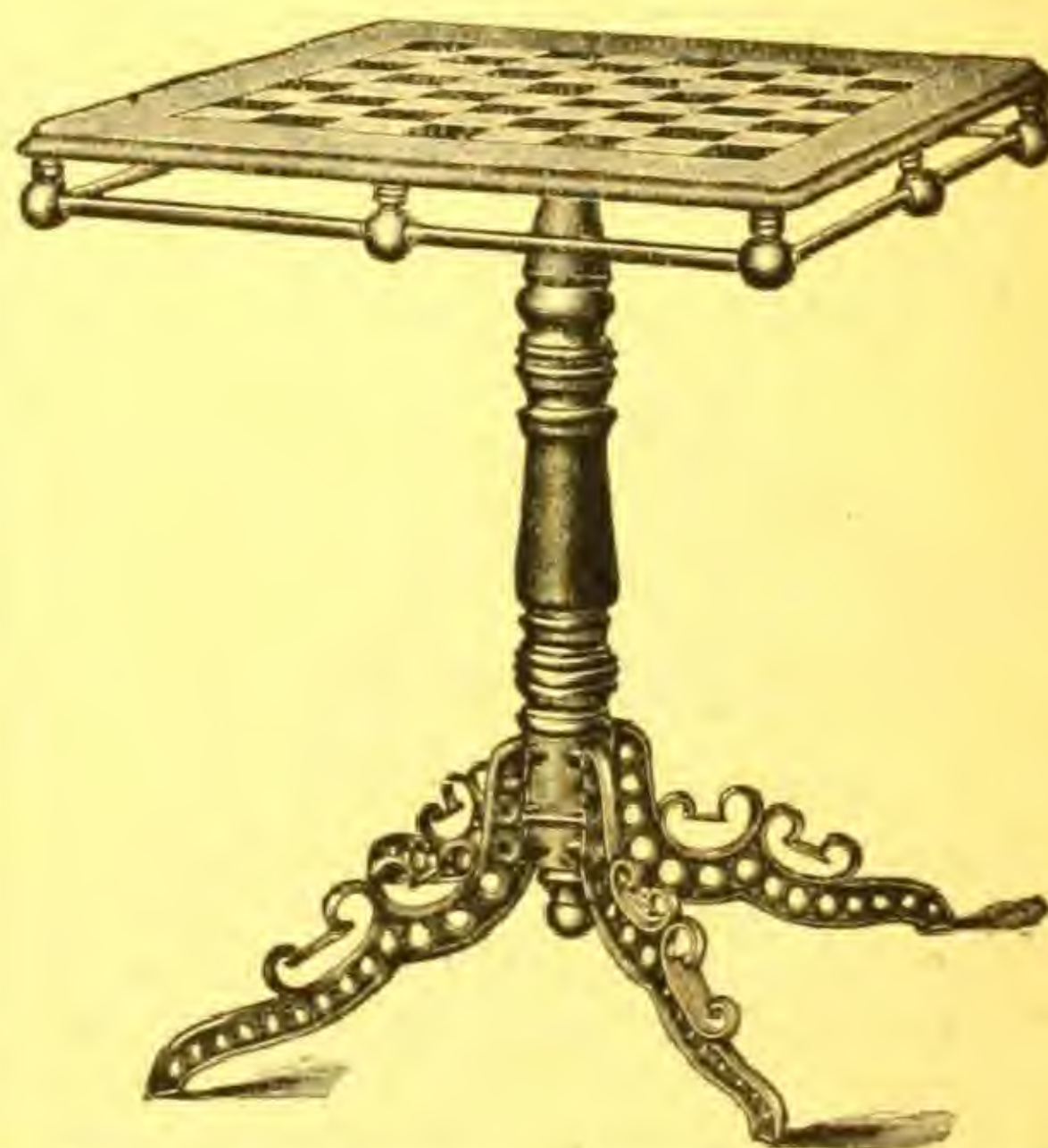
**No. 6 POKER TABLE.****No. 6.**

To supply the demand for a single leg or standard poker table we bring out the above. Any number of players can gather around it and no legs interfere with the chairs.

The top is fitted with nickel plated slot and covered with No. 4 English billiard cloth. Drawer underneath has lock. The iron standard has screw holes to fasten to floor, and is heavy and substantial. Top is 48 inches in diameter and stands 29 inches from floor.

No. 6 Table crated and F. O. B. cars at Toledo.

Price each.....\$17 00

**CHECKER BOARD TABLE.**

Size, 18 inches square, 29 inches high. Top inlaid with maple and black walnut, is highly polished. The squares are 1½ inches, the feet are malleable iron, gilt bronzed and are firmly secured to standard by a ring and iron socket cleat; no screws are needed.

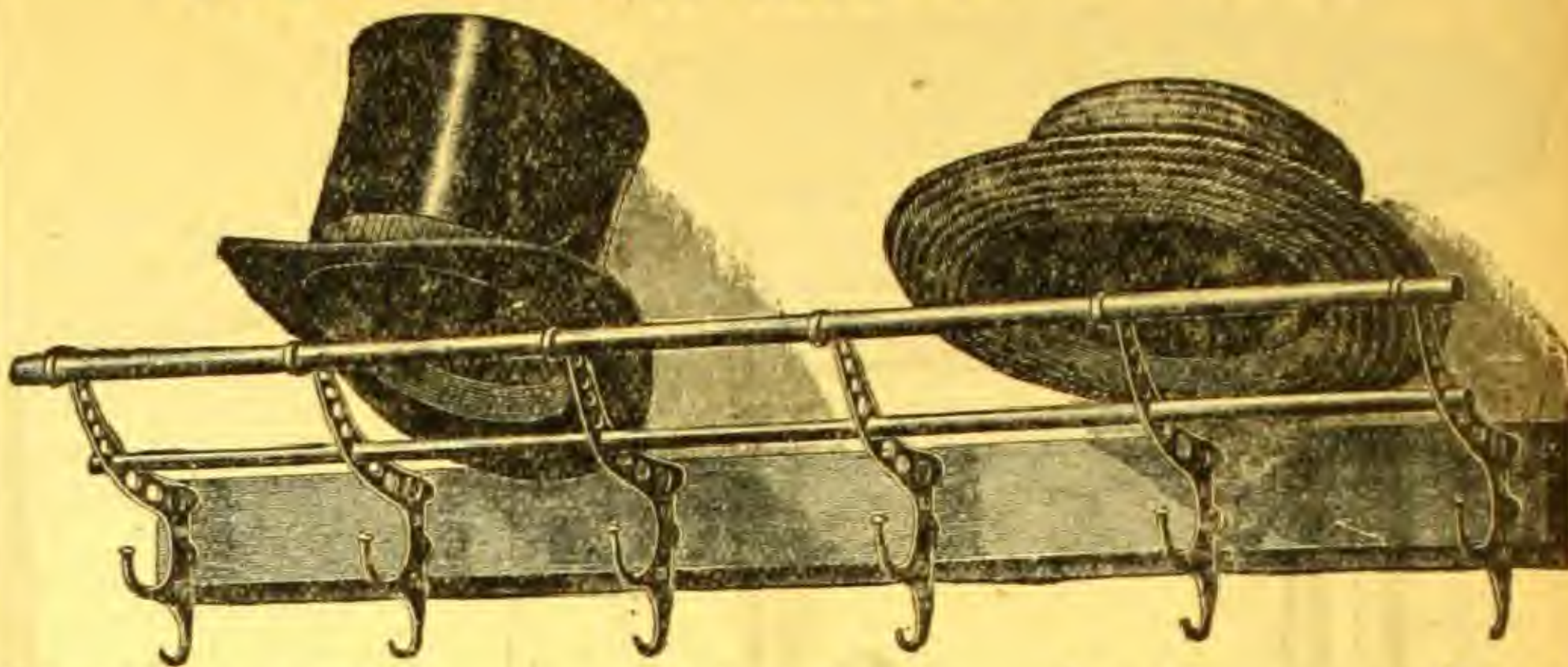
Price each.....\$4 00



## PEERLESS HAT AND COAT RACK.



No. 2 HAT TREE.



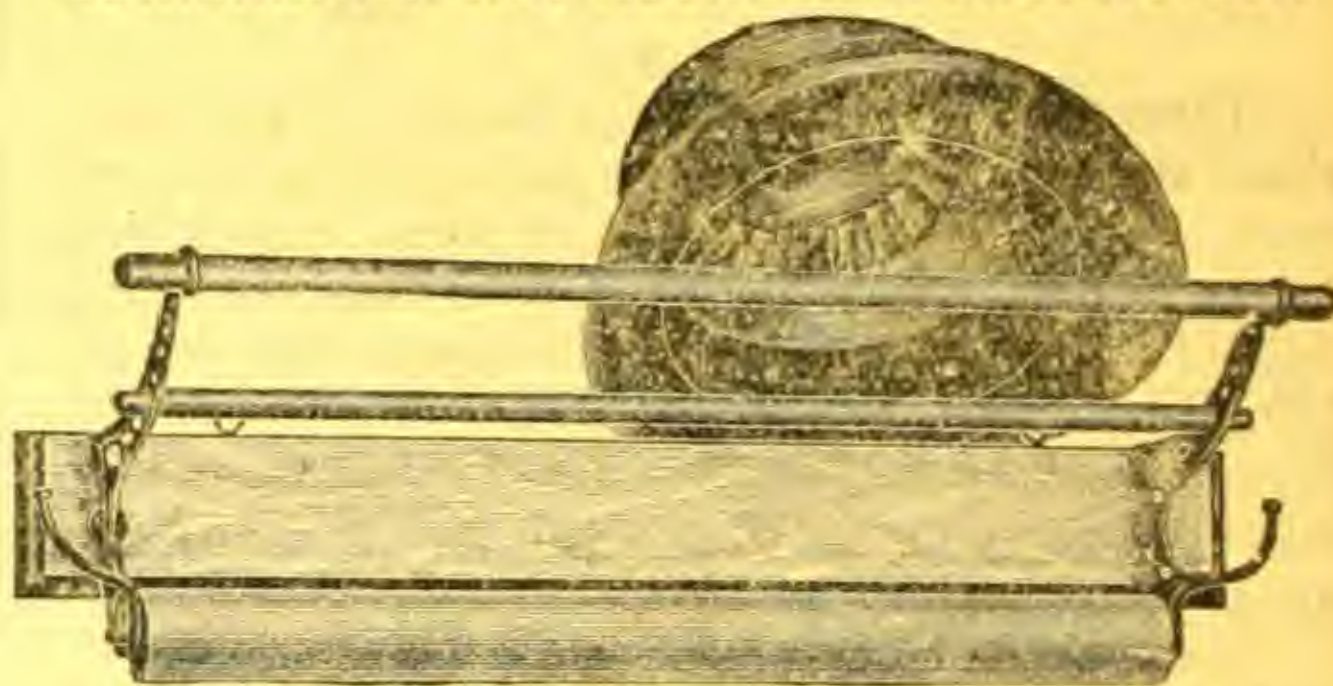
24 inches long, 4 hooks.....	Each \$ . 55	Per doz.....	\$ 6 25
31 " " 5 " .....	" 75	" .....	8 50
38 " " 6 " .....	" 85	" .....	9 00

### No. 2 HAT TREE.

Is made of Oak. The standard is turned; is finished in 16th century style, polished. The feet and hooks are Malleable Iron bronzed, has eighteen hooks and umbrella holder. Height 6 ft. 8 in. The very thing for hotels, office, billiard rooms and public places.

Price each...\$4 25

### Combination Hat Rack and Towel Holder.



New, strong and desirable. Has a place for hats, coats and towel roller, back and rods are finished, antique. Hooks are Malleable Iron tinned. Rack is 24 inches long, roller 2x20 inches. Hard oil finish.

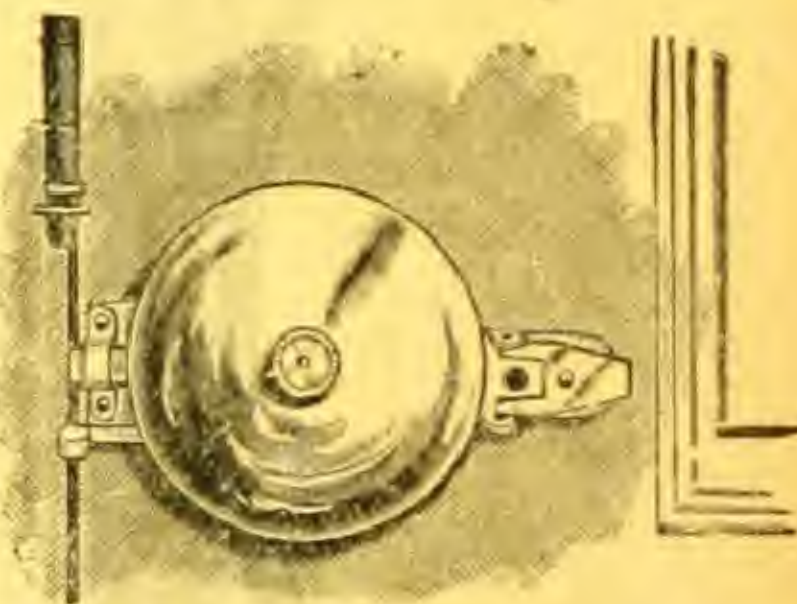
Price each.....60c

## THE GEM PORTABLE BURGLAR ALARM.

Can be applied in a second. Can be put on or off without marring the door in the least. Can be had either for door or window. It can not be removed by burglars, nor can they tamper with it without starting the Bell Alarm. You can make your house absolutely safe with this wonderful invention. To the traveling man or tourist it is indispensable. Also for stores, offices, private residences, barns, etc.



DOOR ALARM.



Shows Alarm in place on Door.

**DIRECTIONS FOR DOOR ALARM.**—For a door having hinges on the left, inside, take the door in left hand, thereby opening crack between door and casing, place the alarm on door so that the small points will be squeezed in crack when shut. Shut the door, then close down pin on right side of alarm. Set alarm by raising or lowering lever to left. Wind with thumb screw on top, always to the right, never back. Wind alarm before adjusting. Use same directions for right hand door.

**DIRECTIONS FOR WINDOW ALARM.**—Attach to bottom of sash so that the plunger rests lightly on casing, screw into place, throw lever down and when window is opened the plunger drops out and rings the bell. Never put alarm on either door or window with plunger extended. Wind alarm before adjusting.

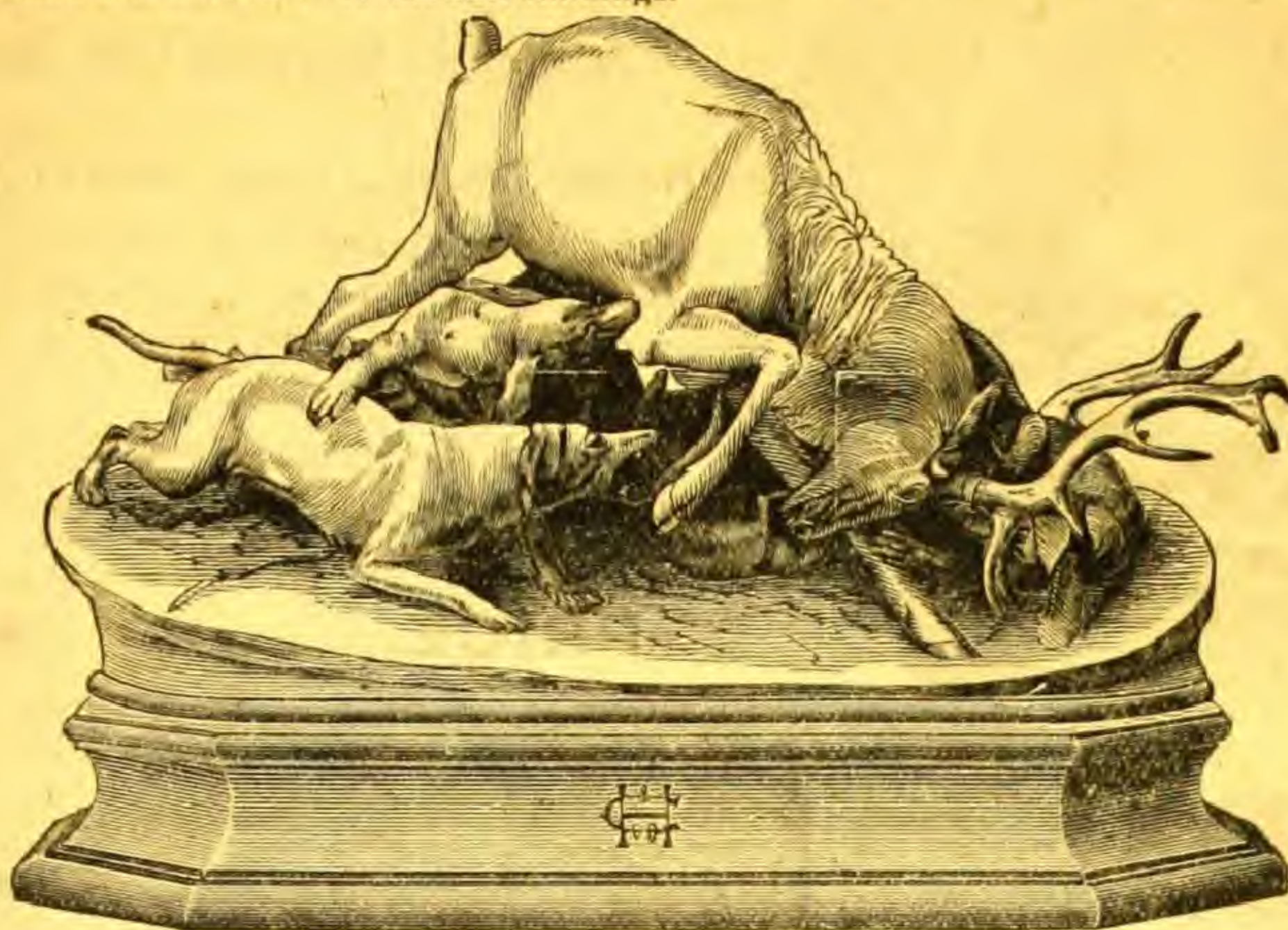
### PRICES.

Door Alarm, each.....	\$1 10.	Per doz.....	\$13 00
Window Alarms, each.....	1 00.	Per doz.....	12 00



**FLORENTINE STATUARY.**

This statuary is a hard composition. In color and consistency it closely resembles the celebrated Florentine Terra Cotta, hence its name. When it comes from the dry kiln it is a pale red color ready to be tinted or decorated as wished. Most of the accompanying subjects are finished in white. The subjects are neatly executed and the finish is very fine. They are intended to be used as bar ornaments and for decorating the interior of any room whether the house, club, billiard or bar room; several of these pieces properly placed will add greatly to the appearance and attractiveness of the surroundings.

**No. 974, HUNTED DOWN.**

Height 20 in., base 28x16 in., finished in white. This is a handsome group. Nobly the stag has fought and braved the fierce encounter of the hounds, some of them have been mortally wounded for it has successively tossed its foes in the air and sent them howling away, but its strength is failing and it must succumb and become the prey of the hunter who in the immediate vicinity is urging on the hounds and who himself will soon be here to finish the desperate struggle.

Price ..... \$22 50

**No. 600, BELT BUCKLERS.**

**No. 600, Belt Bucklers.**—Height 24 in., base 16x8 in., (in white). A Swedish Subject. Show two Swedish men buckled together and fighting with knives. The critical moment is shown by the strained muscles and countenance of the two men.

Price ..... \$12 00

**No. 613, BOXER.****No. 741, THE WRESTLERS.**

**No. 741, Boxer.**—Height 33 in., base 19x10 1/2, finished in white. A most beautiful example of muscular development, the great sculptor has shown a wonderful knowledge of anatomy and the human form in action, the statue is one of Canova's heroic composition.

Price ..... \$9 75

**No. 641, The Wrestlers.**—Height, 16 in., base, 19 in., finished in white. In the Uffizi, Florence. It is ascribed to the artists of Rhodes and is one of the great productions coeval with Laocoon and the Farnese Bull. Price, 8 25



# FLORENTINE STATUARY.

## No. 991—VENUS IN SHELL.

Height, 18 in., base, 11x8 in., in white.

This Venus is probably the Aphrodite Pontia (of the sea). The Tutelary Deity of the ships and mariners, who controlled the wind and the waves and granted to ships a fair and prosperous passage.

Aphrodite was born of the foam of the sea and first touched land on the island of Cyprus which was henceforth held sacred by her.

**PRICE,.....\$5 00.**



**No. 790—GREEK SLAVE.**

The Original by Powers.  
**IN WHITE.**

**Small**—14½ in. high, base 4 in. in diameter.

Price.....\$1 25

**Medium**—19 in. high, base 6 in. in diameter.

Price.....\$2 50

**Large**—40 in. high, base 12 in. in diameter.

Price.....\$12 00

This is a well known subject and needs no description.



**No. 930—Flying Mercury.**

In White and in two sizes.

**Small**—Height, 35 in. base 7x7 inches.

Price.....\$7 50

**Large**—Height, 6 feet, base 16x16 inches.

Price.....\$45 00



**No. 975—THE DIVER.**

The daring female is just preparing for a plunge into the deep.

In White and made in three sizes.

**Small**—Fifteen inches high, base 4½ inches in diameter.

Price.....\$1 25

**Medium**—Twenty-four inches high, base 7 inches in diameter.

Price.....\$3 25

**Large**—Twenty-seven inches high, base 8 inches in diameter.

Price.....\$5 00



## FLORENTINE STATUARY.

**No. 827—VENUS.**

(Going to Bath.)

In white. In the Louvre, by Falconet.

Height, 32 in., base, 10 in.

Price....\$10 00

These two figures are very handsome companion pieces and are intended to go with each other.

Price of pair.....

**VENUS OF BATH****No. 725—VENUS.**

(Coming from Bath.)

In white. In the Louvre, by Allegrain.

Height 35 in., base 12 in.

Price....\$10 00

Price of pair.....\$18 50

**No. 736—VENUS VICTRIX.**

Is in white and made in two sizes. The original was by Thorwaldsen.

Small size, height 38 in. base 12x10. Price \$12 00

Large size, height 62 in. base 14x12. Price \$40 00

**No. 934—VENUS DE MEDICI.**

(IN WHITE.)

The original stands in the Tribunal of the Uffizi, Florence, was by Cleomenes.

Small size, 30 in. high, base 9½ in. in diam. Price, \$9 75.

Medium, 36 in. high, base 12 in. in diam. Price, \$12 00.

Large, 62 in. high, base 15 in. in diam. Price, \$40 00.

**No. 771 —THE THREE GRACES.**

(IN WHITE.)

Small size, height 12 in., base 7½x4½.

Price.....\$2 50

Large size, height 21 in., base 11x8½.

Price.....\$5 75

**BY JINGO!****No. 717—BY JINGO.**

(IN WHITE.)

This is a well know subject, the face is comical and yet truthful in expression. Size, 17 in. high, base 10 in. in diam.

Price.....\$2 85

**No. 985—MATCH MAKING.**

(IN WHITE.)

An Amusing Couple, are a neat ornament for any place.

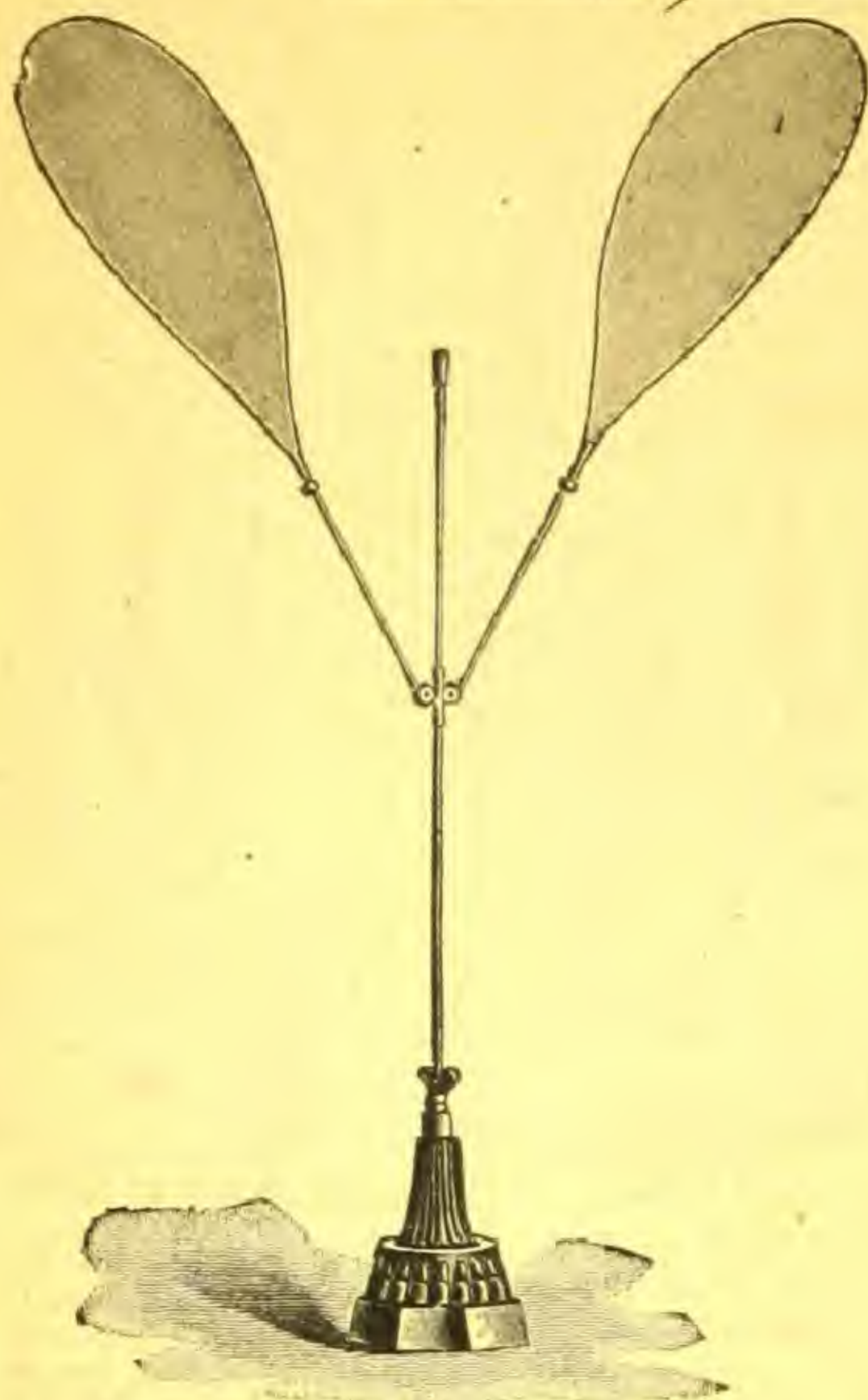
Size, 8 inches high.

Price.....\$. 75



# FLY FANS.

Run by Clock Work, for Counter or Table Use—Just the Thing for  
A Restaurant or Hotel Table.



**No. 1 FLY FAN. Price, \$2 50.**

All flies and winged insects are afraid of a moving shadow. The movement of the wings of the fan, together with the shadow and the movement of the air, is what keeps them from lighting.

The ordinary saloon counter could be kept clear of flies by using two of the No. 1 Counter Fans. Several more of these machines placed in the room will do a great deal toward driving them away.

## No. 1 FLY FAN.

From the bottom of base to the under side of fans when they are placed horizontally is 27 inches. On an ordinary counter this would be high enough to be out of the way, but if not, the wings could be set on an angle, as in the cut, and be entirely out of reach.

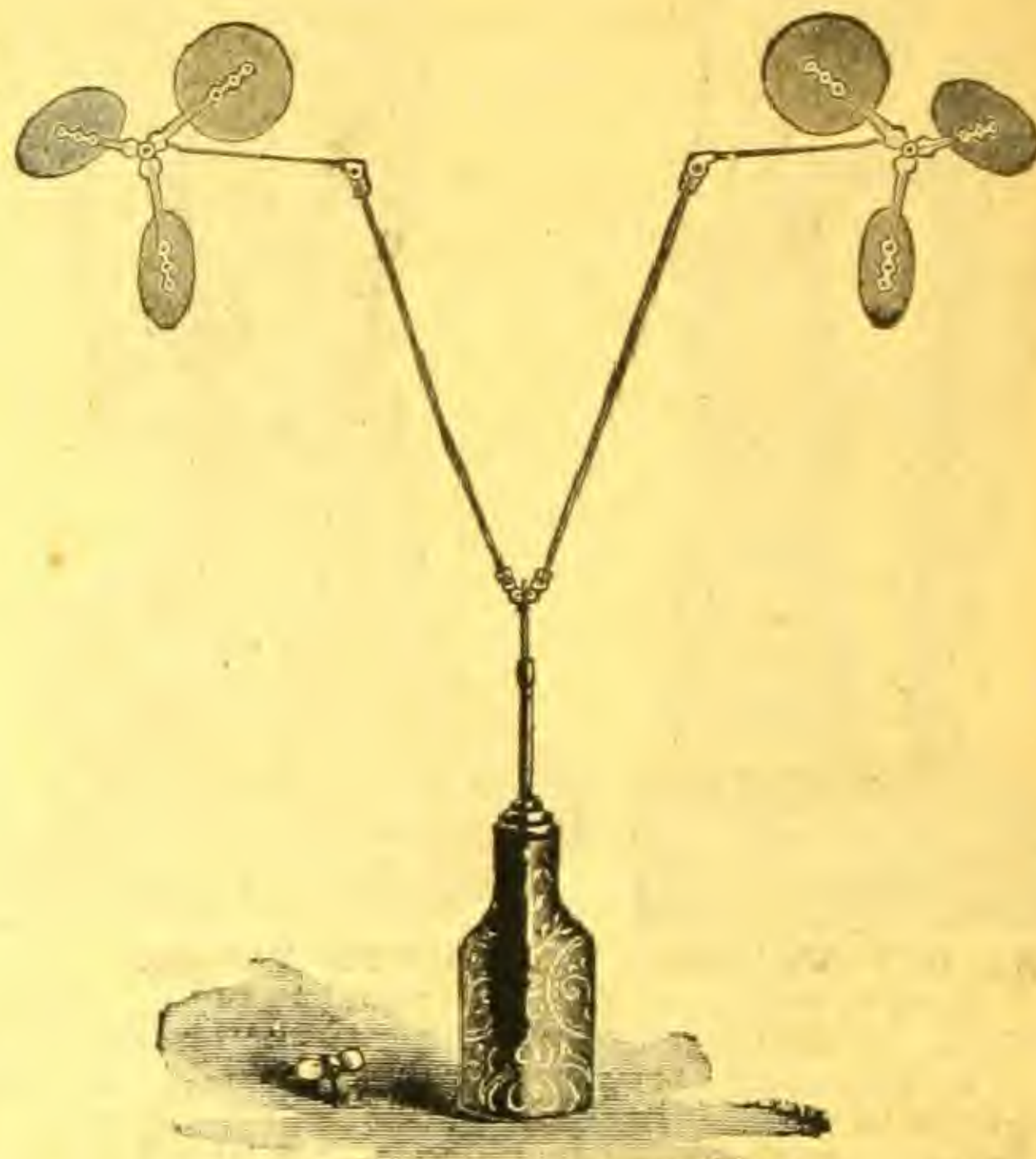
The arms are 26 inches long, and in a horizontal position have a sweep of 4 feet 4 inches.

Would be good for show windows, being ornamental and attractive, and useful in the family, either on the dinner table or in the sitting room.

They require no key, but wind like a stem-winding watch. With one winding they will run for one and one-half hours. All bearings are brass; the spindle and wing-holders of steel; all neatly nickel plated.

The wings are covered with black cambric, and can be adjusted to any height, position or angle.

**PRICE EACH, \$2 50.**



**No. 2 FLY FAN. Price, \$4 50.**

## No. 2 FLY FAN.

This is a new fan and only just out. It differs from the No. 1 in the wings being round discs which revolve as the arms turn round. The discs are set at an angle, so that the air catches them as the arms revolve and keeps them continually moving.

This machine allows of the arms being set in more different positions than the No. 1.

For instance, a man seated at a table could have one disc revolve above his head and the other in front of him.

For show windows of butchers, for saloons, restaurants, bakers, confectioners, hotel tables, private houses, candy, meat and butter counters, sick rooms, or, in fact, anywhere that flies are likely to congregate, this fan is especially adapted.

It is made of brass and copper, heavily nickel plated, the discs and arms nicely finished, and winds with a key, one winding being sufficient to run it for two hours.

**PRICE EACH, \$4 50.**



## CEILING FANS, FOR POWER,

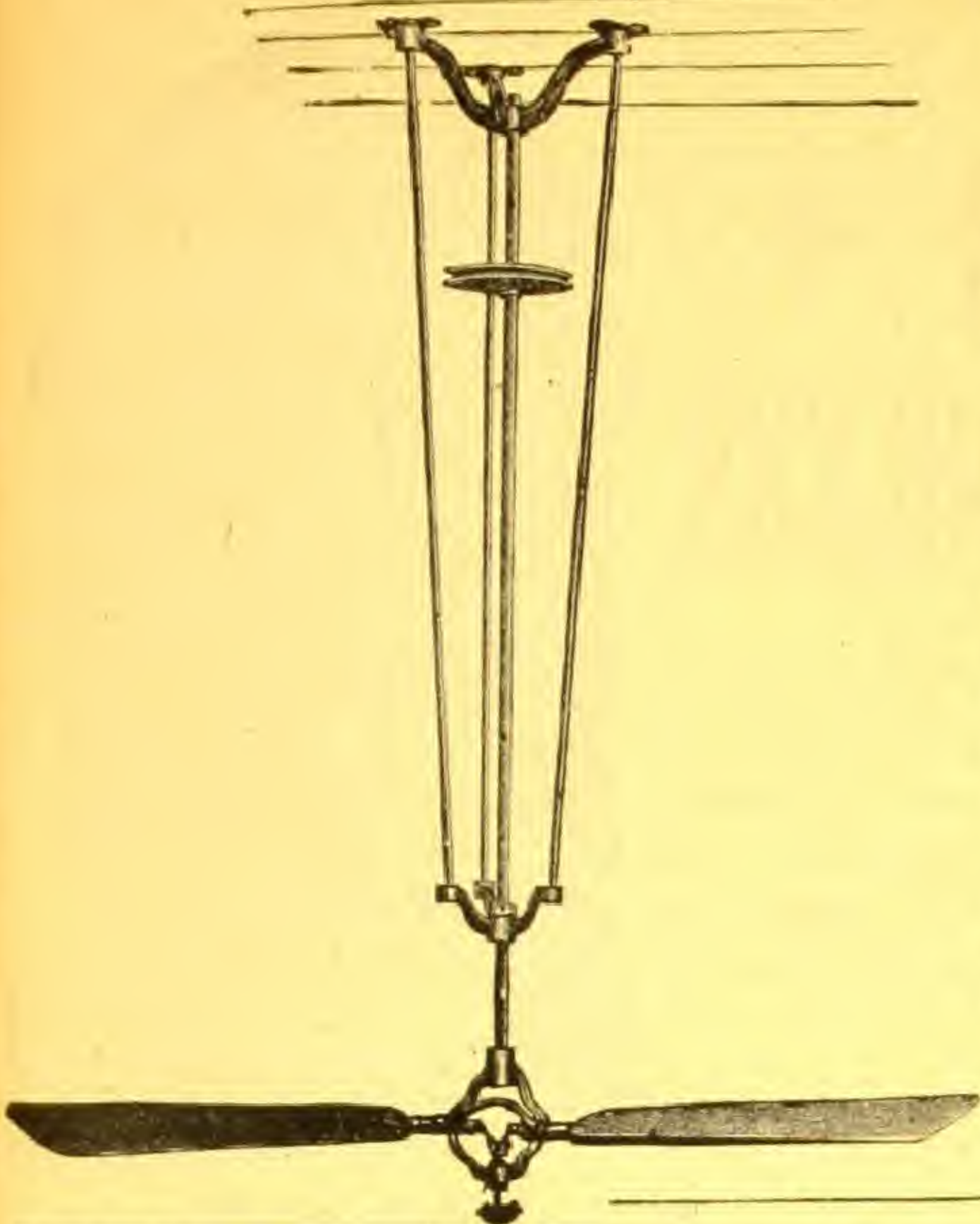
It has become almost a necessity to have some arrangement to create a circulation of air, and to keep away flies from all places where people congregate, or where food is exposed.

The simplest way to accomplish this is with the fan, and the last few years have seen these fans brought to a state of great perfection.

They can be driven by any kind of power, either steam, electricity or water-power. The more common way is, perhaps, the water-motor, as they are always ready to start or stop at any time, and there is little liability of their getting out of order.

The accompanying cut shows the common style of ceiling fan; the blades can be moved up or down, perfectly horizontal so as not to create a current of air or at an angle for circulation.

They are built for ceilings from eight to sixteen feet high, and in writing for prices be sure to mention height.



## TOOL CABINET.

This is a work-bench and tool-chest combined. Is intended for those who wish to do work at home or at the shop. The cabinet supplies a place to work and a place to keep the tools, and at but little more than a tool-chest would cost. Is made of ash, with hard maple bench top. Is a nice piece of furniture.

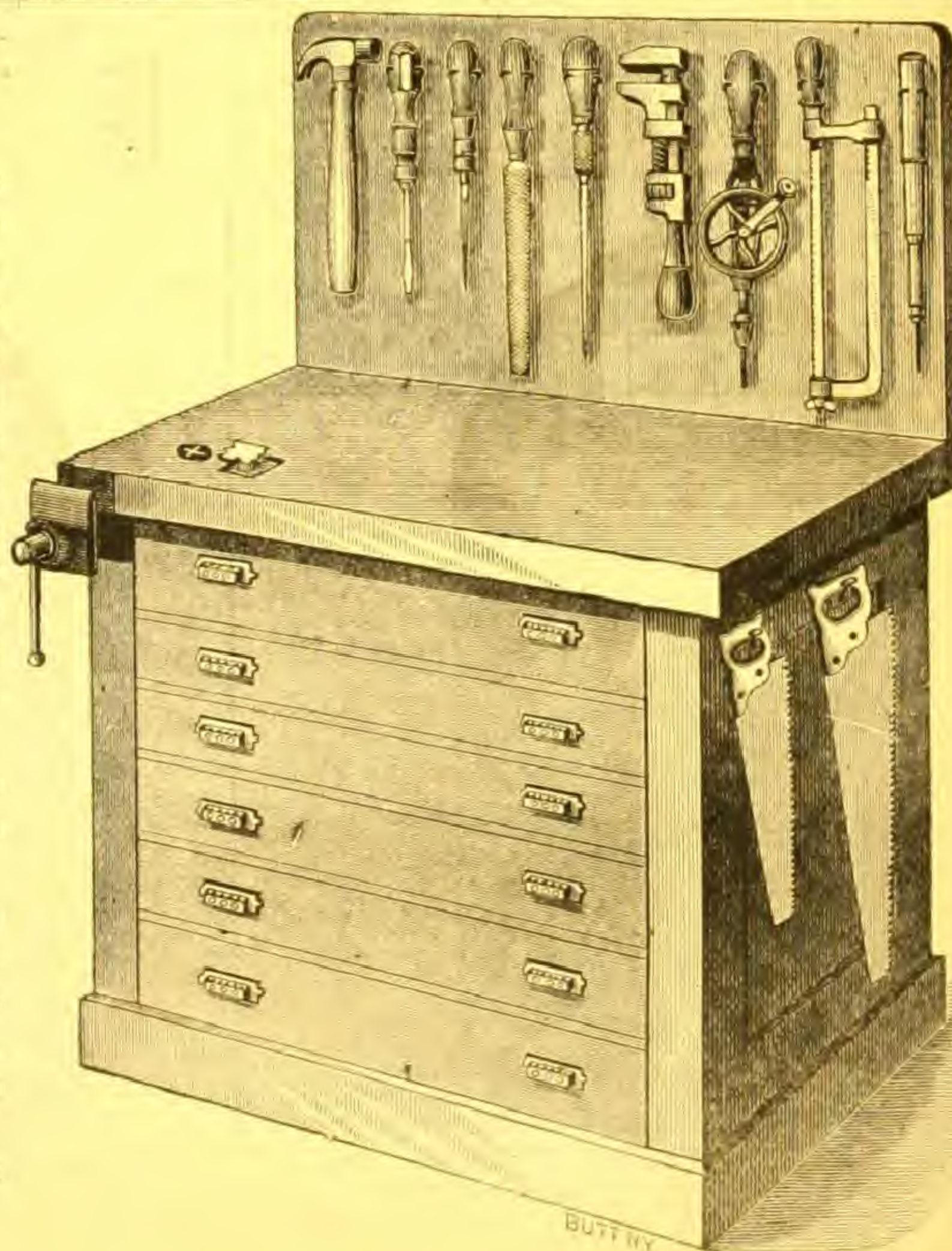
For use it is desirable, and as a present to a boy would be just the thing. To those wishing tools with the cabinet, specify what is wanted, and I will furnish first-class tools at wholesale prices.

The cabinet is 18x34x36 inches. It is furnished with a steel faced vice of a new pattern, and patent bench stop.

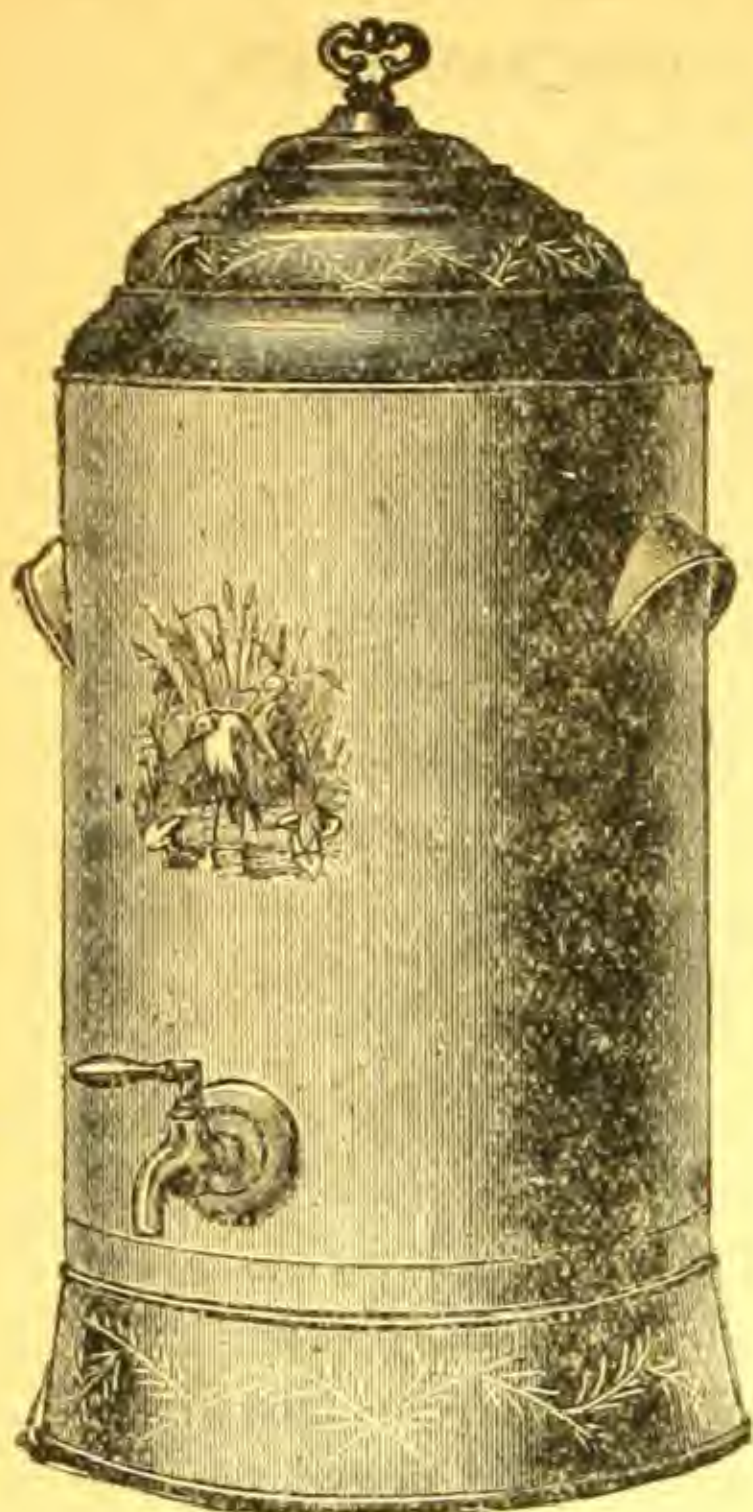
It has a detachable back board with racks for tools, as seen in the cut. There are six drawers of varying depths for holding tools, nails, screws, brads, etc., being much more convenient than any tool-chest now in use.

No tools except the vice and bench hook go with the cabinet.

PRICE, \$15 00.

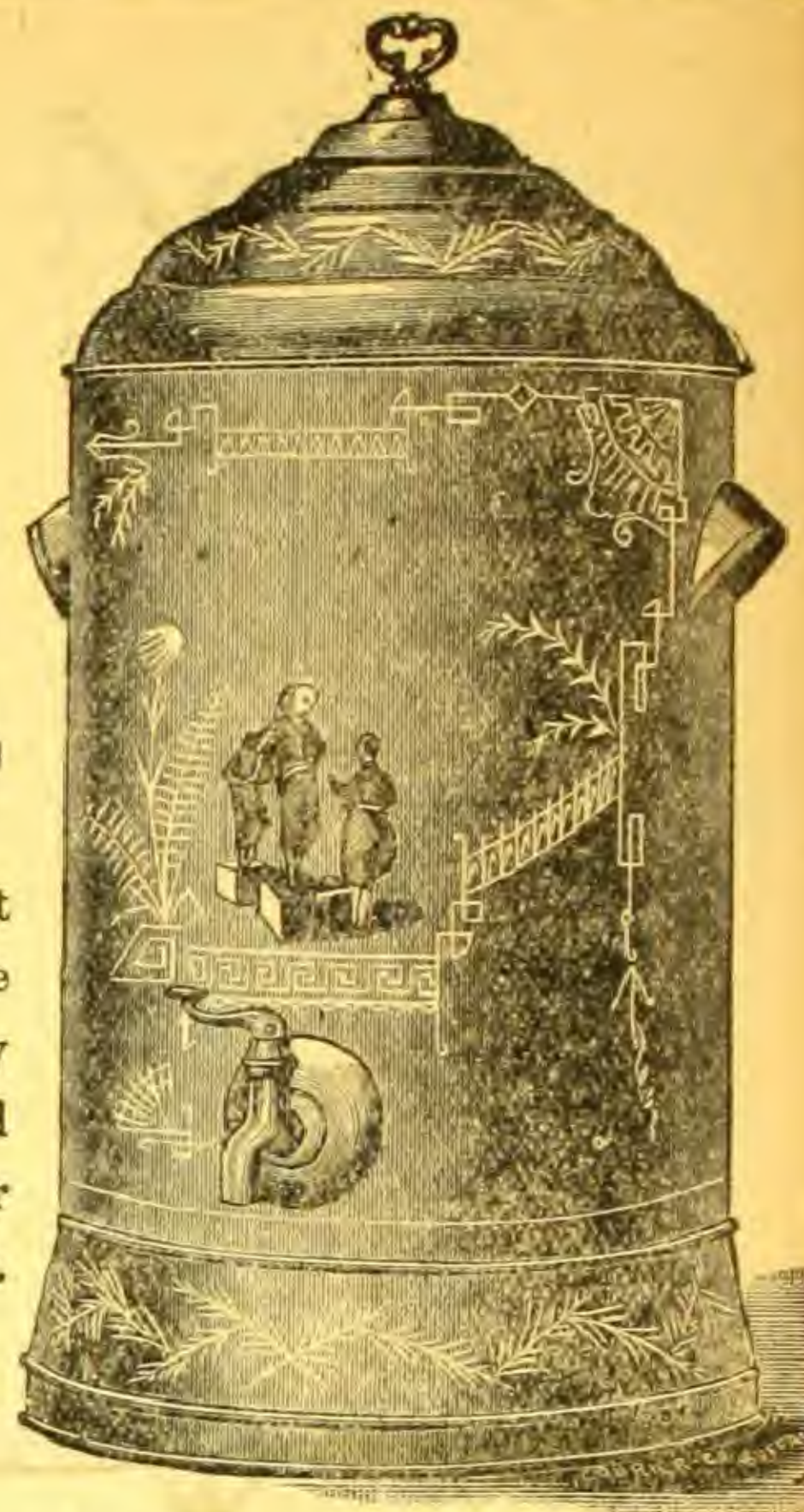






# WATER COOLERS.

These Goods are from the best of stock and solidly filled with pure Charcoal. They are thoroughly Painted, nicely Ornamented and Varnished. Securely packed for shipment to any part of the country.



No. 11.—Water Cooler.

With nickel plated Lever Faucet.

3 gal.	Price each.....	\$2 00
4 gal.	" .....	2 35
6 gal.	" .....	2 75

No. 16.—WATER COOLER.

With nickel plated, self closing Faucet.

8 gal.	Price each.....	\$2 35
4 gal.	" .....	2 75
6 gal.	" .....	3 15
8 gal.	" .....	4 00



No. 30.—WATER COOLER.

With nickel plated, self closing Faucet.

10 gallon.	Price each.....	\$6.25.
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No. 35.—HOTEL WATER COOLER.

With two nickel plated, self closing Faucets.

14 gallon.	Price each.....	\$8 50
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## THE STEVENS SELF CLEANSING UPWARD WATER FILTERS.

- A—Impure Water Chamber.  
B—Pure Water Chamber.  
C—Filtration Material.  
D—Sediment Chamber.  
E—Cleansing Aperture (with screw cap.)  
F—Sponge Box.  
G—Influent Pipe.  
H—Air Tubes.  
I—Faucet.

No.	PRICE.	Reservoir Capacity Qts.	Diameter Inches.	Height Inches.	Capacity in 10 hrs. approx. bbls.
2	\$10 00	16	10	32	1 to 2
3	12 00	24	12	32	2 to 2½
12	16 00	36	12	32	3 to 4
14	20 00	54	14	36	5 to 7
17	30 00	86	17	42	8 to 10
21	50 00	—	21	55	10 to 18

Filter Charcoal for repacking Filters, granulated and specially prepared, 75 cents per bushel. Filter Gravel, (selected White Sea Gravel) \$1 50 per bushel.

## KEDZIE'S —IMPROVED— FAMILY FILTERS.



Sizes and Prices of the Kedzie Filter.

No. 1-25 gal. 17 in. diam	\$5 50
" 2-27 " 18 " "	6 50
" 3-29 " 20 " "	7 75
" 4-31 " 22 " "	9 00
" 5-32 " 24 " "	10 00

The public is beginning to understand that health depends on pure water. That almost all fevers, typhoid and malarial, can be traced to bad water and poor drainage. I offer for sale the most reliable Filters built.

Old Filters repacked with new Gravel and Charcoal.

### Prices for Repacking Kedzie Filters.

Repacking No. 1...	\$2 75	Repacking No. 4...	\$4 00
" No. 2...	3 00	" No. 5...	4 50
" No. 3...	3 25		

Brass Cocks in Place of Lead Faucets for Nos. 1, 2, 3 and 4, 75c extra. No. 5, \$1.00 extra.



### INDURATED FIBRE ICE WATER BUCKET.

This ware is moulded in one piece from wood fibre, and is then treated chemically, giving it great strength and durability, and at the same time, making it impervious to liquids, hot or cold. Being neither painted nor varnished, it will not impart taste to anything put into it, nor absorb either liquid or odor so as to become heavy or foul. Has no hoops to become rusty or drop off. Is warranted absolutely seamless, and unaffected by extremes of weather. No metal to contaminate the water. Easily cleaned—always sweet. Durable and economical. The material being a non-conductor, ice will keep longer in them than in other coolers. Faucet is nickel plated, capacity of bucket 5 gallons; 12 in. in diameter, 12 in. deep. Every one warranted.

PRICE EACH ..... \$2 00

## FLEMISH WARE.

This heavy stone ware is very hard to break, and for spittoons is desirable as there is no smell or taint to them, besides being easy to clean. For Water Coolers they keep ice water sweeter and fresher than any metal Water Cooler that can be made. The walls are thick and a non-conductor of heat, thereby retaining the ice a long time.



SPITTOON.

No. 9 Spittoon, 10 inches in diameter.	Price each	\$1 80
No. 10 " 14 " "	"	1 75
No. 1 Water Cooler, 2 gallon.	Price each	2 00
No. 2 " " 5 " "	"	3 00

In ordering small goods, by sending the money with your order it will save you on charges that will be made by the express company for collection and returning the money. Be sure to state if goods are wanted by freight or express.



WATER COOLER.



## MIXED DRINKS.

**MOLASSES BEER.**—Mix 4 quarts molasses with 13 gallons water and 3 oz. hops. Boil half an hour, strain and add  $\frac{1}{2}$  pint of yeast.

**PLANTATION BEER.**—3 bunches wintergreen, 3 bunches sarsaparilla, 3 bunches sassafras, 3 bunches sweet fern, 3 bunches spice-wood, 3 bunches prince pine. Grind together in a mill; heat 8 gallons water; put in ingredients while the water is hot; boil 1 hour; strain, and then boil  $\frac{1}{2}$  lb. hops in three gallons water; strain and mix with the other, adding 1 gallon molasses; brown a loaf of bread; soak it in brewers' yeast. Put all together in a 10 gallon keg, let it ferment, and when done beat the white of an egg to a froth. Stir thoroughly into the beer and bung the keg. Let it stand until clear and bottle for use.

**ROOT BEER.**—1 oz. yellow dock, 1 oz. wintergreen, 1 oz. sassafras, 1 oz. allspice,  $\frac{1}{2}$  oz. coriander,  $\frac{1}{2}$  oz. wild cherry bark,  $\frac{1}{4}$  oz. hops, 3 qts. molasses. Pour boiling water on the above and let stand 24 hours; strain and add half pint yeast. It will be ready in 24 hours.

**SPRUCE BEER.**—2 oz. hops, 2 oz. chips of the sassafras root, 10 gallons water. Boil 20 minutes; strain and pour in while hot 1 gallon molasses, 2 tablespoons essence of spruce, 2 tablespoons essence of ginger, 1 tablespoon essence of ground allspice. Put it in a keg, and when cold add 1 qt. yeast; after standing 24 hours draw it off or bottle.

**WAHOO BEER.**—2 oz. sweet fern, 1 oz. sarsaparilla,  $\frac{1}{2}$  oz. wintergreen, 1 oz. sassafras, 2 oz. prince pine, 2 oz. comfrey root, 2 oz. burdock root, 1 oz. nettle, 1 oz. Solomon's seal, 4 oz. black birch, 4 oz. raw potatoes, 4 gallons water. Chop the potatoes up fine and boil all together 6 hours; strain, and add 1 qt. molasses to 3 gallons of beer; brown a loaf of bread and throw into the liquor; when almost cold, add 1 pint of yeast, let it ferment 1 day (24 hours) and bottle and bung it up tight in a keg.

## TEMPERANCE DRINKS.

**BRUNSWICK COOLER.**—use a large bar glass—Juice of 1 lemon,  $\frac{1}{2}$  tablespoon powdered sugar, 1 bottle cold ginger ale. Stir well; dress with fruit, and serve.

**IMPERIAL DRINK FOR FAMILIES.**—3 oz. cream of tartar, juice and peel of 3 or 4 lemons, 2 lbs. coarse sugar. Put these into a gallon pitcher and pour on boiling water; when cool it will be fit for use.

**LEMONADE.**—fine for parties—Rind of 2 lemons, juice of 3 large lemons,  $\frac{1}{2}$  lb. loaf sugar, 1 qt. boiling water. Rub some of the sugar in lumps on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no seeds), and pour over the whole a qt. of boiling water. When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use. The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

**LEMONADE.**—use large bar glass—Juice of  $\frac{1}{2}$  lemon,  $1\frac{1}{2}$  tablespoons of sugar, 2 or 3 pieces of orange, 1 tablespoonful of raspberry or strawberry syrup. Fill the tumbler half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

**LEMONADE.**—use a large bar glass— $1\frac{1}{2}$  tablespoons sugar, 6 to 8 dashes of lemon juice,  $\frac{1}{2}$  glass filled with shaved ice; fill the balance with water; shake or stir well; dress with fruit in season and serve with a straw. To make this drink taste pleasant, it must be at all times good and strong; therefore take plenty of lemon juice and sugar.

**LEMONADE POWDERS.**—1 lb. finely powdered loaf sugar, 1 oz. tartaric or citric acid, 20 drops essence of lemon; mix and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade is desired,  $\frac{1}{2}$  oz. of carbonate of soda must be added to the above.

**CORDIAL LEMONADE.**—Make a plain lemonade; ornament with fruits in season; then put in slowly  $\frac{1}{5}$  a pony of any cordial.

**DRAUGHT LEMONADE, OR LEMON SHERBET.**—5 lemons, sliced, 4 oz. lump sugar, 1 qt. boiling water. A cheaper method— $1\frac{1}{2}$  oz. cream of tartar,  $1\frac{1}{2}$  oz. tartaric or citric acid, juice and peel of 3 lemons, 2 lbs. or more loaf sugar. The sweetening must be regulated according to taste.

**EGG LEMONADE.**—use large bar glass—1 large tablespoonful of pulverized white sugar, juice of half a lemon, 1 fresh egg, 2 or 3 small lumps of ice. Shake up thoroughly, strain into a soda water glass and fill up the glass with soda or seltzer water. Ornament with berries.

**FINE LEMONADE FOR PARTIES.**—use a punch bowl—1 gallon—Take the rind of 8 lemons, juice of 12 lemons, 2 lbs. loaf sugar, 1 gallon of boiling water. Rub the rinds of the 8 lemons on the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemonade add the whites of 4 eggs beaten up with it.

**GINGER LEMONADE.**—Boil ten pounds and a half of lump sugar for 20 minutes in 10 gallons of water; clear it with the whites of 6 eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon 10 lemons, pared. When quite cold, put it in a cask, with two tablespoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

**HOT LEMONADE.**—use a large bar glass—1 tablespoonful of sugar, 7 or 8 dashes of lemon juice. Fill up the glass with hot water, stir with a spoon, and serve.

**ORANGEADE.**—This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

**ORANGE LEMONADE.**—use a large bar glass— $\frac{1}{4}$  glass fine ice, 1 tablespoon sugar, juice of 1 orange, 1 or 2 dashes lemon juice. Fill up with water; shake, and dress with fruit. Serve with a straw.

**ORGEAT LEMONADE.**—use large bar glass—1 tablespoonful of powdered white sugar,  $\frac{1}{2}$  wine glass of orgeat syrup, the juice of half a lemon. Fill the tumbler  $\frac{1}{2}$  full of ice, and balance with water. Shake well, ornament with berries in season, and serve with straws.

**ORGEAT LEMONADE.**—use a large bar glass— $1\frac{1}{2}$  wine glass of orgeat syrup,  $\frac{1}{2}$  tablespoonful of sugar, 6 to 8 dashes of lemon juice,  $\frac{1}{2}$  glass of shaved ice, fill the glass with water. Mix well and ornament with grapes, berries, etc., in season, and serve with a straw. This is a fine drink in warm climates.

**PLAIN LEMONADE.**—use large bar glass—Take the juice of half a large lemon,  $1\frac{1}{2}$  tablespoonfuls of sugar, 2 or 3 pieces of orange. Fill the tumbler  $\frac{1}{2}$  full with shaved ice, the balance with water; dash with raspberry syrup, ornament with fruits in season, and serve with straws.

**SARATOGA OR SEA BREEZE EGG LEMONADE.**—use a large bar glass—1 egg, 1 tablespoon sugar,  $\frac{1}{2}$  the juice of a lemon; fill  $\frac{1}{4}$  of the glass with fine ice, balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

**SELTZER LEMONADE.**—use a large bar glass— $1\frac{1}{2}$  tablespoonfuls of sugar, 4 to 6 dashes of lemon juice, 4 or 5 lumps of broken ice. Then fill up the glass with syphon seltzer, stir up well with a spoon, and serve. If customers desire to have the imported seltzer waters, use that instead of the syphon seltzer. In order to have the above drink mixed properly you must not spare sugar or lemon juice.

**SODA LEMONADE.**—use a large bar glass—1 tablespoon sugar, 6 to 8 dashes of lemon juice, 3 or 4 lumps of broken ice, 1 bottle of plain soda water. Stir up well with a spoon, remove the ice, and serve. Open the soda beneath the counter, to avoid squirting part of it over the customer.

**NECTAR.**—1 dr. citric acid, 1 scr. bicarbonate of potash, 1 oz. white sugar, powdered. Fill a soda water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up immediately and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

**RASPBERRY, STRAWBERRY, CURRANT, OR ORANGE EFFERVESCENT DRAUGHTS.**—Take 1 qt. of the juice of either of the above fruits, filter it, and boil it into a syrup, with 1 lb. of powdered loaf sugar. To this add 1 ounce and a half of tartaric acid. When cold, put it into a bottle and keep well corked. When required, fill a half pint tumbler three-parts full of water, and add two tablespoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda. The color may be improved by adding a small portion of cochineal to the syrup at the time of boiling.

**ROCKY MOUNTAIN COOLER.**—1 egg, beaten up,  $\frac{1}{2}$  tablespoon powdered sugar, juice of 1 small lemon. Add cider; stir well; grate a little nutmeg on top if desired.

**SARATOGA COOLER.**—use large bar glass—1 teaspoonful of powdered white sugar, juice of half a lemon, 1 bottle of ginger ale, 2 small lumps of ice. Stir well and remove the ice before serving.

**SHERBET.**—10 oz. carbonate of soda, 8 oz. tartaric acid, 3 lbs. loaf sugar, finely powdered, 4 dr. essence of lemon. Let the powders be very dry. Mix them intimately and keep them for use in a wide-mouthed bottle closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink.

**TO MAKE SODA WATER WITHOUT A MACHINE.**—In each gallon of water to be used, dissolve  $\frac{1}{2}$  lb. of fine white sugar, and 1 ounce of super-carbonate of soda. Fill pint bottles with this mixture; have your corks ready. Now drop into each bottle  $\frac{1}{2}$  drachm of citric acid in crystals, and immediately cork and tie down. Handle the bottle carefully, and keep cool until needed.

## INVALIDS' DRINKS.

**APPLE WATER.**—The same for any of the fruits, viz.: Pears, peaches, plums, French prunes, figs, raisins, rhubarb, etc.—Boil a large, juicy apple, (pared, cored and cut into pieces) in a pint of water in a close-covered saucepan, until the apple is stewed into a pulp. Strain the liquor, pressing all the juice from the pulp. Sweeten to taste. Sometimes these fruit-waters are made with rice or barley water. To be drunk cold.

**BARLEY WATER.**—Add to a pint of boiling water half a tablespoonful (half an ounce) of barley, rubbed smooth, with two tablespoonfuls of cold water; add also a pinch of salt and a tablespoonful of sugar. Let it boil 5 minutes. It is to be drunk cold. The simple barley water has not an unpleasant taste, and is often prepared without additional flavor. Yet the rind of a lemon, or lump sugar rubbed over it, to extract the oil, can be added as flavoring, or a lemonade may be made of barley water. Barley water may be used temporarily instead of milk.

**BEEF TEA.**—use a hot water glass— $\frac{1}{4}$  teaspoonful of the best beef extract; fill the glass with hot water; stir up well with a spoon, place pepper, salt and celery salt handy, and if the customer should require it, put in a small pony of sherry wine or brandy.

**CINNAMON WATER.**—Add 5 or 6 sticks (half an ounce) of cinnamon to a pint of boiling water, and boil 15 minutes; to be administered by the tablespoonful. Given for hemorrhages.



## MIXED DRINKS.

**CURRENT JELLY WATER.**—for fever patients—A teaspoonful of currant jelly; dissolve in a goblet of water, and sweeten to taste, affords a refreshing drink for invalids.

**FLAXSEED AND LICORICE TEA.**—Pour 1 pint of boiling water over 1 ounce of flaxseed, not bruised, and 2 drachms of licorice root, bruised, and place the covered vessel near the fire for four hours. Strain it through a sieve.

**FLAXSEED TEA.**—Add half a cupful of flaxseed to 4 cupfuls, or a quart, of boiling water; let it boil half an hour. Let it stand 15 or 20 minutes near the fire, after it is boiled. Of course the longer it stands the thicker it becomes. Strain, sweeten to taste, and add a little lemon juice, or not, as preferred. This is a good drink for coughs and colds.

**GRAPE JUICE.**—Allow 1 pint of water to 3 pints of fruit (picked from stems.) Let it simmer slowly for 5 minutes, then strain it through flannel or cheese cloth. It is drunk cold without sweetening. Add a little sugar if not sweet enough.

**LIME WATER.**—Pour over a piece of fresh unslacked lime, about an inch square, 2 quarts of hot water. When it has slacked (in a few minutes) stir it thoroughly; let it remain over night; bottle carefully all the liquid that can be poured off in a perfectly clear state. As water will only hold a certain amount of lime in solution, the addition of more lime would make the water of no greater strength. Lime water (an alkali) is generally added to milk for the purpose of neutralizing the effects of an acid stomach. About a teaspoonful to a tablespoonful of lime water to a half pint of milk is usually prescribed.

**OATMEAL DRINK.**—Rub 2 tablespoonfuls (2 ounces) of oatmeal smooth by gradually stirring in a teacupful of cold water; add a pinch of salt. Stir this into a quart of boiling water and let it boil half an hour. Strain it through a fine sieve.

**RICE WATER.**—Take best Carolina or Patna rice, should be washed with cold water, then boiled in a good measure of water for 10 minutes, the water strained off and more added; and so on till the goodness is boiled out of the rice. The water is ready to drink when cold. Cream may be added if there be not high fever; a pinch of salt also, if desired, or flavoring as for barley water.

**SIMPLE BEVERAGES FROM FRUITS.**—currant jelly water (or any acid jelly—cranberry, plum, etc.)—If the jelly is soft, a teaspoonful is dissolved in a goblet of fresh cold water, and sweeten to taste. If the jelly is hard, it will have to be added to boiling water to be dissolved. To be drunk cold. The fresh fruits are, of course, to be preferred. There is nothing more refreshing than currant water made from fresh currants. This can be prepared by allowing a pint of water to a pint of currants (freed from stems) and a tablespoonful of sugar. Heat these slowly in a porcelain or granitized iron kettle until it boils, then let it simmer for 5 minutes. Strain it through a cloth, let cool, and sweeten again to taste. It can be diluted with water. If strawberries, raspberries, black raspberries, or blackberries are used, prepare them in the same manner, excepting that for each quart of berries a pint of water with a tablespoonful of sugar should be used.

**TAMARIND WATER.**—Stir into a glassful of water a tablespoonful of preserved tamarinds.

**TOAST WATER.**—Toast thoroughly thin slices of graham bread, and break them into a bowl. Pour over enough boiling water to cover it when cold; strain off the water and sweeten slightly. Serve it always freshly made.

**WHITE WINE WHEY.**—Put 2 pints of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling; then add a quarter of a pint of sherry, and simmer for a quarter of an hour, skimming off the curd as it rises. Then add a tablespoonful more sherry, and skim again for a few minutes, till the whey is clear; sweeten with loaf sugar if required.

**WINE, LEMON OR VINEGAR WHEY.**—When a pint of milk is brought just to a boil, pour in a gill of sherry wine. Let it again come to a boil. When the whey separates, strain and sweeten to taste, using perhaps a teaspoonful of sugar. Or the whey can be made in the same manner with lemon juice (free from seeds), using the juice of half a lemon instead of wine, a tablespoonful being quite enough for a pint of milk. In an alimentary point of view, whey is almost of no value. It is advantageous as a drink in febrile diseases, and is a good means of administering wine in small quantities. It may be drunk either cold or warm. It possesses sudorific and diuretic properties.

## MISCELLANEOUS DRINKS.

**GINGER BEER No. 1.**—2 lbs. brown sugar, 2 gallons boiling water, 1 quart molasses, 2 oz. cream tartar, 2 oz. ginger. Stir well together, put in a keg, add a pint of good yeast, bung it up close. Shake the keg well, and after standing 24 hours, bottle it. In 10 days it will sparkle like champagne.

**SARSAPARILLA BEER.**—1½ oz. compound extract of sarsaparilla, 1½ pints of water. Infuse, and when cold add 8 pints of good root beer.

**WHITE SPRUCE BEER.**—1½ pints essence of white spruce, 3 gallons boiling water, 6 lbs. of loaf sugar. Ferment with yeast, and use same formula as in ginger beer.

**CHEAP MADE CIDER.**—1 hog-head good cider, 1 hog-head water, 50 lbs. molasses, ½ lb. alum, dissolved. Use brimstone matches to stop fermentation, by burning.

**IMITATION CIDER.**—35 gallons of water, sulphuric acid enough to make the water pleasantly sour, 50 lbs. brown sugar, 4 oz. alum, 5 oz. ginger, 5 oz. cloves, 6 oz. bitter almonds. Boil the four last ingredients in 2 gallons of water for 2 hours; strain and add this to the other water. Burned sugar may be added to color if wished. From 3 to 4 gallons of whiskey if mixed with it, will give more body. It is generally known that bi sulphate of lime may be advantageously used in fresh cider to stop its conversion to vinegar.

**SWEET CIDER.**—100 gallons water, 5 gallons of honey, 3 oz. catechu, powdered, 5 oz. alum, 2 pints yeast. Ferment for 15 days in a warm place, (in the sun if possible) add then, bitter almonds ½ lb., cloves ½ lb., burned sugar 2 pints, whiskey 3 gallons. If acid should be in excess, correct by adding honey or sugar. If too sweet, add cider vinegar.

**EFFERVESCENT DRAUGHT.**—Carbonate of potash, 80 grains, pulverized citric acid, 17 grains. Keep separate. When required for use, add 1 drop of essence of lemon. Dissolve in separate tumblers; mix and drink while effervescing.

**LITHIA WATER.**—Is a solution of the freshly precipitated carbonate of lithia. This water is becoming popular, being useful in calculous complaints.

**MAGNESIA WATER.**—Is useful in indigestion, etc., being an aerated solution of carbonate of magnesia. It is an agreeable mode of taking magnesia.

**POTASH WATER.**—Is a solution of bicarbonate of potash in distilled water and aerated with washed carbonic acid gas.

**SODA WATER POWDERS.**—Bicarbonate of soda, 30 grains, in blue paper; citric acid, 24 grains, in white paper. Mix each separately in nearly half a tumbler of water. Pour the acid solution on the soda; drink immediately.

## DIRECTIONS FOR MAKING MILK SHAKE.

Take not quite as much of the syrup as is generally used for soda water; be careful not to get too sweet; shave ice to fill about half the glass; pour in enough milk to fill the glass within about an inch of the top, and then shake. The secret in making milk shake is, to thoroughly shake with fine shaved ice. For syrups, the following formulas are recommended:

**SIMPLE SYRUP.**—Sugar, 10 lbs.; water, 1 gallon. Dissolve the sugar in cold water by stirring, and, when dissolved, strain through muslin.

**LEMON.**—Simple syrup, 1 quart; lemon extract, 1 to 2 fluid drachms, according to strength. Shake until well mixed.

**VANILLA.**—Simple syrup, 1 quart; extract vanilla, 1 fluid drachm. Shake until well mixed, and strain through muslin.

**STRAWBERRY.**—Simple syrup, 1 quart, strawberry juice, 2 oz. Shake until well mixed.

**RASPBERRY.**—Simple syrup, 1 quart; raspberry juice, 2 oz. Shake until well mixed.

**PINEAPPLE.**—Simple syrup, 1 quart; pineapple juice, 2 oz. Shake until well mixed.

**NECTAR.**—Equal parts of vanilla, strawberry, and pineapple.

**ORANGE SYRUP.**—2 oz. tincture of orange peel, 1 lb. simple syrup; mix.

**CHOCOLATE.**—1 tablespoonful of finely shaved chocolate dissolved in 1 pint of hot water; when smooth and about the consistency of cream, add a large tablespoonful of corn starch, previously mixed with about 2 ounces of cold water, and stir for a short time, then remove from the fire and add sugar enough to make 1 quart. Dissolve the sugar in the chocolate while hot and strain through muslin.

## OTHER SYRUPS FOR BAR USE.

**WILD CHERRY SYRUP.**—4 oz. wild cherry bark, steeped in 1 pint of cold water 36 hours; press out and add ½ lb. sugar; strain.

**SYRUP OF NECTAR.**—30 drops essence of nectar, 1 lb. simple syrup; mix.

**RASPBERRY SYRUP.**—1 gallon white syrup, ¼ oz. essence of raspberry, ¼ oz. tincture tartaric acid.

**STRAWBERRY SYRUP.**—1 gallon white syrup, ¼ oz. essence of strawberry, 1 oz. tartaric acid; color with tincture solferino.

**VANILLA SYRUP.**—1 gallon white syrup, ½ oz. extract of vanilla.

## LIQUORS REQUIRED FOR A FIRST-CLASS SALOON.

**LIQUORS.**—Brandy of several grades, bourbon, rye, Irish, Scotch and Duffy's malt whiskey, Holland and Old Tom gin, St. Croix, and Jamaica rum, blackberry brandy, alcohol and arrack.

**WINES.**—Champagne, Rhine, Claret and Moselle, Madeira, Sauterne, Sherry, Port, white and red, Bordeaux, Tokay, Catawba, California, Spanish and Hungarian wines.

**ALES, PORTER AND BEER.**—Scotch, Lager Beer, Porter, Stock, Old and New Ales.

**BITTERS.**—Peruvian, Orinoco, Stoughton, Angostura, Hostetter's, Bénécamp, Sherry Wine Bitters and Bokers Bitters.

**CORDIALS.**—Anisette, Absinthe, Chartreuse, Benedictine, (both green and yellow,) Curacao (red and white,) Kirschwasser, Gilka, Kimmel, Maraschino, Goldwasser, Danziger, Mint Cordial, Vermouth, Vanilla Cordial, and Creme de Noyau.

**MINERAL WATERS.**—Kissengen, Ginger Ale, Seltzer, Apollinaris, Plain Soda and Vichy Waters, Lemon Soda Water, Cider, etc.

**SYRUPS.**—Raspberry, White Gum, Orange, Pineapple, Orgeat, and Orchard Syrups.

**SUNDRIES.**—Tansy, Honey, Calamus, Wormwood, Black Molasses, Eggs, Milk, Sugars, Ginger, Red and Black Pepper, Nutmeg, Cloves, Allspice, Cinnamon, Coffee, Roast Corn, Cigars, Tobacco, and Fruits in season.



## TEA, COFFEE AND HOT WATER URNS.

**Made of White Metal.**

Extra heavy, are nickel plated and a very fine quality of goods.

These Urns can be furnished with tops of either style as shown, at the same price.

**Hot Water Urns.**

Have tumbler warmer tops and no textile strainer sacks.

**Coffee Urns.**

Have tops same as 7104 and textile strainer sacks. Otherwise a Coffee and Hot Water Urn are just the same.

Either of these Styles can be furnished for Coffee or Hot Water.

**No. 2804.**

**No. 7104 Coffee Urn**, with textile strainer sack, indicator faucet showing amount in Urn, and Carbon Heater complete.

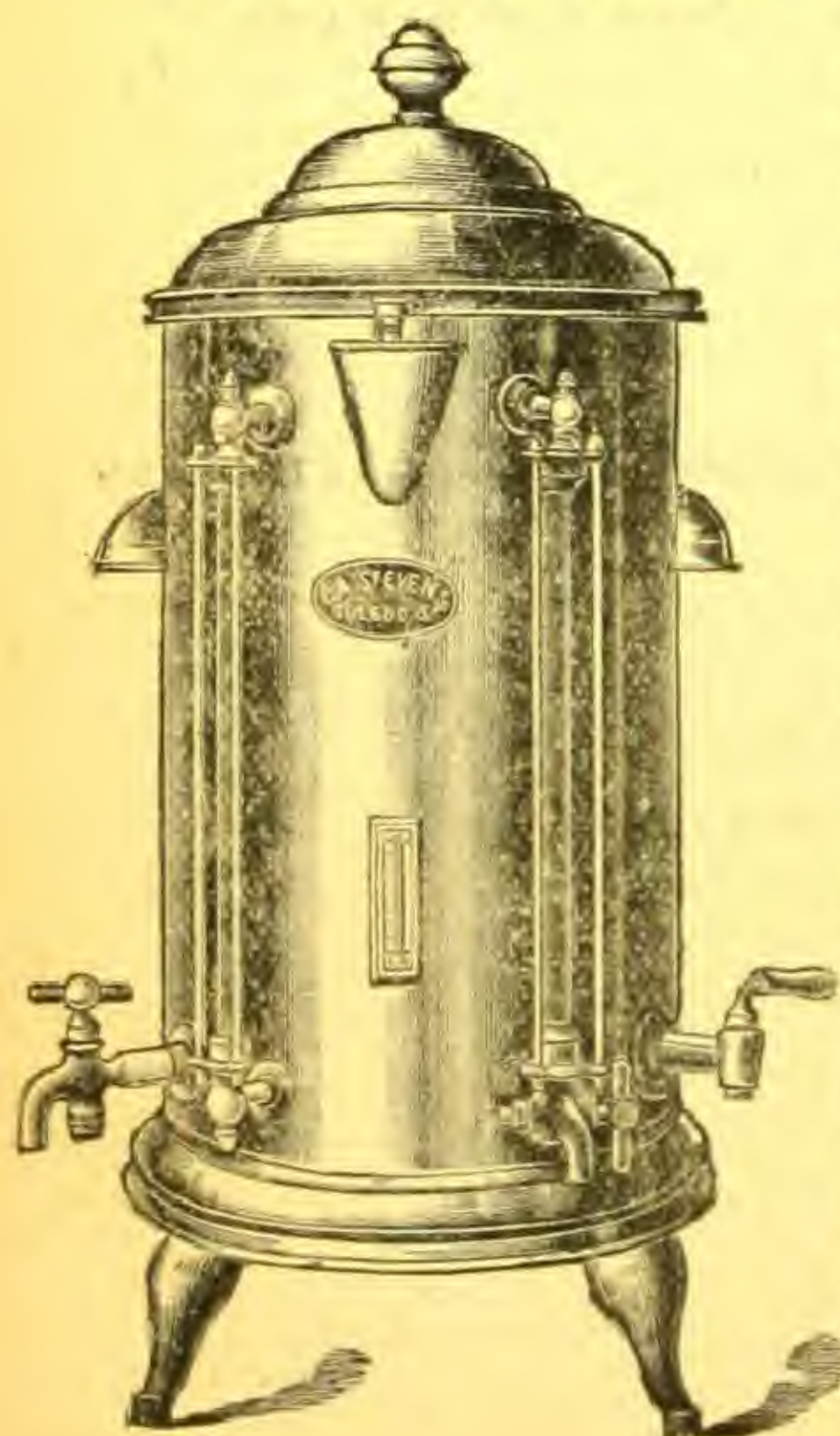
	Price.		Price.
No. 7104, 4 qt.	\$10 25	No. 7110, 10 qt.	\$14 25
" 7106, 6 qt.	11 60	" 7112, 12 qt.	15 60
" 7108, 8 qt.	12 75	" 7114, 14 qt.	17 00

This Urn can be furnished with Tumbler Warmer top same as shown in No. 2804, but without textile strainer sack, making it a hot water urn at the same price.

**No. 2804, Hot Water Urn**, with Carbon Heater.

	Price.		Price.
No. 2804, 4 qt.	\$ 9 75	No. 2812, 12 qt.	\$13 00
" 2806, 6 qt.	10 50	" 2814, 14 qt.	14 50
" 2808, 8 qt.	11 25	" 2816, 16 qt.	16 00
" 2810, 10 qt.	12 00	" 2820, 20 qt.	17 75

This Urn can be furnished with top same as shown in No. 7104 and textile strainer sack, making it a Coffee Urn at the same price.

**DOUBLE URNS FOR BOTH COFFEE AND HOT WATER.**

These Urns are made of Copper heavily Nickel plated. The tin lined Urns have reservoirs well tinned inside so that Tea or Coffee will not become spoiled from long contact with the metal.

The porcelain lined ones are the most complete Urn for the money that can be found.

I have had continual inquiry for a double Urn that either Coffee or Hot Water can both be drawn from the same Urn and now offer these as a handsome and elegant piece of ware that will fill the bill. They all have thermometers, two glass gauges to show amount in each compartment and two separate cocks to draw from, besides having cocks at the bottom of each gauge, also have cotton sack to hold the Coffee while it is steeping.

There is a lip at the top with a lid to pour hot water into the outer cylinder at any time. The Urn is one cylinder inside of another one, so that while the outer cylinder of hot water can be made to boil, the inner one containing the Coffee is always just below the boiling point and hence makes the Coffee perfect, as Coffee should never be boiled.

**PRICES OF URNS WITH TIN LINED RESERVOIRS.**

No. 4, 6 gal., without oil heater	\$33 00
No. 5, 8 " " " "	39 00
No. 6, 10 " " " "	45 00
No. 7, 12 " " " "	51 00

**PRICES OF SAME URNS WITH PORCELAIN LINED RESERVOIRS**

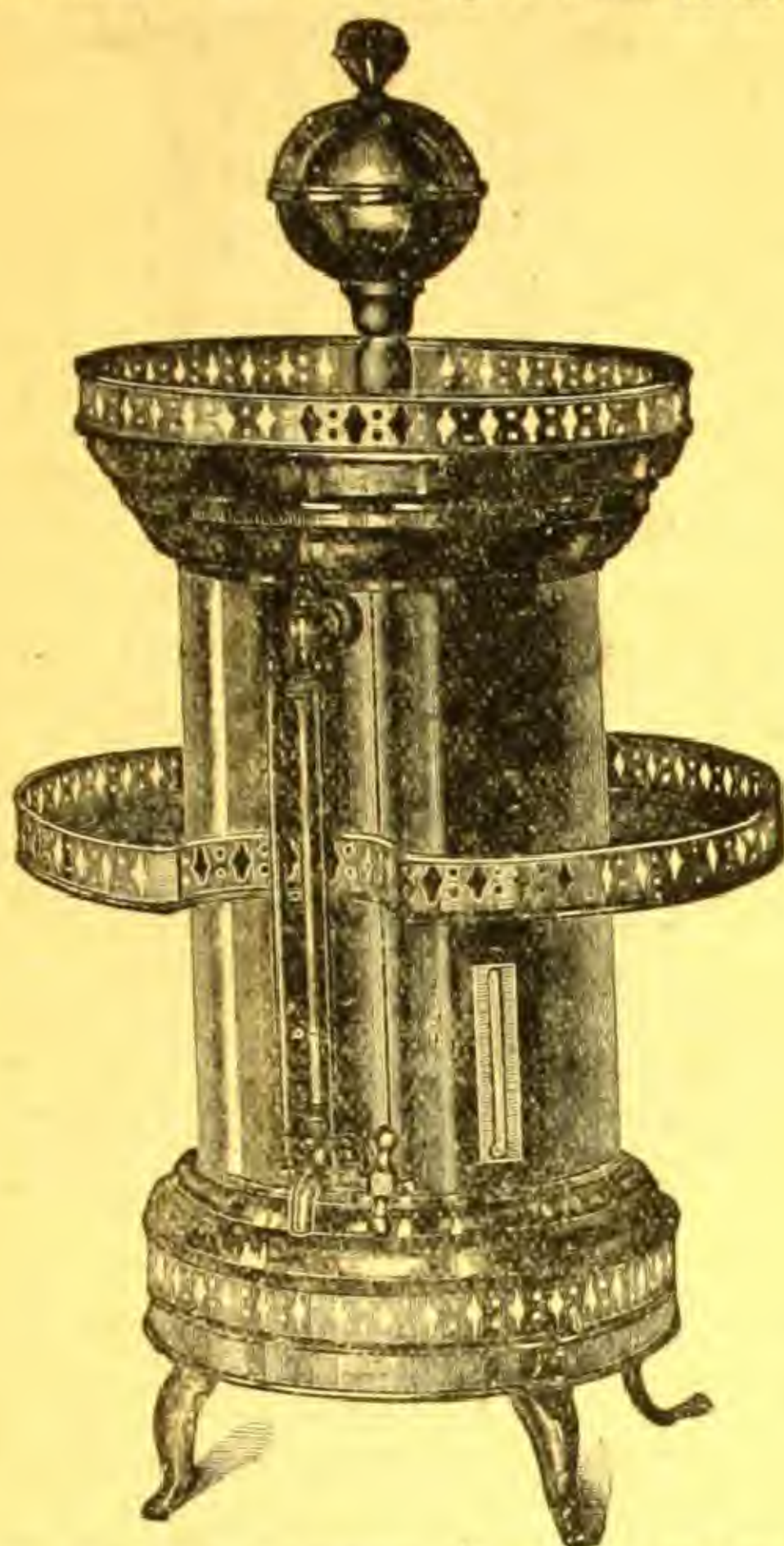
No. 44, 6 gal., without oil heater	\$36 00
No. 55, 8 " " " "	39 00
No. 66, 10 " " " "	42 00
No. 77, 12 " " " "	45 00

The capacity is the combined capacity of both reservoirs, the outer one containing about one-fourth what the interior one holds.



# FANCY COPPER URNS. NICKEL PLATED—FOR TEA, COFFEE OR HOT WATER.

These urns are as good as any in the country. The material used is copper, heavily nickel plated; the work and finish of the best. If you want an urn that is good, and yet at a fair price, they are the ones to buy.



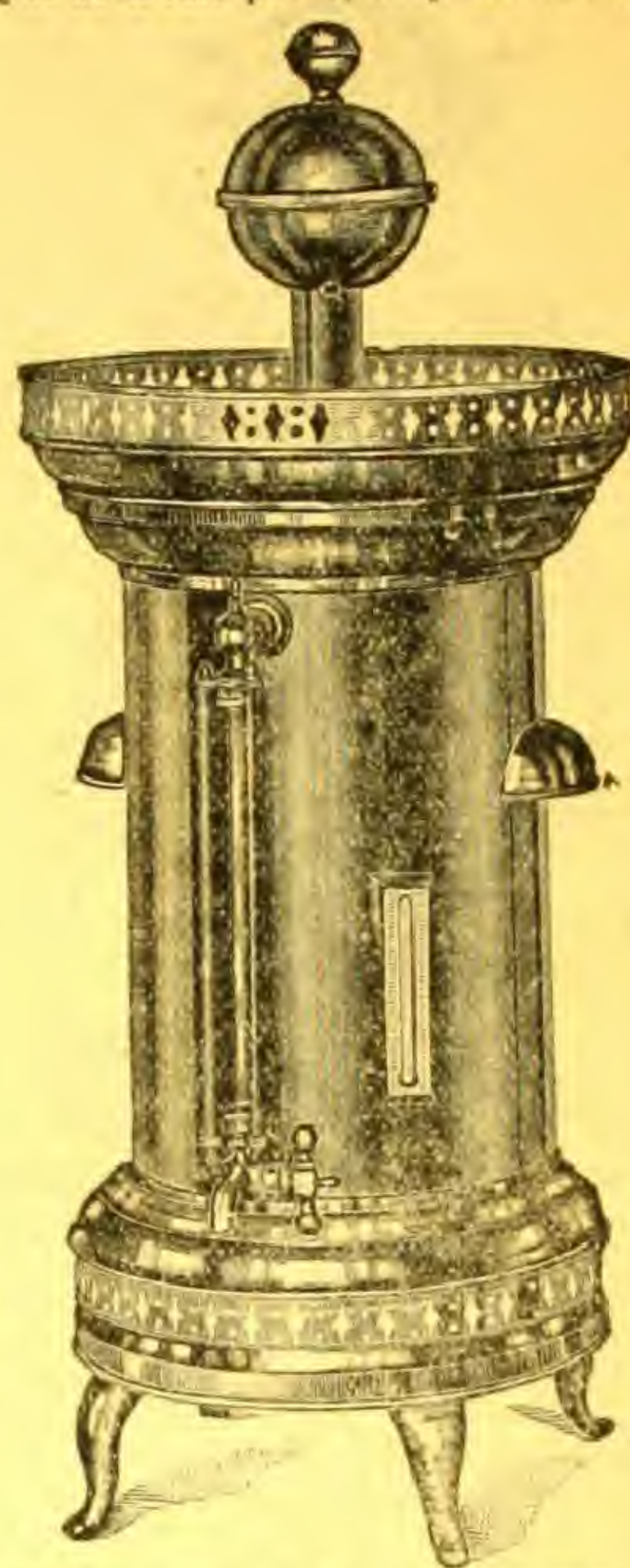
**NEW STYLE OF COFFEE AND HOT WATER URN  
WITH GALLERY.**

Reservoir inside is Heavily Tinned.

This urn is a new style of urn, similar in all respects to our No. 2022 except in the addition of the gallery entirely around the urn. This makes additional room, besides what is given in the tumbler warmer top for glasses. They are made from copper, handsomely nickel plated and stand high enough for a vapor burner for heating. Each urn is furnished with hooks on the inside from which to suspend a textile strainer sack, if wanted. All have thermometer on side to denote the temperature and the faucet is supplied with a glass column, which denotes at all times the quantity of coffee or hot water that may be in the urn. Made in three sizes.

Prices do not include vapor burner or textile strainer sack. Base is high enough for vapor burner but not for carbon heater.

No. 2042—2 gallons.	Price each	\$ 9 00
" 2043—3 "	" "	10 25
" 2044—4 "	" "	11 50
Textile Strainer Sack, extra		50
Vapor Burner, extra		75



**FANCY COPPER URN WITH TUMBLER  
WARMER TOP.**

Copper nickel plated. Reservoir inside heavily tinned.

Has thermometer, tumbler warmer top, glass indicator to show amount in urn, and place in top to fill without taking off cover. Base is high enough for vapor burner but not for carbon heater; has hooks inside to suspend textile strainer sack when it is used.

Is the handsomest urn for the money that is on the market.

No. 2022—2 gallons;	Price each	\$ 7 25
" 2023—3 "	" "	8 50
" 2024—4 "	" "	9 75
Textile Strainer Sack, extra		50
Vapor Burner		75

After handling various styles and patterns of urns we find that parties purchasing usually wish a tumbler warmer top on all their urns whether they be for coffee or hot water; so we bring out the two above designs. These urns all have hooks inside for suspending textile strainer sack when they are wanted for coffee.

## VAPOR BURNER, FOR COFFEE AND HOT WATER URNS.

USES GASOLINE ONLY.

Is handsomely nickel plated, the burner is brass and the whole stands only 5½ in. high, making it low enough to go under any urn. Gasoline is used in this burner. The wick inside feeds the gasoline up to burner where it is converted into gas by the heat before burning. The flame comes out in four jets from small holes in the side of burner. To start the burner a lighted match must be held to the burner long enough to heat it, the gasoline inside will then come out as a gas and readily ignite. Makes a very clean and quick heat.

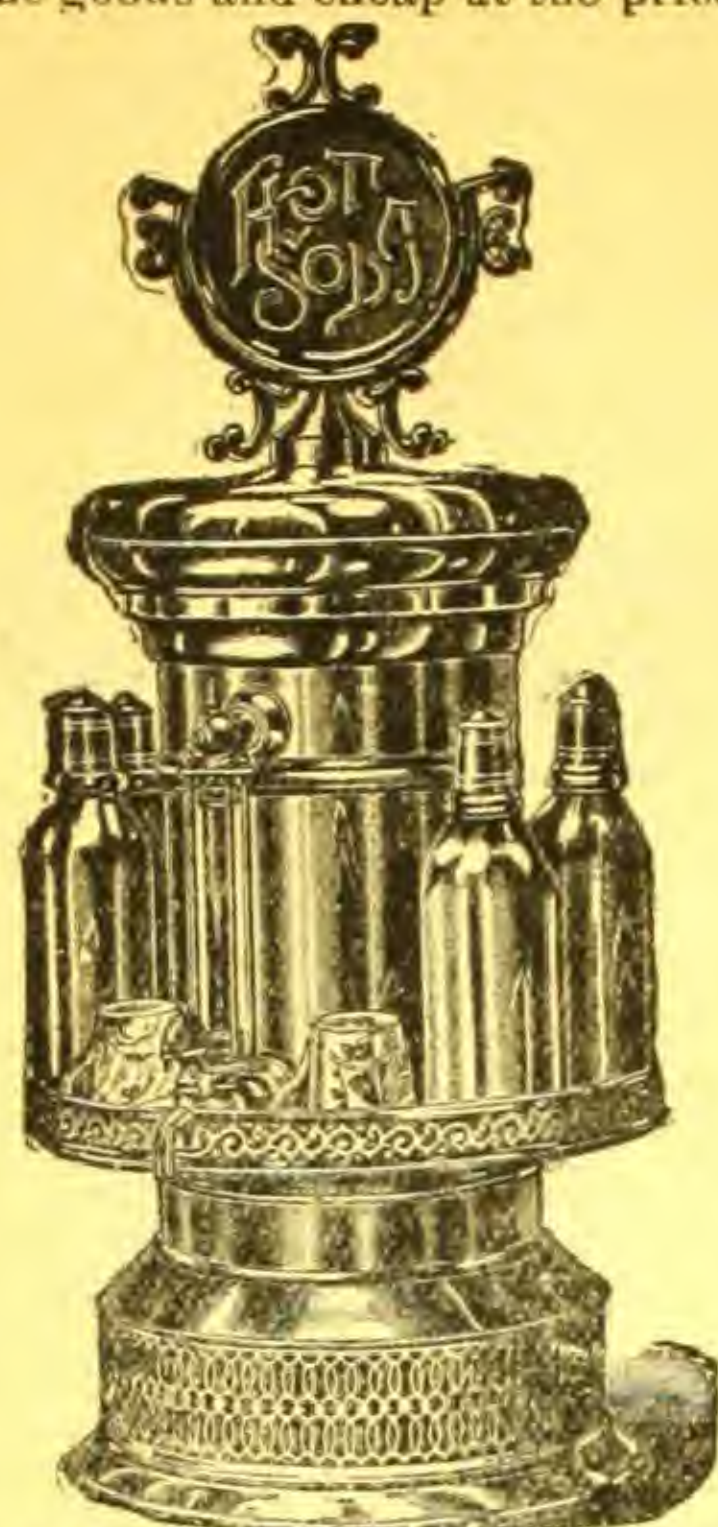


Price each \$ . 75



## TEA, COFFEE AND HOT WATER URNS.

These urns like the balance of my goods are made from heavy copper, handsomely nickel plated. They are supplied either with or without textile strainer sacks, can be used either for tea, coffee or hot water. They are handsome goods and cheap at the price.

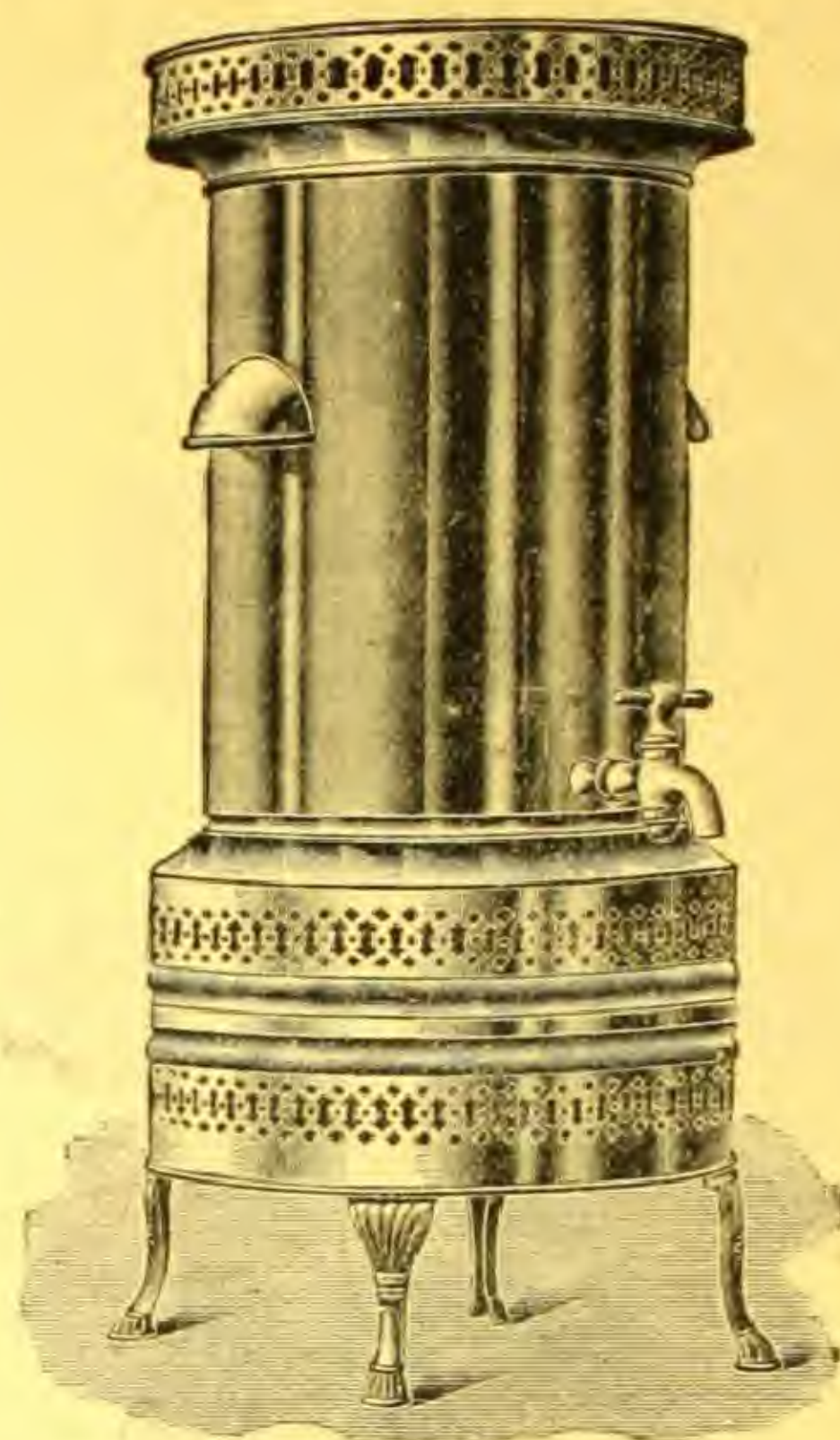


**HOT SODA OR COFFEE URN.**

This urn is made of copper, handsomely finished and nickel plated. The base is made extra high, so that the urn can be heated either with a vapor burner or an oil stove; gas could also be attached if wished.

The small door in side of base opens so as to reach the heating apparatus. The urns are all supplied with glass water column. The gallery around the side can be used either for glasses, cups or bottles. Where it is intended as a coffee urn, the words "Hot Soda" do not appear. Price does not include bottles, cups or glasses.

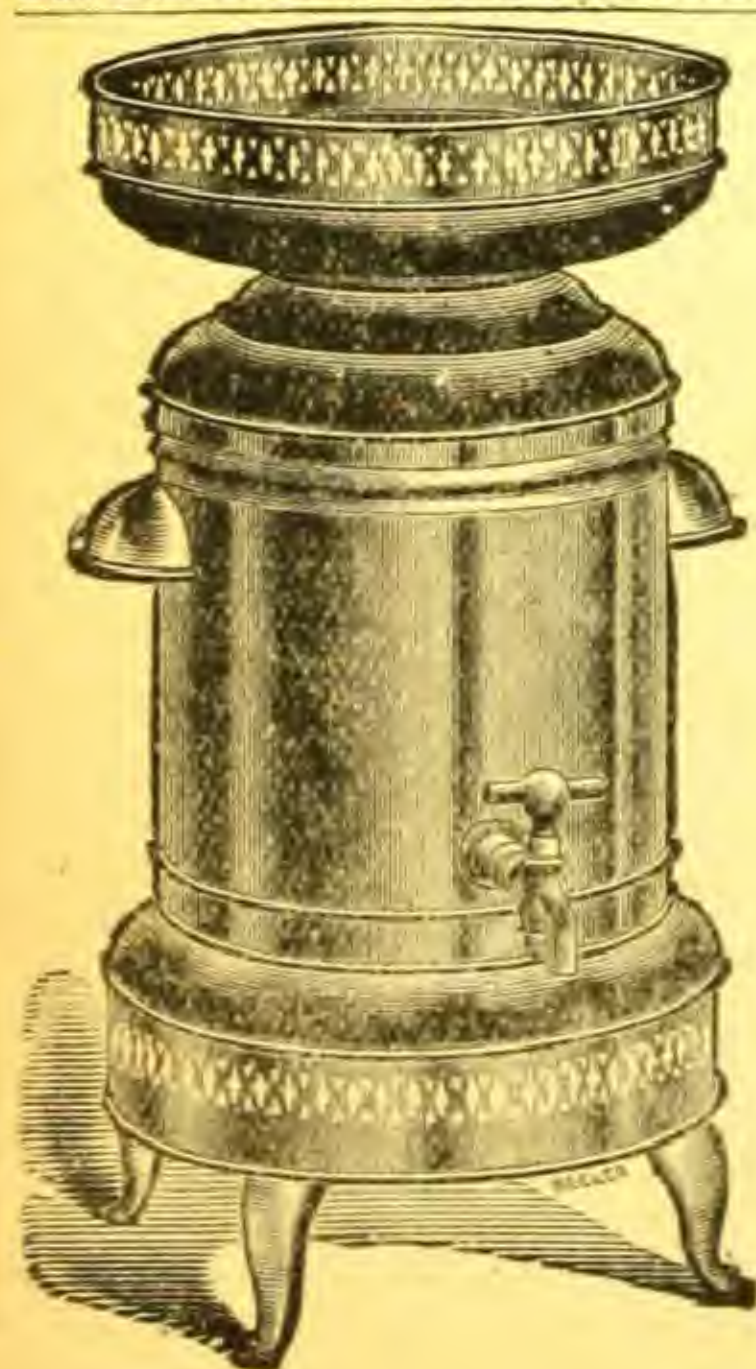
No. 1803—3 gallon.	Price each	\$12 00
" 1804—4 "	" "	14 50
" 1805—5 "	" "	17 00
Textile Strainer Sack extra		75
Vapor Burner extra		75
Carbon Heater extra		75



**HIGH BASE URN.**

This is one of the cheapest urns that we offer; is very fancy; made from copper, nickel plated; reservoir inside is heavily tinned to prevent tarnishing; the base is high enough for carbon heater or any mode of heating wanted; legs are fancy. The whole is a fancy piece of work at a low price. Hooks are put on inside to suspend strainer sack from when it is used.

No. 3012—2 gallons.	Price each	\$5 50
" 3013—3 "	" "	6 25
" 3014—4 "	" "	7 00
Textile Strainer Sack, each		50
Carbon Heater, extra		85
Vapor Burner, extra		75



## THE LITTLE DAISY.

After bringing out various styles of Urns for tea, coffee and water. We offer the Little Daisy as the cheapest urn that can be produced in copper. It is well made, nickel plated, reservoir tinned inside; has tumbler warmer top and the neatest shape for small urn that has been produced. Base will admit of gas jet or vapor burner but not carbon heater.

### PRICES.

No. 3032—2 gallon.	Price each	\$5 00
No. 3033—3 "	" "	5 50
No. 3034—4 "	" "	6 00
Vapor Burner, extra		75

Strainer Sack cannot be used with this urn.



# OIL STOVES FOR HEATING URNS, COOKING, ETC.



**No. 0 "Florence" Carbon Heater for Coffee and Hot Water Urns.**

Is a handy oil stove for various uses, and where urns stand high enough to allow of their being used under them, they are the handiest heater that can be found; they will boil a quart of water in 8 minutes; are supplied with a 2 in. wick. Stove stands 8½ in. high, weighs 3½ lbs.

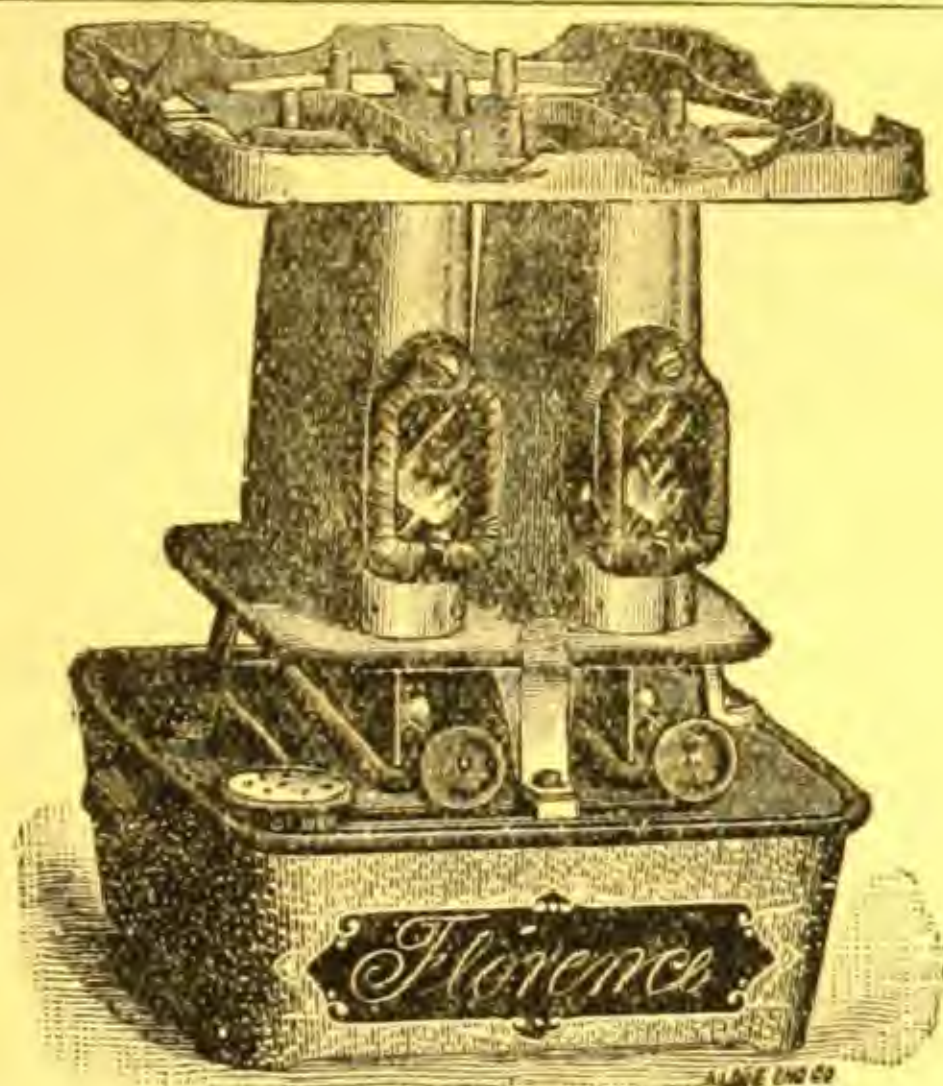
Price each..... \$ 85



**No. 1 "Florence" Carbon Heater for Coffee and Hot Water Urns.**

They are the handiest Oil Stove on the market. The oil reservoir is cast iron and will never leak, are nicely finished and neatly ornamented. The cost of oil is but one fourth of a cent per hour. Stove stands 9½ in. high, weighs 4½ lbs.; wick is 4 in wide. For urns that have high bases they are quick heaters; can be used for many other purposes.

No. 1 Single Stove with single burner, Price.....\$1 00



**No. 2 "FLORENCE" OIL STOVE.**

Very handy for heating water or cooking over; wicks are 4 in.; the stove is neatly finished and will not leak.

No. 2 Single Stove, weight 10 lbs., stands 10 inches high has two burners. Price.....\$2 00

No. 3 Single Stove, weight 13½ lbs., stands 11 in. high, has three burners and produces heat sufficient for any cooking Price \$3 00



**No. 0—Single Stove.**

**The Summer Queen Oil Stove.**  
**SINGLE STOVES.**

The oil reservoir is the best quality of tin. They are a very handy style of Oil Stove.

No. 0—Single Stove. One Burner. Wick 1½ in. wide. Price.....\$ 85.

No. 1—Single Stove. One Burner. Wick 3 in. wide. Price.....\$1 25.

No. 2—Single Stove. Two Burners. Wick 3 in. wide. Price.....\$1 70.



## SUMMER QUEEN.

**DOUBLE STOVES.**

**No. 2—Double Stove. Four Burners. Wick 3 in. wide.**

Price.....\$3 55

**No. 3—Double Stove. Four Burners. Wick 4 in. wide.**

Price.....\$4 80

These stoves are very handy for summer time when a quick fire is wanted for a few minutes.



**No. 1217 HOTEL CUSPIDORE.**

This is a very handsome, heavy cuspidore, beautifully nickel plated. The bottom is loaded, so that it is impossible to tip it over. Is just the thing to stand in hotel corridors, offices, or where something very neat and useful is wanted. They stand 10 inches high, are 10½ inches in diameter, and are self righting.

Price each ..... \$4 00

**No. 1219 SPITTOON.**

This spittoon is made of cast iron with a spun metal case on the outside, nickel plated. The lid also is heavy spun metal, nickel plated. The spittoon is 11 inches in diameter, stands 4 inches high, and is a handsome piece of goods for the money.

Price each ..... \$2 00

**No. 2 CHAMPAGNE OR WINE COOLER.**

This champagne cooler is the handsomest thing of the kind we have yet been able to produce. Is made of spun metal handsomely ornamented and heavily nickel plated. In the inside is a handsome nickel plated holder for the bottle, which can be lifted out when wanted. The entire cooler is 9 inches high, and is 10 inches in diameter.

Price each ..... \$2 75

## PORCELAIN LINED CUSPIDORES.



This cuspidore is made of cast iron, lined with white porcelain. The outside is painted and decorated with gold band and stripes. Diameter is 8 inches; stands 6½ inches high and weighs 7 lbs. each.

They are self righting as the bottom is heavier than the top, and it is impossible to tip them over.

Price each ..... 65 Cents.

## No. 2 BOTTLE HOLDER.

This bottle holder is made of spun metal heavily nickel plated, the base being loaded. The forks or fingers are flat flexible pieces, that conform nicely to the sides of any bottle.

Price each ..... 40 Cents.



## Automatic Ice Cream Freezer.



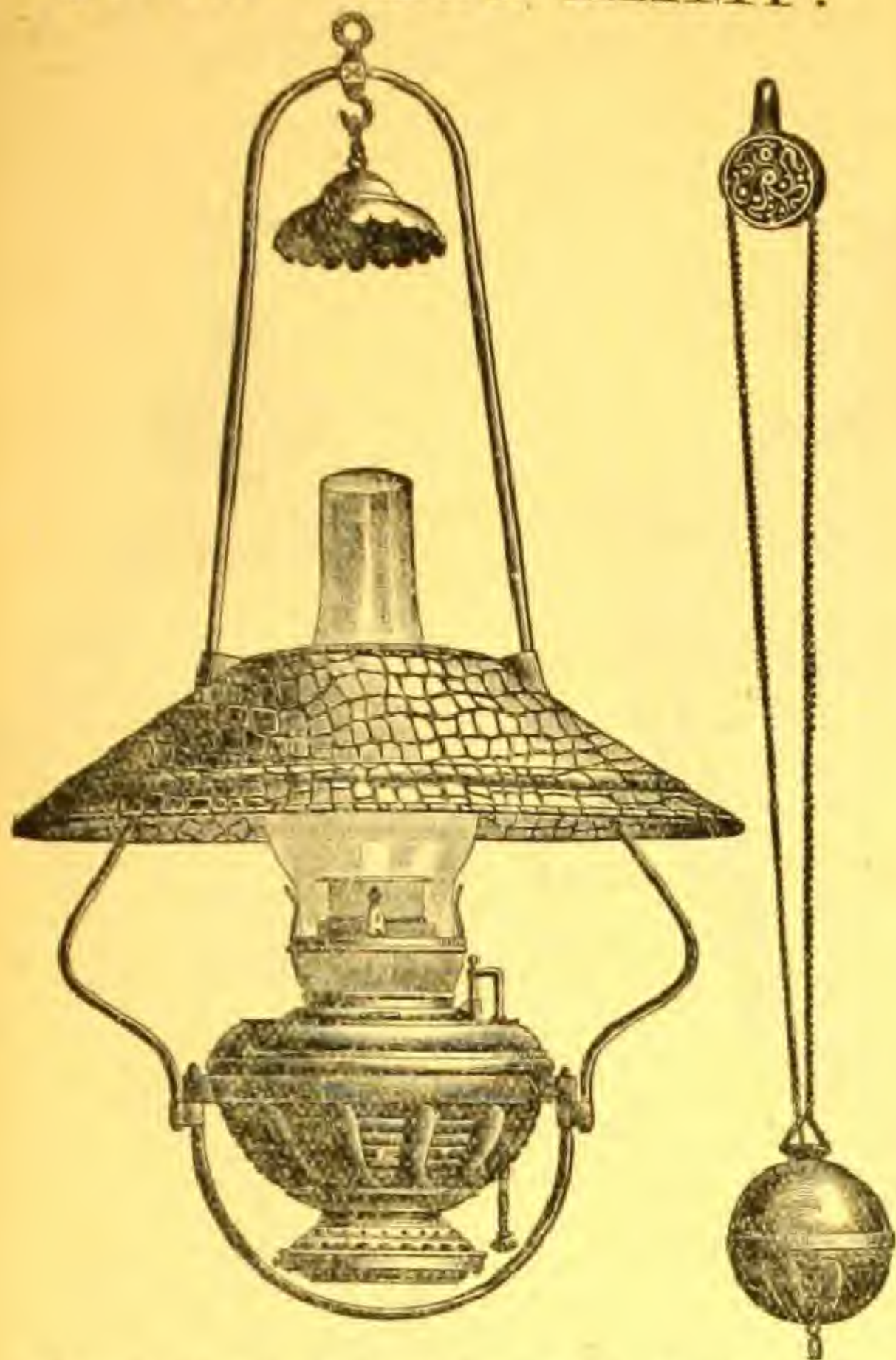
This machine is intended for freezing cream and other preparations automatically, in which the freezing takes place while at rest, and without the rotary movement required in all other freezers. This machine will freeze ice cream perfectly, without the necessity of beating the cream at all during the process. It will produce delicious, perfectly frozen cream or other preparations, without any labor. The sizes are intended for family use. Owing to the simplicity of the machine, there is nothing to get out of order. Every part which the cream comes in contact with is made of tin. The mixture for freezing produces a temperature of 15 degrees below zero. The construction of the machine is an outer jacket, in which is placed finely pulverized ice, in a salt solution. Inside of this is suspended a metal sieve, filled with rock salt; and again, inside of this, is the mould in which the cream to be frozen is placed. The freezing process is completed in 20 to 30 minutes. They are guaranteed to do the work every time, and the cream will remain frozen for several hours.

### SIZES AND PRICES.

No. 2—	Holds 3 pints.	Price, each	.....	\$4 00
No. 3—	" 4 "	" "	.....	5 00
No. 4—	" 6 "	" "	.....	6 00
No. 5—	" 8 "	" "	.....	7 00



## No. 1.—SHOP LAMP.



I have found the best Lamp for shops and halls that is made, and now offer it to my customers. The points that recommend it are a large light, no odor, perfect safety and convenience.

The oil fount is brass, 9 inches in diameter. Wick is 3 inches in diameter and raised by a rod (no screw). The fount raises only one inch to take out. It will burn 9 hours and give a light of 250 candle power. The ball weight, if wanted, is for hanging it, and balances equally as well whether the lamp is full or empty. Can be lengthened to any extent by adding chain. When ordering give height of ceiling.

Lamp complete with Ball weight.....	\$4 50
Lamp without Ball weight.....	4 00
Wicks each.....	10
Chimneys each.....	25

## TOLEDO TORCH.



This Torch is equal to any gasoline or oil torch that is sold. The flame is large, burns bright and clear and will burn naphtha, coal oil or gasoline. Is perfectly safe and easily regulated. You cannot blow it out with the strongest wind. Is well made. Holds over five quarts. One quart of coal oil will burn in it seven hours; one quart of gasoline four hours. For outside or inside use—for mills, foundries, street stands, band stands or outside lights of any kind. The passage will not clog up. The reservoir is made of heavy tin and zinc. Will give a light equal to nine gas jets. It is a good torch for the money.

Price each, - - - \$1.75.

## \* ILLUMINATED SIGNS. \*

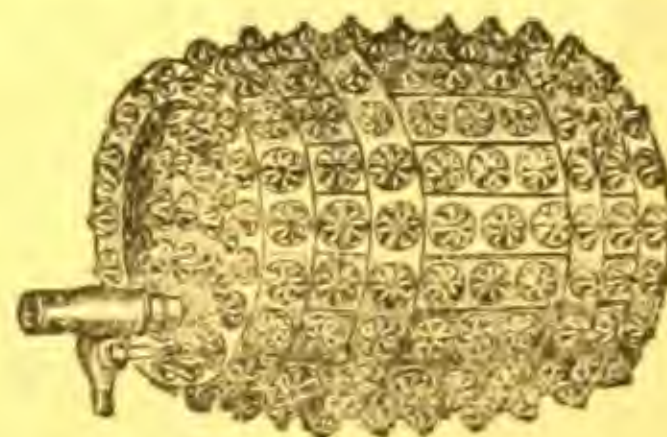


Can be seen and read at a great distance at night. They require but a very small quantity of gas. Are made of glass and metal—not affected by wind or rain. Finished in gold leaf, pink and blue. The glass is the best imported Convex, Ruby, Emerald, Topaz and Crystal. Different letters if wanted. To be same price, must not exceed ten letters and be in a straight line.

No. 1 styles are 3 feet 4 inches long by 2 feet high, furnished with brackets for hanging.

Price each, with Fancy Brackets.....\$60 00

### No. 2 Illuminated Barrel.



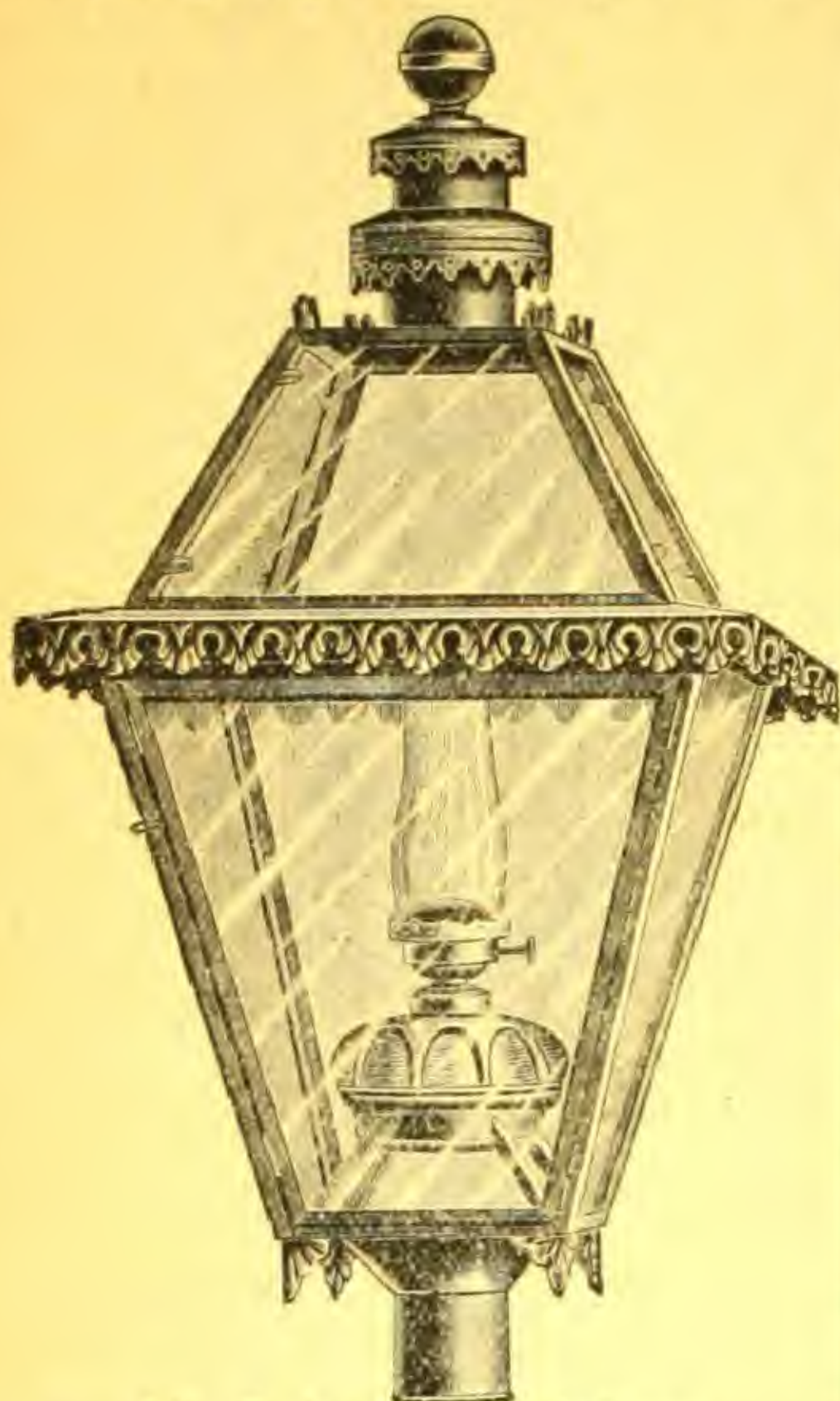
Attractive by day, brilliant by night. Finished in pure gold leaf and oak. Studded with Convex, Ruby, Blue and Crystal glass. Size, 22x16 inches, and supplied with brackets for hanging.

Price each, with Fancy Brackets.....\$45 00



## Street Lamps and Lanterns—Good, Cheap and Ornamental.

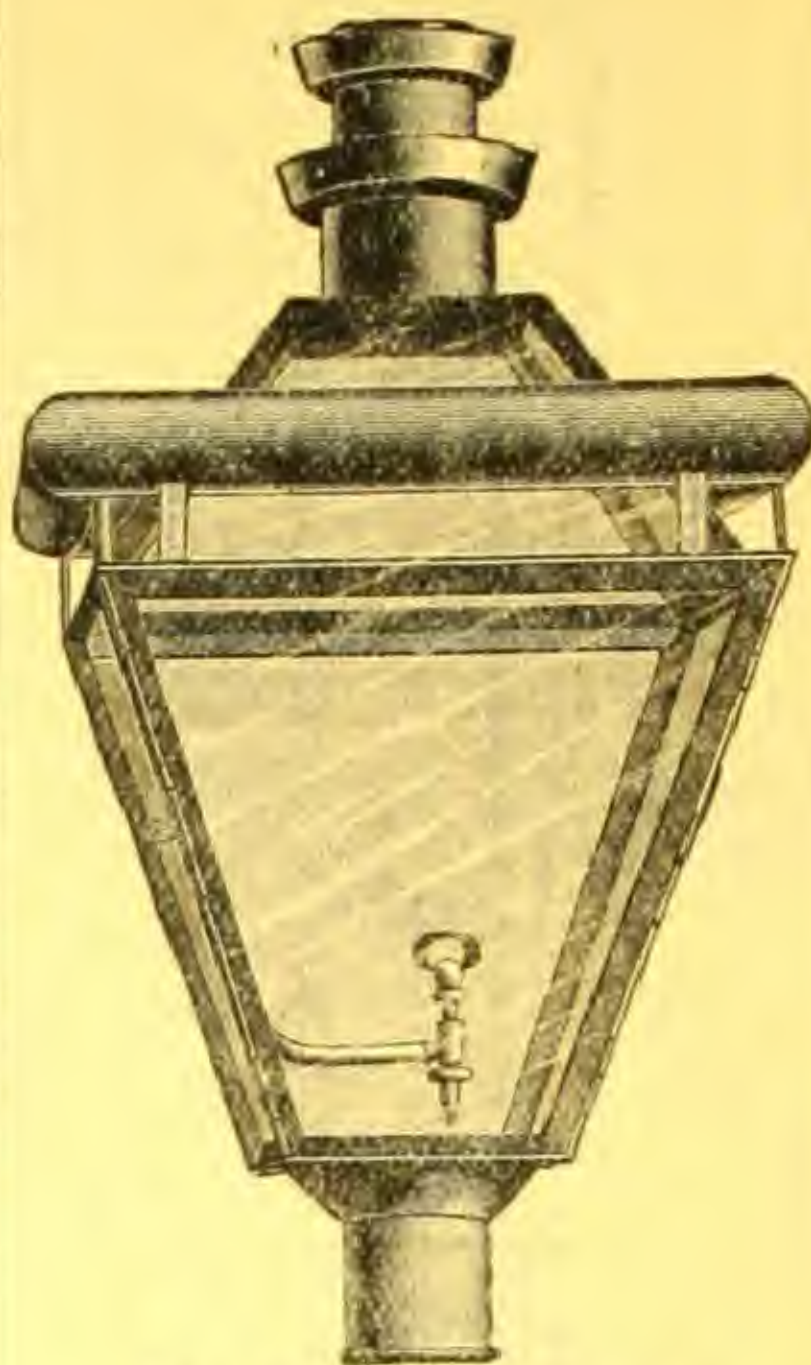
There is always a demand for an attractive street lamp or wall lantern, to use in front of hotels, restaurants and billiard halls, or for wall lanterns for yards, walks or out buildings. These lanterns should be made from good material, attractive and sold at a low price. The following styles will, I think, be what is wanted. They are good goods and the price is low. Posts for these lamps are extra.



**No. 7, Large Street Lamp**

This is the handsomest Street Lamp for the money that I can find. Is made of heavy tin painted green and gold, 44 in. high, 22 in. square; has socket for post and can be readily used either for oil or gas. The glass in sides is good, the oil lamp inside a large one and will give as much light as is needed.

Price complete, with lamp inside, \$10 50

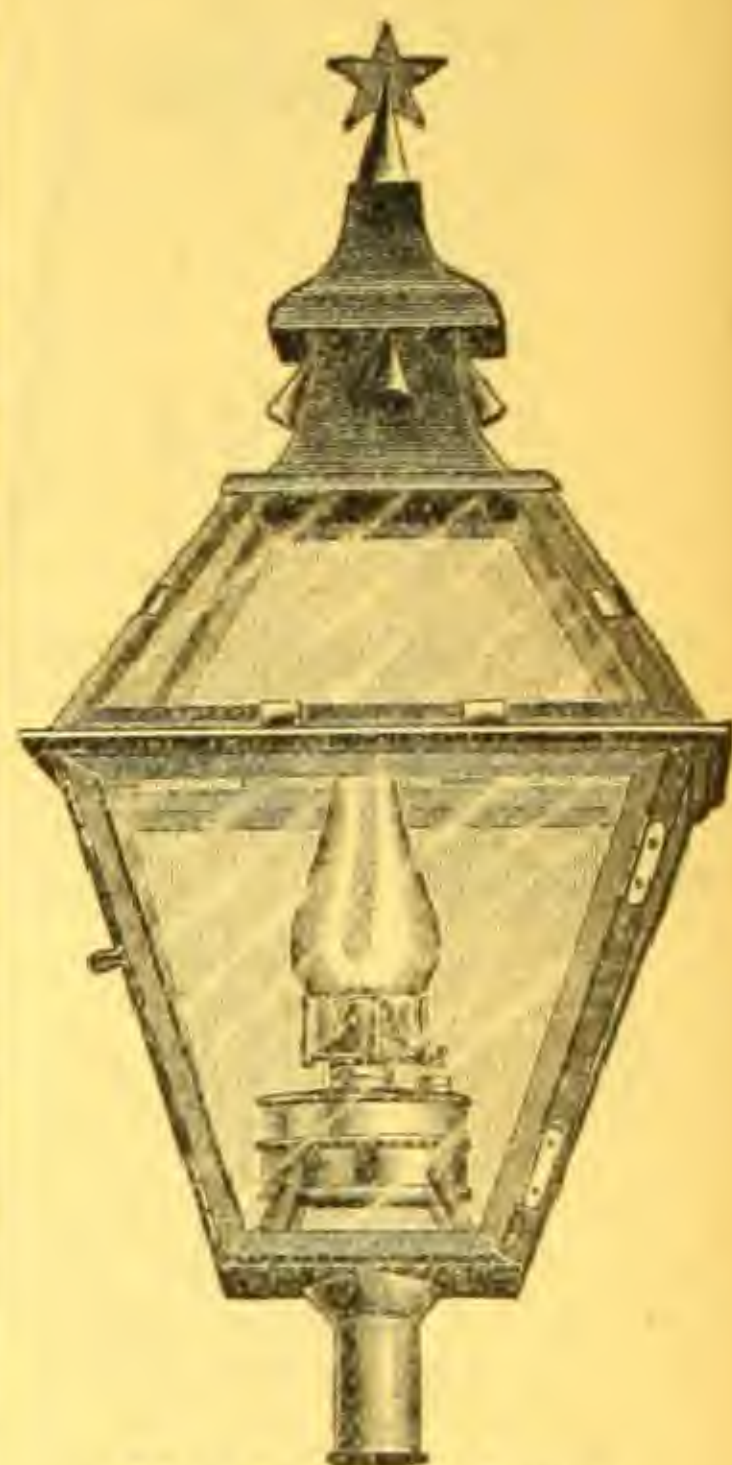


**No. 8 Gasoline Lamp.**

Those who have used gasoline torches know their value and if the flame can be confined so that the wind will not blow it, it is a very clean and brilliant light. Size of lamp, 30 in. high, 17 in. square, intended to set on post, has a large reservoir on top and the whole is made of heavy tin, painted green and gold.

Price complete for gasoline, \$5 50

" without gasoline fixtures  
or tank ..... \$4 50

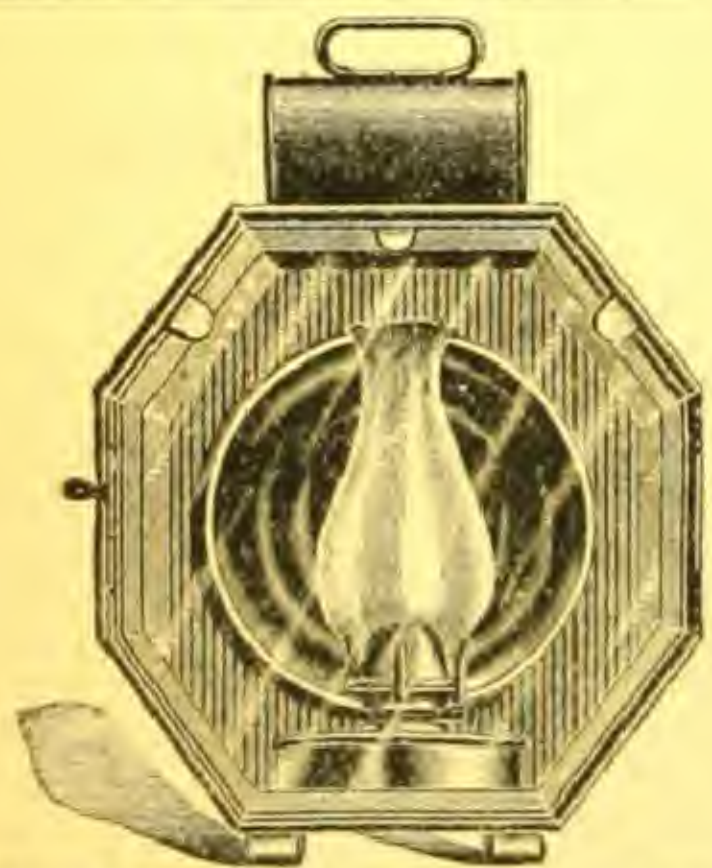


**No. 6 Street Lamp.**

Heavy galvanized iron painted; stands 36 in. high; 17 in. square. Has socket to fit on post and the most substantial street lamp that you can buy for the money. If gas is wanted to be used with this lamp, the oil lamp is easily removed and gas burner put in.

### PRICES:

Without lamp inside, ..... \$5 00  
With lamp inside ..... 5 50



**No. 10 Octagon Side Lantern.**

Made of heavy tin, painted black and gold, has polished corrugated back, silvered glass reflector and lamp inside as shown in cut. Size, 18 in. high, 14 in. wide and 10 in. deep. Has short legs to set on, loops to hang up on and handle to carry by.

Price.....\$2 75



**No. 11 Square Side Lantern.**

Is finished and fitted same as No. 10. Size, 18 in. high, 10 in. wide and 10 in. deep. The cheapest lantern that is made. Has legs, loops and handle.

Price.....\$2 00



**No. 12 Triangular Lantern.**

Is finished and fitted same as No. 10. Size, 20 in. high, 12 in. wide, 9 in. deep. Has legs, loops and handle. A splendid lantern for the money.

Price.....\$2 35



DESCRIPTION OF A FEW OF THE COMMONER DRINKS AND TERMS.

**ABSINTHE.**—A French liquor or tonic consists of alcohol, holding in solution the volatile oils of several aromatic plants, but principally of wormwood. The effects of an overuse of absinthe are epileptic convulsions.

**ANISETTE.**—Is a cordial flavored with anise seed.

**ARRACK.**—Properly a liquor distilled from the juice of the coconut tree, procured by incision, but more commonly a spirit distilled from rice or sugar, fermented with the juice of the coconut.

**BASS ALE.**—An American ale. Should be kept in a cool place lying down, stand up in a moderate temperature the amount required for use ten days ahead. Use great care in opening and it will pour out brilliant.

**BERGUNDY.**—One of the best of French red wines, is produced in a province of this name, the soil of which is said to be impregnated with iron, imparting its tonic properties to the vintage, which is undoubtedly correct. This wine is greatly used by invalids.

**CAPILLAIRE.**—Originally a kind of syrup extracted from maiden-hair, but now any simple syrup sweetened with orange flower water.

**CHARTREUSE.**—This famous liquor derives its name from the monastery where it is distilled, in the department of Isere, France, situated on an elevation of 4,000 feet above the level of the sea.

**COGNAC BRANDIES.**—True cognac is a French brandy distilled from wine produced in the two districts of Charente. The principal houses engaged in shipping it being located in the small city of Cognac, from which the liquor derives its name. The average vintage per year shows the distillation of 19,000,000 gallons of brandy, a large portion of which remains in the hands of the farmers, by whom it is produced, until the wants of the shipping merchant requires its purchase. As an aid to digestion and a restorative, it is invaluable.

**CORDIAL.**—Is an aromatized spirit.

**CALIFORNIA WINES.**—The demand for these exceeds the supply, thus making the old and matured wines very scarce. California produces 22,000,000 gallons yearly.

**CURACOA.**—A liquor or cordial flavored with orange peel, cinnamon and mace. It derives its name from the islands of Curacao, where it is best made.

**DUBLIN STOUT.**—Essentially the same as ale, with the exception of having the malt browned, and being usually heavier in body.

**FLIP.**—Is a mixed liquor consisting of beer and spirits sweetened, and warmed by a hot iron.

**GIN.**—use a whiskey glass—hand your customer the bottle and a glass with a small piece of ice in it, to help himself.

**GROG.**—May be the same as toddy, the only difference being the lack of sweetening and perhaps a less proportion of spirits.

**GUAVA.**—An American tree having an oval shaped fruit or berry, the pulp of which has an agreeable flavor, and from this is made a delicious jelly.

**HOCK.**—A highly esteemed Rhenish wine of a light yellow color.

**HOLLAND GIN.**—Has been in use hundreds of years. When made of the finest barley and flavored with the best of juniper berries, it is invaluable for its medical virtues in all diseases of the kidneys and bladder.

**IRISH WHISKEY.**—In many respects similar to Scotch whiskey; has less of the smoky flavor; is a very fine liquor when well matured.

**KIRSCHWASSER.**—A distilled liquor or cordial obtained by fermenting the small black cherry.

**MASH.**—A mixture of ground malt and warm water.

**MADEIRA.**—A wine raised upon an island of that name. This wine has a specially rich nutty flavor, which has given it a world wide celebrity. The volcanic soil of this island and the remarkable evenness of its climate, varying only between 60 degrees and 80 degrees makes it truly the home of the vine. This wine for the last two decades has been partially forgotten, on account of the almost total failure of the vintages (1851-61.) But the late series of vintages have again given the prominence that it deserves.

**MARASCHINO.**—Is a delicate spirit or cordial, distilled from cherries. The best is from Zara, and is obtained from the Marasca cherry.

**MULLED WINE.**—A heated wine, sweetened and enriched with spices.

**NECTAR.**—Is a very sweet drink.

**NEGUS.**—Is a liquor made of wine, water, sugar, nutmeg and lemon juice, so called, it is said, after its first maker, Colonel Negus.

**OPORTO PORTS.**—A Portuguese wine, when genuine is held in high esteem by the medical fraternity. The average vintage per year is 111,000,000 gallons; and yet immense quantities of cheaper wines are sold for it.

**ORGEAT.**—A liquor extracted from barley and sweet almonds.

**PUNCH.**—A drink composed of lemon juice, spirits and water sweetened with sugar.

**RHINE WINE.**—A German wine, noted for its decided medicinal and wholesome qualities. Takes its name from a historic river, and the most famous brands being grown on its very banks. It improves rapidly with age, especially in glass, softening and developing a fine bouquet. Some of the best brands command in favor-

ite years immense prices, the crop from a small estate often producing a princely fortune. The vintage season is ushered in with ceremony, ringing of bells, processions, dancing, etc., in which nearly all the population participate.

**RUM.**—A spirit distilled from molasses. The best qualities come from the West Indies, and are distilled from the cane direct. This liquor when old is the most wholesome distillation known. No other liquor will induce perspiration so freely. It has a great diversity of color and flavor. Exceptionally fine lots are only obtained by the exercise of great care and judgment.

**RUM, (HOT.)**—use small bar glass—Dissolve in hot water 2 lumps of sugar, add 1 lump of butter, 1 wine glass of Jamaica rum. Fill with hot water, mix thoroughly, grate a little nutmeg over the top and serve.

**SANGAREE.**—Is wine and water sweetened and spiced.

**SAUTERNE.**—White wine, produced in a large district known as Graves, on the right banks of the Gironde, above Bordeaux. A most excellent wine, varying in style from dry to rich. The finest is from Chateau Yquem. As a desert wine it is delicious. Treat this wine the same as claret.

**SCOTCH ALE.**—Sweeter and not as heavily bodied as the English ale, consequently it is more lively, requiring care in opening and serving.

**SCOTCH WHISKEY.**—This liquor seems to have been born of the necessities inherent to the humidity and fogs of the highland summer and the cold blasts of the winter, and so well is it adapted to the requirements of the climate that the hardy race who inhabit these latitudes use it freely and thrive under its influence. The finest is made from pure barley malt, and when well matured in wood is a very fine liquor.

**SELTZER WATER.**—Properly is a mineral water from Seltzer, Germany, and contains a large per cent. of free carbonic acid gas.

**SHERBET.**—A drink composed of water, lemon juice and sugar, and sometimes has perfumed cakes dissolved in it with an infusion of a few drops of rose water or other ingredients to give it an agreeable taste.

**SHERRIES.**—Spanish wines whose popularity extend back nearly 400 years. They come to us from the west coast of Spain and derive their name from the old Moorish town of Xeras, in the province of Andalusia. Vast establishments in this town contain immense quantities awaiting age and development, the result of which can scarcely be foretold, one package developing into a dry and nutty wine, while another develops into a richer one. When of a sufficient age to bottle, it rapidly improves.

**SLING.**—A drink properly consisting of equal parts of rum or spirits and water sweetened.

**SWEET FLAG.**—Or Calamus, the root of a sort of reed. It is a knotty root, reddish without and white within, filled with a spongy substance, and has an aromatic smell.

**TODDY.**—Is a mixture of spirits and sweetened water, with such other additions as may suit the taste.

**VICHY.**—A mineral water found in France, on the banks of the Allien.

**WHISKIES.**—Handmade sour mash whiskey is the best, as the process of fermentation is very slow and the product of fusel oil is less. Sweet mash whiskey always contains much of this poisonous principle on account of the rapid fermentation. The object of manufacturing sweet mash is to obtain the largest product of whiskey without regard to quality.

**WHISKEY STRAIGHT.**—use a whiskey glass—Drop 2 or 3 small lumps of ice into a glass and hand it with the bottle of whiskey to the customer to help himself.

A LIST OF VERY USEFUL ARTICLES FOR BAR-ROOMS.

A full assortment of wine, champagne, bar and beer glasses, a variety of fancy glassware, used in decorating the shelves, gives a good effect. Pictures, bric-a-brac and statuettes add greatly to the appearance of the room. The following, though not all necessary, will each prove useful:

Bar pitchers,  
Bar spoons,  
Bottles,  
Brace and bit,  
Broom and dustpan,  
Brushes for scouring silver,  
Bang starter,  
Champagne taps,  
Cigar cutter,  
Cigar lighter,  
Cork press,  
Cork pull,  
Corks,  
Cracker bowls,  
Demijohns,  
Dusters,  
Egg beaters,  
Egg opener,  
Egg timer,  
Envelopes and paper  
Flasks,  
Fruit dishes,  
Fruit forks,  
Gimlet,  
Glass brushes,  
Hot water urns,  
Ice picks,  
Ice scoops,  
Ice shave,  
Jigger,  
Jugs,  
Labels,

Lemon knife,  
Lemon squeezer,  
Liquor shakers,  
Liquor strainers,  
Liquor syphon,  
Mallet,  
Matches,  
Measures and funnels,  
Mixture bottles,  
Mop,  
Mucilage,  
Newspapers,  
Nutmeg grater,  
Pen and ink,  
Pepper boxes,  
Pitchers,  
Punch bowls,  
Rubber hose,  
Rubber scrubber,  
Scrubbing brush,  
Shot for cleaning bottles,  
Soap, comb and brush,  
Spice bowl,  
Spittoons,  
Straws,  
Syrup pitchers,  
Toilet paper,  
Tooth picks,  
Towels and towel holders,  
Waiter,  
Window cleaner,  
Wrapping paper.



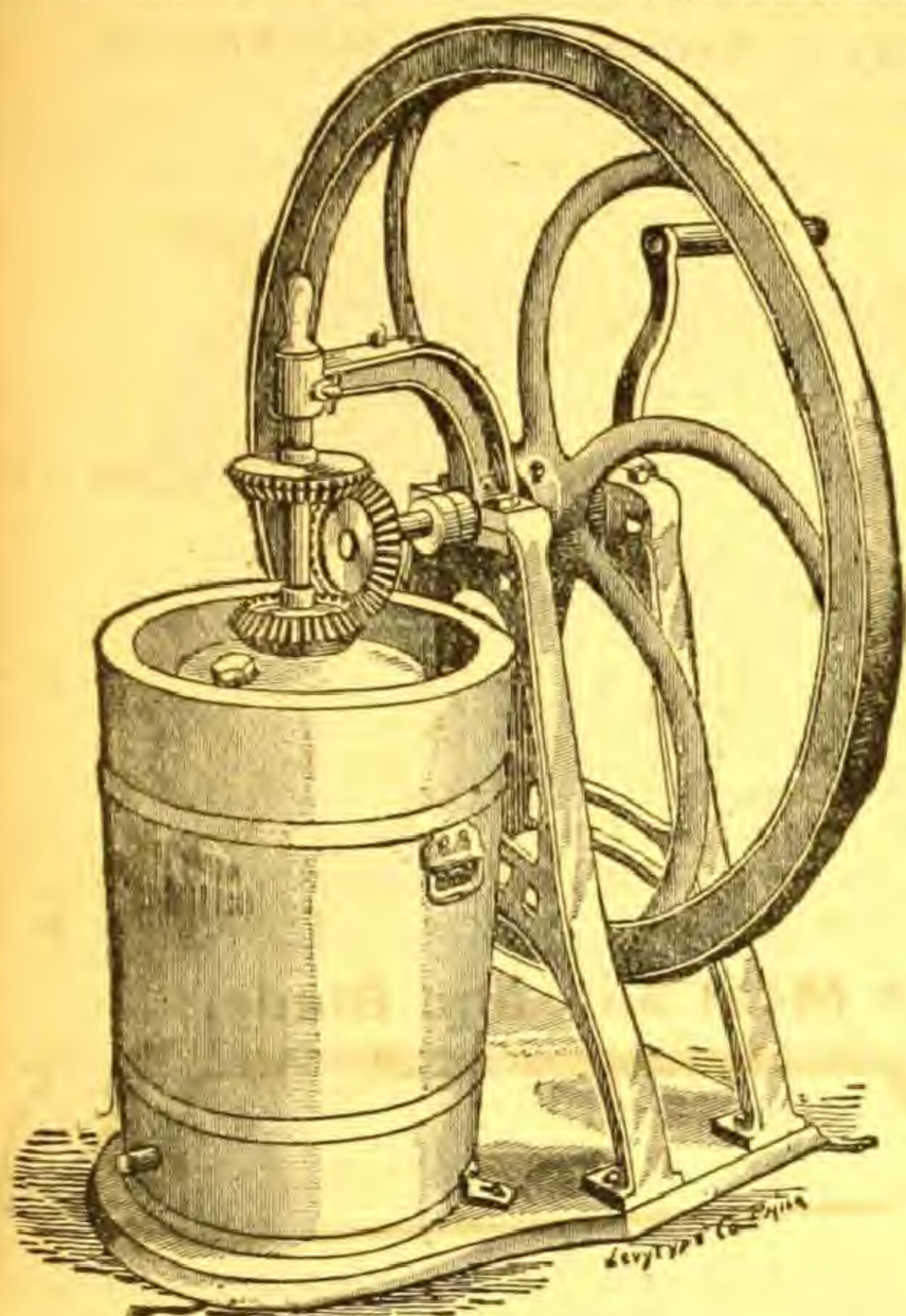




## PHILADELPHIA ICE CREAM MACHINES.

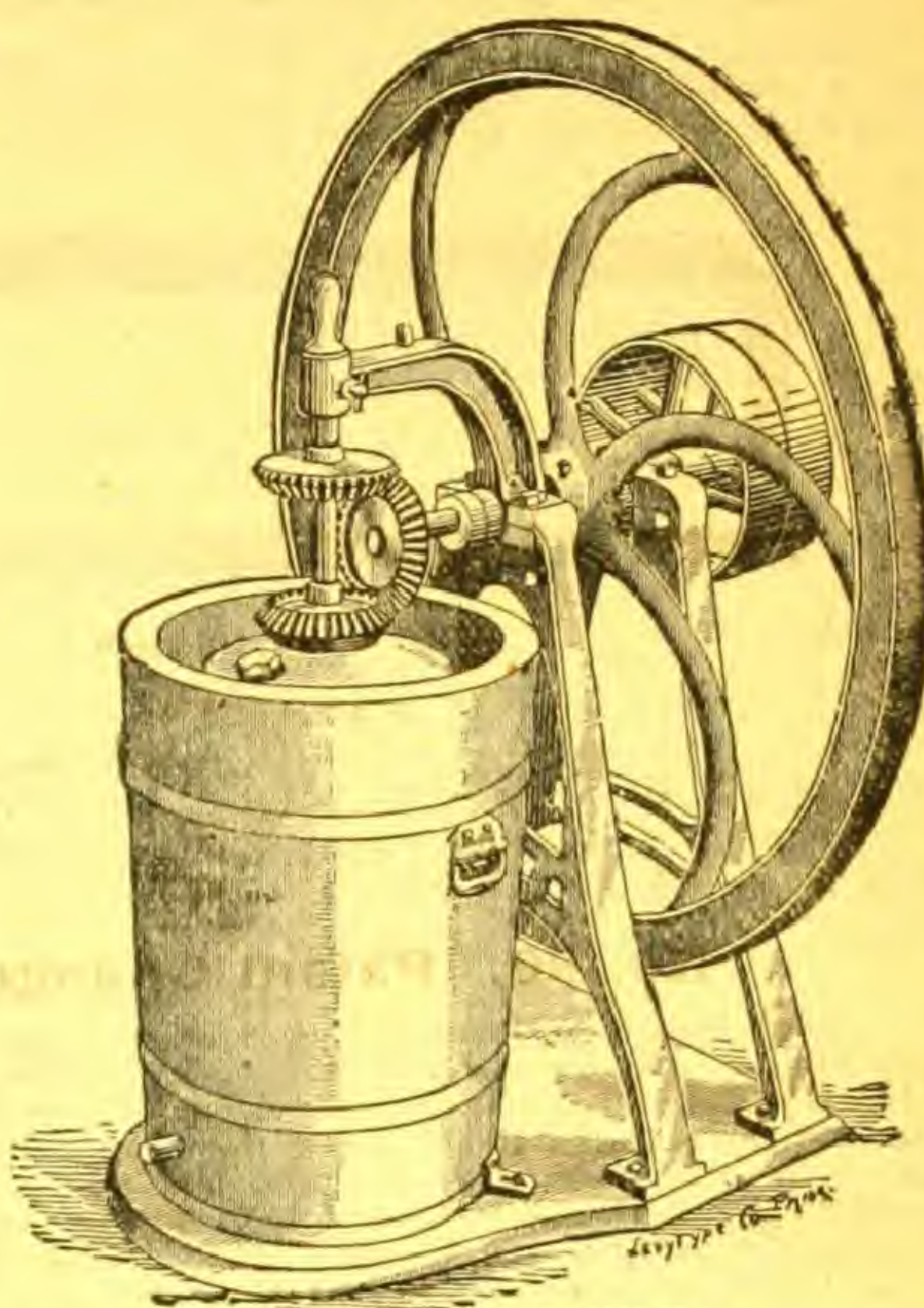
After many years' experience in handling Ice Cream Machines, and having constant demands for a heavy and strongly built one, I was induced to handle the Philadelphia, which I now offer to the trade. It has various improvements. All the weak and objectionable parts found in other freezers have been overcome. The frame and base are of iron, with 50-inch fly-wheel, steel shaft, babbitted bearings, cedar tubs, copper cans, tinned, with iron cover and malleable iron tinned beater. We guarantee these machines to stand all the wear and tear of an ice cream manufactory.

To double the capacity of these machines it is only necessary to have extra tub, can, beater, etc.



**FOR HAND POWER.  
SIZES AND PRICES.**

30 quarts, complete	-----	\$60 00
40 " " " "	-----	65 00
30 quart machine weighs about	550 lbs.	
40 " " " "	600 "	



**FOR STEAM POWER.  
SIZES AND PRICES.**

30 quarts, complete.....	\$70 00
40 " " .....	75 00

All power machines have both fast and loose pulleys.

The Clewell Patent Ice Cream Dishes.



This cream disher is constructed with two revolving knives which cut the cream loose, thereby avoiding the adhering of the cream to the sides. By one half turn of the button the cream slips out smooth and even, thus saving all provocations, time and impatience. Is a most excellent device for dishing up for the saloon trade, festivals, etc.

PRICE LIST-4 X TIN.

4 to a quart, each	50c	8 to a quart, each	35c
5 " " "	45c	10 " " "	30c
6 " " "	40c		

An additional charge of 6c on each, if to be sent by mail. Sent by mail to any address on receipt of price.

**THE CLEWELL PAT. ICE CREAM MEASURES.**

On the same principle and possessing the same advantages as the dishers. How provoking it is to the confectioner to have his store full of customers, while he has to stand and pound his old fashioned ice cream measure to the utmost to get the cream out, and in your hurry it seems as if the cold stuff sticks worse and worse. Would you not at such times give anything to have one of these patent measures in which cream cannot possibly stick, but by the in one-fourth the time is pleased, and you give house.

**PRICE**



PRICE LIST-4 X TIN.

1 pint, each.....65c | 1 quart, each.....75c  
An additional charge of 15c on each if to be sent by mail



## Stevens' New Stiffened Steel-Back Saws.

Finest Butchers' Saw and Frame Made.

20 in...	\$1 40	26 in...	\$1 70
22 in...	1 50	28 in...	1 80
24 in...	1 60	30 in...	1 90

You cannot bend it by straining the saw. Frames are all forged to shape from cast steel.



### No. 1—All Steel Flat Back Saw with Wide or Narrow Blade. WARRANTED.

Butchers' Saws as generally sold, are poor goods, both the saw and frame. But the Flat Steel Back Saws will be found the best made. The frame is genuine steel (not iron marked steel,) and will stand the strain of the saw and not bend. The blades are warranted. A much better saw than is sold in hardware stores.



No. 1.			
16 inch	\$1 25	22 inch	\$1 55
18 "	1 35	24 "	1 65
20 "	1 45	26 "	1 75
28 inch	\$1 85	30 "	1 95

#### SAW BLADES ONLY

12, 14, 16 in...	40c	18 in...	45c	20 in...	45c	22 in...	50c	24 in...	50c	26 in...	55c	28 in...	55c	30 in...	60c
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#### EXTRA FINE NARROW SPRING BLADES.—WARRANTED.

12, 14, 16 in...	50c	18 in...	55c	20 in...	55c	22 in...	60c	24 in...	60c	26 in...	65c	28 in...	\$ .65	30 in...	\$ .70
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### No. 90. Patent Changeable Meat Saw and Blade.

These frames are made of best Steel with beech wood handle. The back is very stiff and the rivets in ends of frame are set so that the blades hook on to them, then by tightening the thumb-screw the whole can be made very stiff. The blade cannot come out until loosened again. The operation of changing the blade



when the one in use is dull, requires but a minute, and the saw is again ready for use. The frames are intended for the "Toledo" patent saw blades that require no filing, though any blade can be used with them.

#### SIZES AND PRICES OF FRAMES WITH SAW COMPLETE.

20 Inch.....	Price, \$1 15	22 Inch.....	Price, \$1 25	24 inch.....	Price, \$1 35	26 inch.....	Price, \$1 50
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Extra "Toledo" blades for these saws, 14c each. Are to be used until dull and then thrown away.

### NEW TOLEDO BUTCHERS' SAW BLADES.

This is a New Make of Saw Blades. ~~Cannot be Sharpened.~~ Cannot be Sharpened.

Are so hard tempered that a file will not touch them. They will keep sharp three times as long as an ordinary saw, 15c to 25c being the price for filing a saw. If they last twice as long, they are a great saving. Many are bothered to get saws filed properly, or at all. Parties using speak highly of them. The price is so low that it costs but little to try them. 20, 22, 24 and 26 inch only. The holes are already punched in the blades, so that they can be inserted in any saw frame at once. **PRICE EACH, 14 CENTS.**

N. B.—Saws are used until dull, then thrown away and a new one put in.

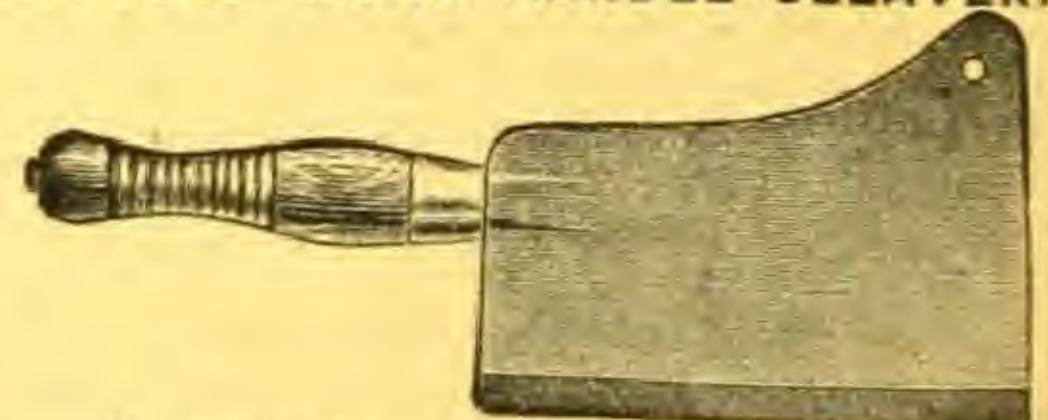
### STEVENS' CLEAVERS—WARRANTED.

Iron and Wood Handle Cleavers branded with my name are warranted. Have sold a great many and no failures. Intend them to be the best in shape and quality of any made. Any one using them will never use anything else.



6 in.....	\$ 80	10 in.....	\$1 30	14 in.....	\$2 00
7 in.....	90	11 in.....	1 45	15 in.....	2 25
8 in.....	1 00	12 in.....	1 60	16 in.....	2 50
9 in.....	1 15	13 in.....	1 80	17 in.....	2 75

#### STEVENS' WOOD HANDLE CLEAVER.



6 in.....	\$ .70	9 in.....	\$1 00	13 in.....	\$1 60
7 in.....	80	10 in.....	1 15	14 in.....	1 75
8 in.....	90	11 in.....	1 30	15 in.....	2 00
		12 in.....	1 45		



## HOTEL CARVERS.



8 in. .... \$ 80	12 in. .... \$1 25	16 in. .... \$2 35
10 in. .... 1 00	14 in. .... 1 75	18 in. .... 3 50

## STEVENS' STEAK KNIFE.



6 in. 25c	8 in. 35c	10 in. 50c	12 in. \$ . 75	14 in. ....
7 in. 30c	9 in. 40c	11 in. 60c	13 in. .... 90	\$1 00

## TOLEDO FISH KNIFE.

Made from special patterns; very strong. Per doz., \$2 50. Each, 25 c.



## COOKS' FRENCH CARVERS.



8 in. .... \$ . 75	12 in. .... \$1 00	16 in. .... \$2 60
10 in. .... 85	14 in. .... 2 10	18 in. .... 3 20

## WILSON'S STEAK KNIVES.



6 in. .... 30c	9 in. .... 55c	12 in. .... \$1 00
7 in. .... 35c	10 in. .... 75c	13 in. .... 1 15
8 in. .... 45c	11 in. .... 90c	14 in. .... 1 50

## SAW KNIFE.



PRICE, 40 CENTS.

## PATENT IMPROVED BUTCHERS' STEEL.

TRY ONE.



12 inch. ....	\$ . 75	14 inch. ....	\$ . 85
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This improved steel seems to be coming into general use. Of the many sold on a guarantee, none have been returned. It is a first-class Coarse and Fine Steel in one. Operation: Sharpen the knife on the coarse part, turn and finish the edge on the fine part. The whole operation is simple, the same as with a common steel.

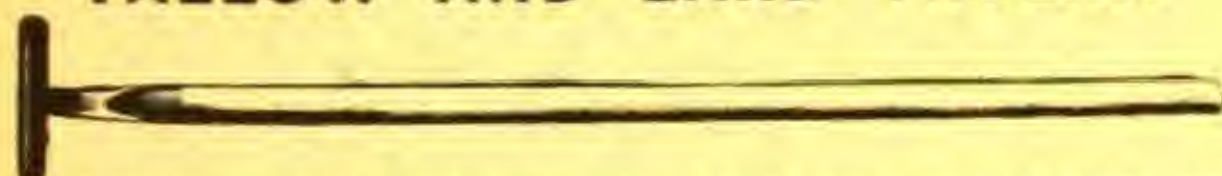
## WACNER'S STEELS.



WARRANTED.

10 inch. ....	\$ . 65
12 " ....	. 70
14 " ....	. 80
16 " ....	. 90

## TALLOW AND LARD TRYERS.



Solid steel, hand forged. Only tool made that will stand in hard tallow.

30 inch. ....	\$3 00	36 inch. ....	\$3 50
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## WROUGHT MEAT HOOKS TO SCREW.

No. 1—Size iron $\frac{1}{4}$ in. Size hook $1\frac{1}{2}$ in.	15c. doz.
No. 2— " " " " " 2 " "	20c. "
No. 3— " " " " " 2 1/2 " "	25c. "
No. 4— " " " " " 3 " "	30c. "
No. 5— " " " " " 3 1/2 " "	40c. "
No. 6— " " " " " 4 " "	50c. "

Wrought Meat Hooks to drive in, same sizes and prices.

## MEAT HOOKS.



To slide on one-inch and two-inch bars. Manufactured from the best charcoal iron, are well tinned and very strong.

### Piece Meat Hooks.

No. 20— $\frac{3}{8}$ in. hook for one-inch bar. ....	Per doz., 65c
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### Mutton Hooks.

No. 24— $\frac{1}{2}$ in. hook for two-inch bar. ....	Per doz., 50c
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### Beef Hooks.

No. 22— $\frac{7}{8}$ in. hook for two-inch bar. ....	Per doz., \$ . 70
No. 28— $\frac{1}{2}$ " " " " " " " " " " " " " " " "	. 85
No. 30— $\frac{3}{4}$ " " " " " " " " " " " " " " " "	1 00

## WILSON'S GENUINE STEELS.

Stag Handle and Swivel.



10 inch. ....	\$1 00
12 " ....	1 20
13 " ....	1 30
14 " ....	1 50

## CHEESE AND BUTTER TRYERS.



FOR CHEESE.		FOR BUTTER.	
4 inch. ....	30c	18 inch. ....	\$1 50
6 " ....	35c	24 " ....	2 25

## ONE-HAND KNIFE AND FORK.

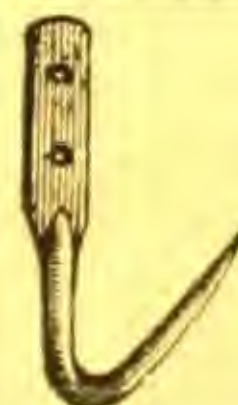


For a one armed man. A complete knife and fork in one.

Price each. .... 50c.

## QUARTER HOOK—TINNED.

To Screw On.



No. 16— $\frac{5}{8}$ in. iron. ....	Per dozen, \$ . 75
No. 17— $\frac{1}{2}$ " " " " " " " " " " " " " " " "	. 90

## BUTCHERS' "S" HOOK.

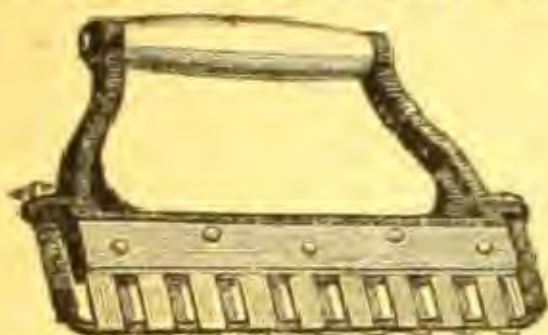


4 inch— $\frac{1}{2}$ in. iron. ....	Per dozen, 35c
5 inch— $\frac{3}{4}$ " " " " " " " " " " " " " " " "	45c
6 inch— $\frac{1}{2}$ " " " " " " " " " " " " " " " "	55c
7 inch— $\frac{3}{4}$ " " " " " " " " " " " " " " " "	65c
8 inch— $\frac{1}{2}$ " " " " " " " " " " " " " " " "	75c



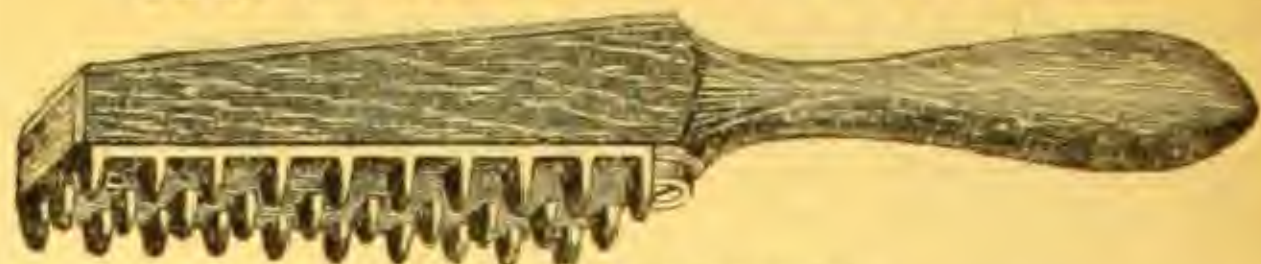
**No. 1 STEAK POUNDER.**

Price each ..... 15c. Price per doz ..... \$1 75

**No. 3 Steak Creath or Tenderer.**

A new Steak Tenderer. Will cut the tendons and strings in a poor steak. Is just what you want.

Price each ..... 75c.

**No. 2 STEAK POUNDER.**

WELL TINNED.

Price each ..... 40c. Price per doz ..... \$4 75

**Corundum Knife and Tool Sharpener**

To be used as a Steel or to grind knives and tools that are too thick to be readily sharpened by a Steel. Will cut a knife down nearly as well as a grindstone.

No. 1—8 inches long. Price ..... 15c.

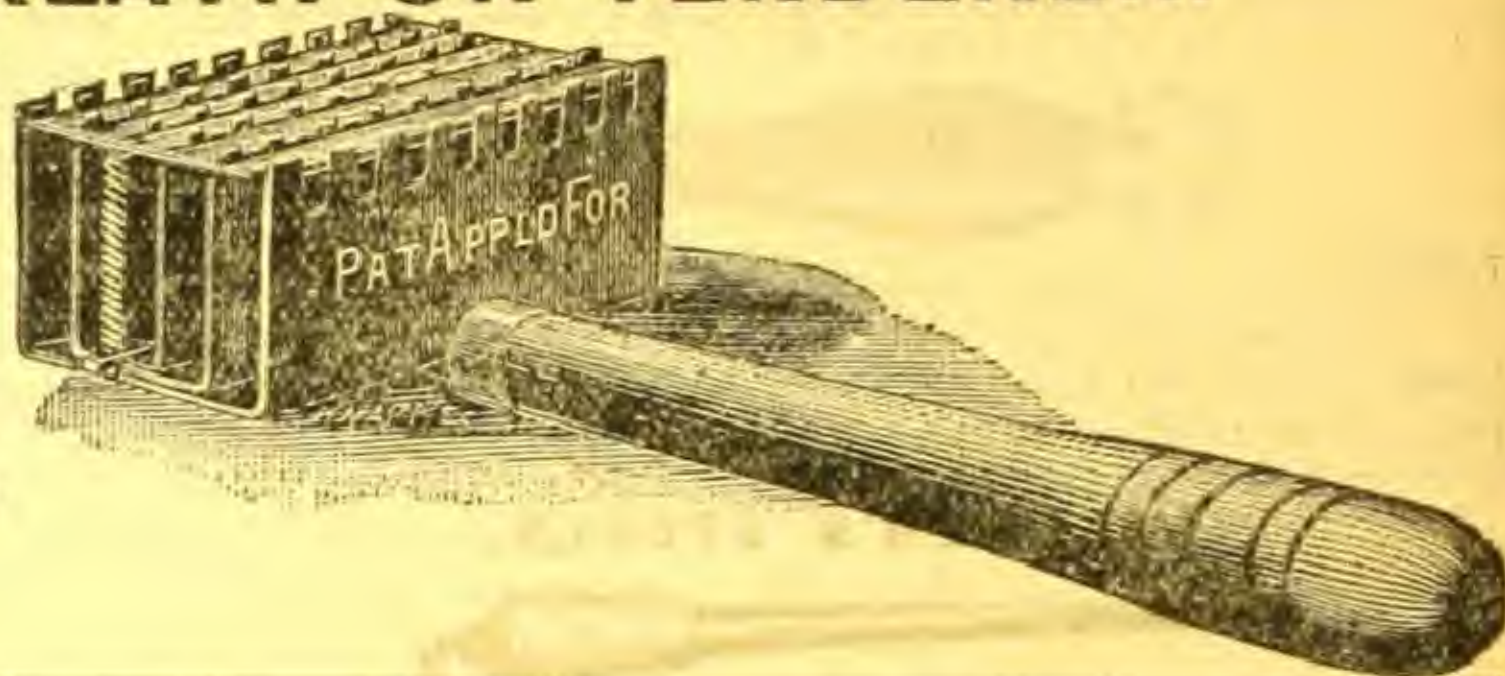
No. 2—10 " " " ..... 20c.

Sent Post Paid to any address.

**No. 4 STEAK CREATH OR TENDERER.**

This will not stick to your meats, throwing them on the floor, but will leave them on your blocks. It does not jam, thus destroying their sweetness, but cuts thoroughly, making the toughest steak tender and delicious.

Easily cleaned—comes apart and goes together without the least trouble. Do not disturb screws with screw driver, but turn thumb nuts on top and it comes all apart.



PRICE EACH ..... \$1 00.

**IRON SKEWERS.**

For Hotel and Family use.



Consists of twelve Tinned Iron Skewers, 4 to 9 inches in length. Have an eye and holder for hanging up.

**USE:**

After meats are roasted, the wooden skewers are removed by the cook, and the iron skewers replace them. Holds the meat together perfectly and are easily taken out by the carver.

Price per Set, 20 Cents.

**BLOCK PINS.**

No. 1.

Price each, 14 in ..... 20c | Price each, 16 in ..... 25c



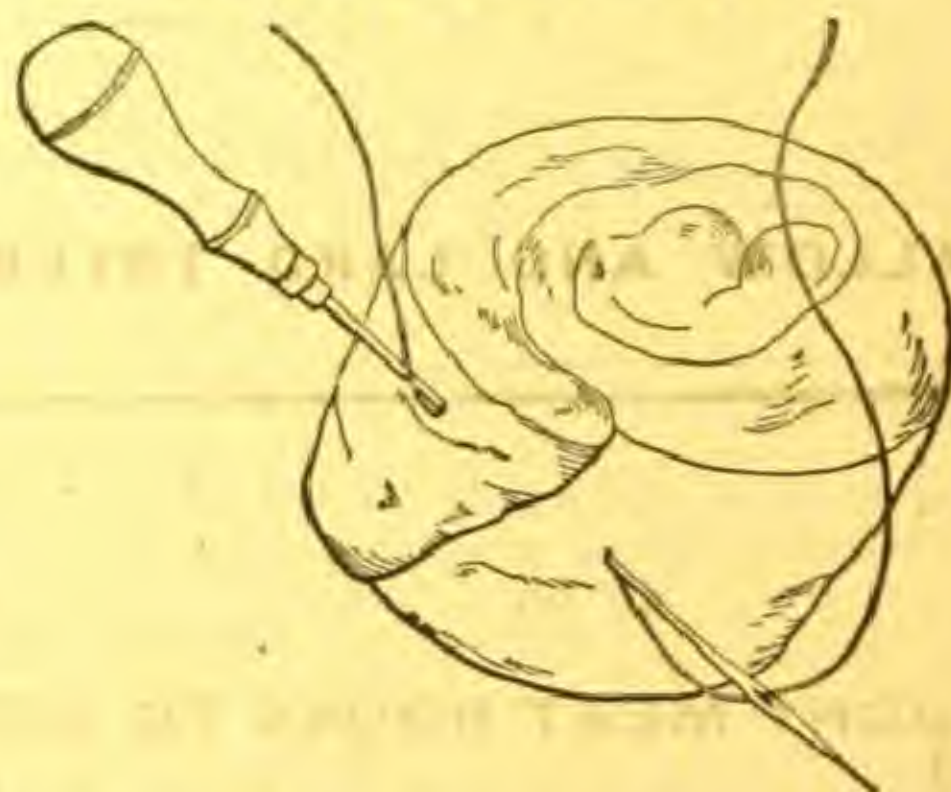
No. 2.

Stevens' Block Pin, solid Steel Polished. Hole in end Hammer head. Price each ..... 50c.

**MONKEY WRENCH.**

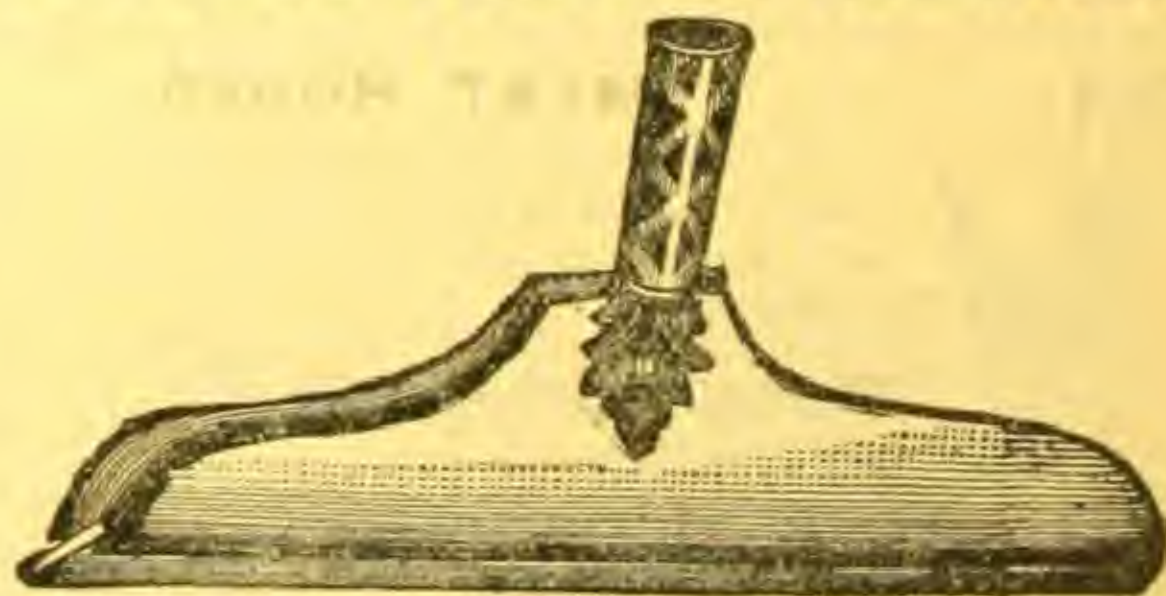
Coe's Pat. Wrought Bar.

No. 1—6 inches long. Price ..... 25c.  
No. 2—10 " " ..... 40c.  
No. 3—12 " " ..... 50c.

**ROAST BEEF TIER.**

Handiest tool in the world. No Skewers needed.

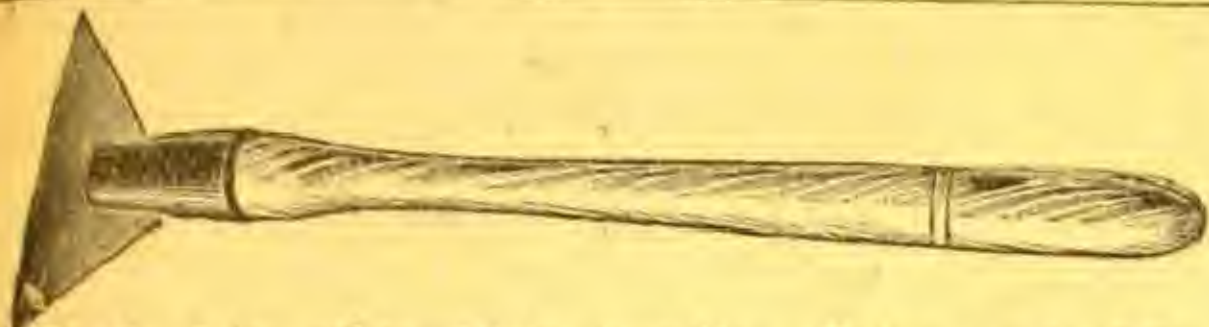
Price each ..... 75c.

**PEERLESS WINDOW CLEANER.**

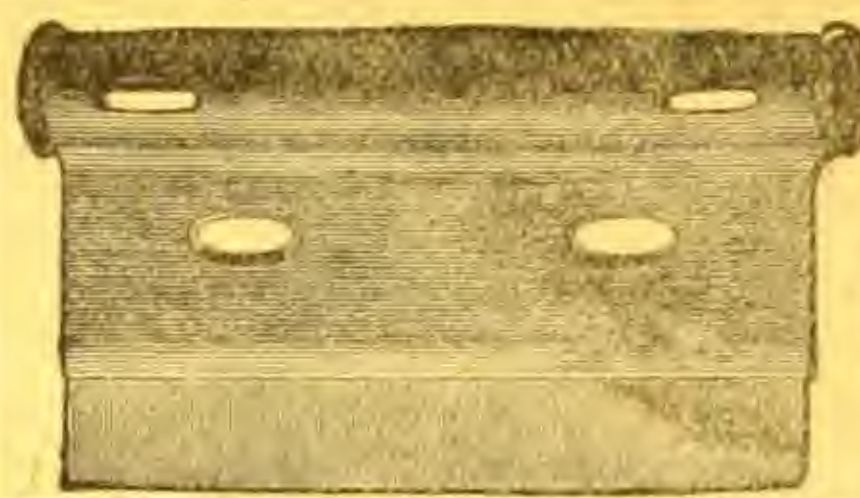
PRICES.

12 inch—Each ..... 30c. Per doz ..... \$3 50  
16 " " ..... 40c. " ..... 4 75



**BLOCK SCRAPERS.***For Keeping your Meat Blocks and Cutting Benches Clean.***No. 1**—3 in. edge, 10 in. handle. Price each, 40c.**No. 2**—5 in. edge, 16 in. handle. Price each, 50c.**No. 2 1/2**—Extra heavy. Price each, 60c.**No. 5**—3 in. edge, 13 in. handle. Price each, 65c.**No. 3**—All steel. Price each, \$ . 90.**BUTTER AND LARD TROWELS.**

For getting Butter or Lard from package. Made strong and tinned. Blade 6x3 in. Price each, 30c.

**No. 4.**  
**BLOCK SCRAPER**

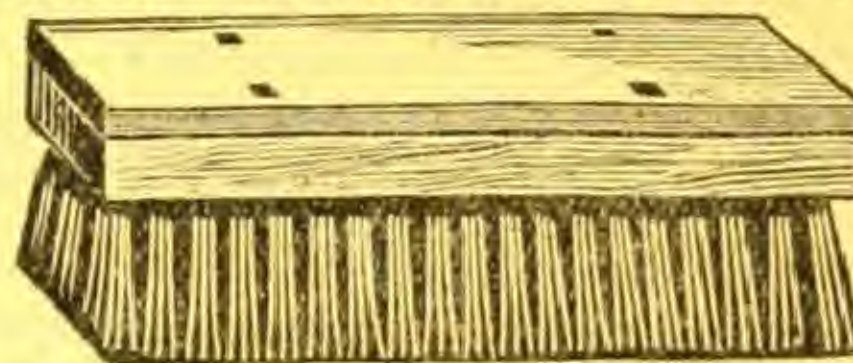
Steel Blade, Malleable Iron Handle. 6 in. edge.

Price each, 40c.

**No. 7**  
**BLOCK SCRAPER.**

Made of steel and very handy for use.

Price each.....50c.

**STEEL WIRE BUTCHERS' BLOCK BRUSH.**

A good thing for cleaning a block or bench—used in connection with a scraper. Will keep a block clean with less labor than with a scraper alone.

No. 1—Price each....15c. | No. 2—Price each....25c.

**LARD AND BUTTER SPADE.**

Blade 8 1/2 x 3 inches, case handle, tinned.

Price each.....60c

**SAWS, KNIVES, CLEAVERS AND STEELS.**

I have never kept in stock or sold the cheaper grades of Saws, Knives, Cleavers or Steels, for the reason that I would not deal in poor stock. There seems to be a demand at times from small butchers, hotels and restaurants, and for home use, a cheaper article than I keep for my regular butcher trade. I have had made for this demand a line of goods as perfect in every particular as the best I sell. The material and workmanship are the same, only not quite so heavy and highly finished. By selling them at a very small profit, I am enabled to offer them at a very low price. These goods bear my stamp, and I do not mean it shall be on a poor article.

In ordering these tools be sure to order by the number or else my regular tools will be sent, which are much higher in price.

**No. 50—SAWS.**

All steel backs and frames. Saws 3/4 inch wide. Brass rivets.

18 inch.....\$ . 70	22 inch.....\$ . 90
20 ".....80	24 ".....1 00

**No. 60—BUTCHER KNIVES.**

Made from the best cast-steel. Beechwood handles, well riveted. A perfect knife in every respect.



8 inch.....25c	11 inch.....50c
9 ".....30c	12 ".....60c
10 ".....40c	

**No. 70—STEELS.**

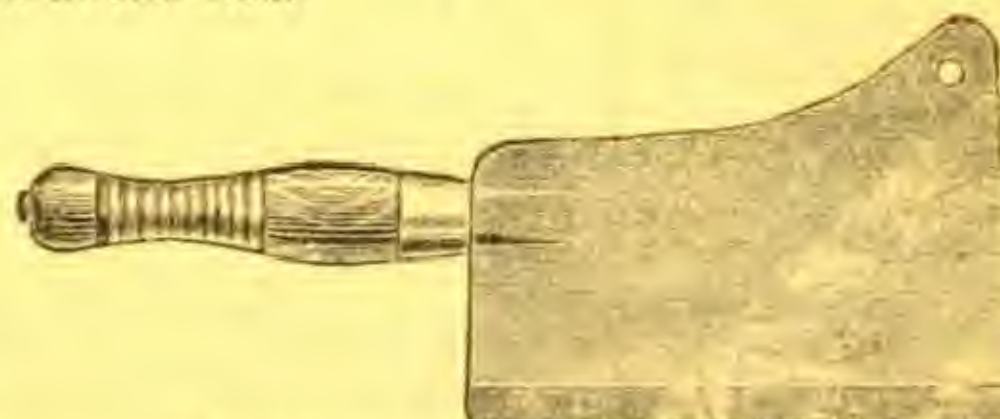
Wood handle. Ring in end. Good size.



10 in...40c | 12 in...50c | 14 in...60c | 16 in...\$ . 75

**No. 80—CLEAVERS.**

The very best cast-steel, heavy wood handles. Shank of cleaver goes clear through the handle and is riveted at the end.



6 inch.....65c	8 inch.....85c	10 inch.....\$1 05
7 ".....75c	9 ".....\$ . 95	





### ENTERPRISE VEGETABLE SLICER.

This machine is adapted to slicing all the different vegetables, fruits, &c., which are usually subjected to the slicing process, such as cabbage for sour kroun, cabbage for cold slaw, potatoes, beets, turnips, carrots, apples for drying, pine-apples, cucumbers, egg plants, pumpkins, citron, squashes, onions, rhubarb, quinces, melon rind, mangoes for cattle, &c.

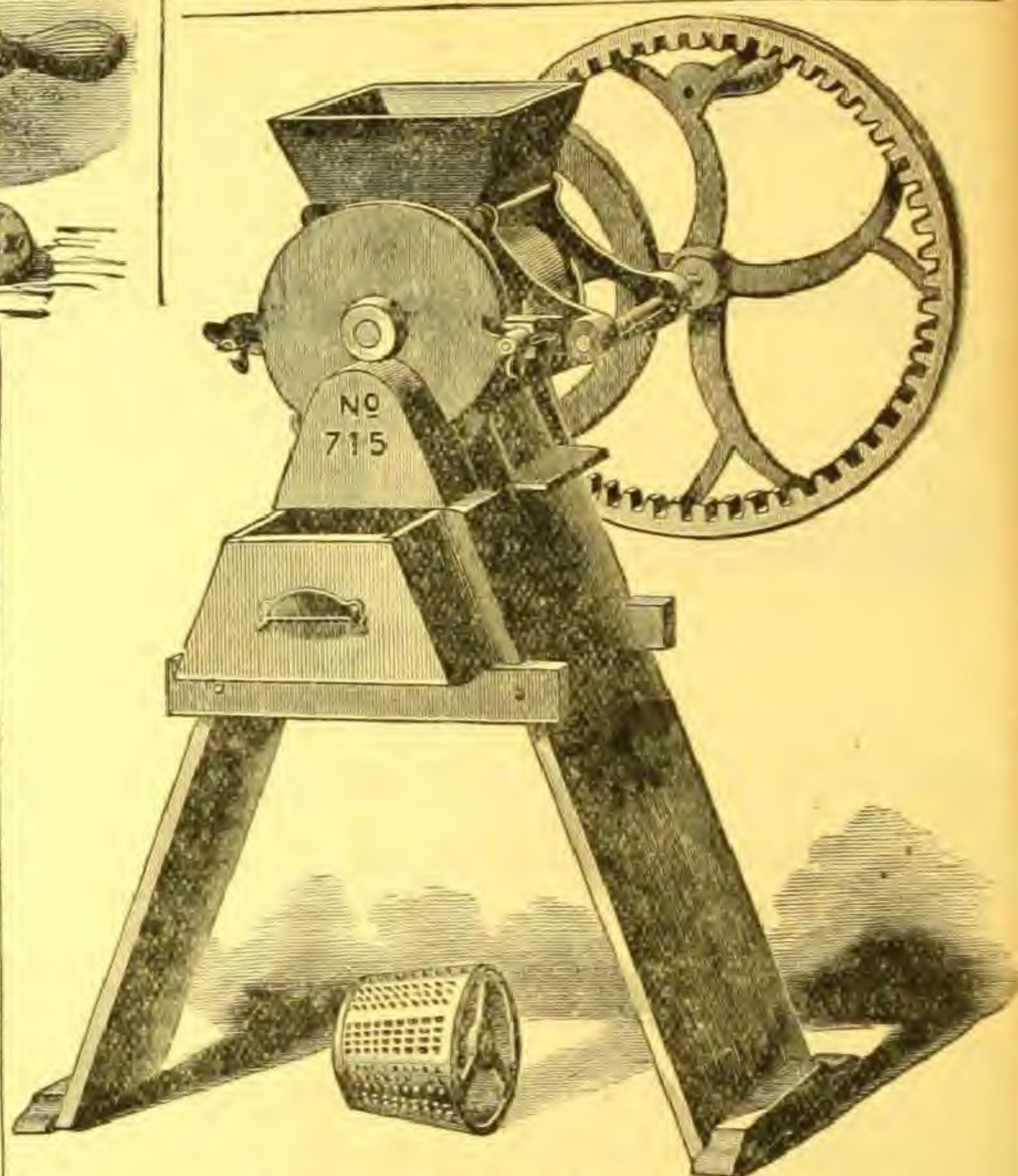
It will be found immensely superior to any of the hand slicers or other devices for slicing vegetables now in the market, as a child can easily operate it. The amount of hard labor saved will be readily appreciated by those who have been compelled to toil over other machines. In addition, there is no risk of slicing one's fingers with exposed blades, as it does its work without the hand coming in contact with the article being sliced. No well regulated Hotel or Restaurant can afford to be without it. It will also be found a valuable kitchen implement, especially useful to Farmers, Provision Dealers, &c.

PRICE, - - - \$4.50.

### POTATO SLICER.



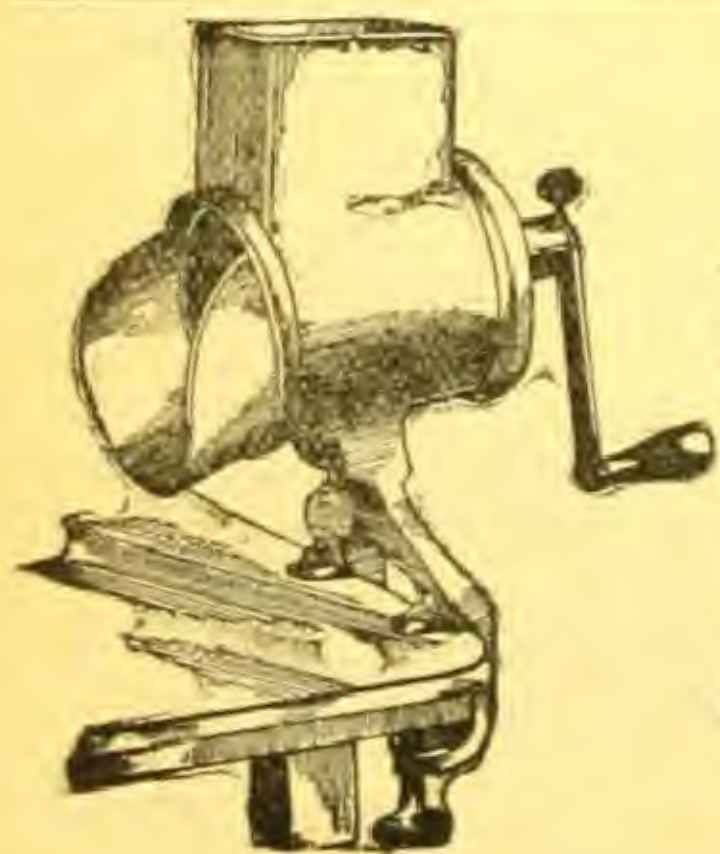
No. 711 Slicer.—For slicing Apples, Potatoes, Pumpkins, Cucumbers and other vegetables. Especially adapted for Hotel and Restaurant use. Price each ..... \$ . 50.



### No. 715 HORSE RADISH GRATER.

The drum is detachable, so that it can be cleaned at any time. Just the thing for market men. The capacity is very large. Machine stands three feet high.

PRICE EACH ..... \$ 8 50.



### The "Clad" Horse Radish Grater.

Fills a long felt want for a good, strong horse radish grater; it will do more work and do it better in the shortest space of time, than any grater manufactured, and is the most substantial grater offered. The standard and cylinder are of galvanized malleable iron; cylinders of 4-X tin, the teeth so arranged that the more use they receive the sharper they get. Each machine is furnished with two graters, coarse and fine.

#### ➤ DIRECTIONS. ◀

Fine grater is used for Horse Radish, raw Potatoes, Cocoa, Chocolate, Almonds, Cocoanut, etc. Coarse grater for Cheese, Crackers, Dry Bread, for Bread Crumbs, etc.

PRICE EACH, - - - \$4.00.





# Horse Radish Graters.

For Restaurants, Markets, Hotels or Family Use.

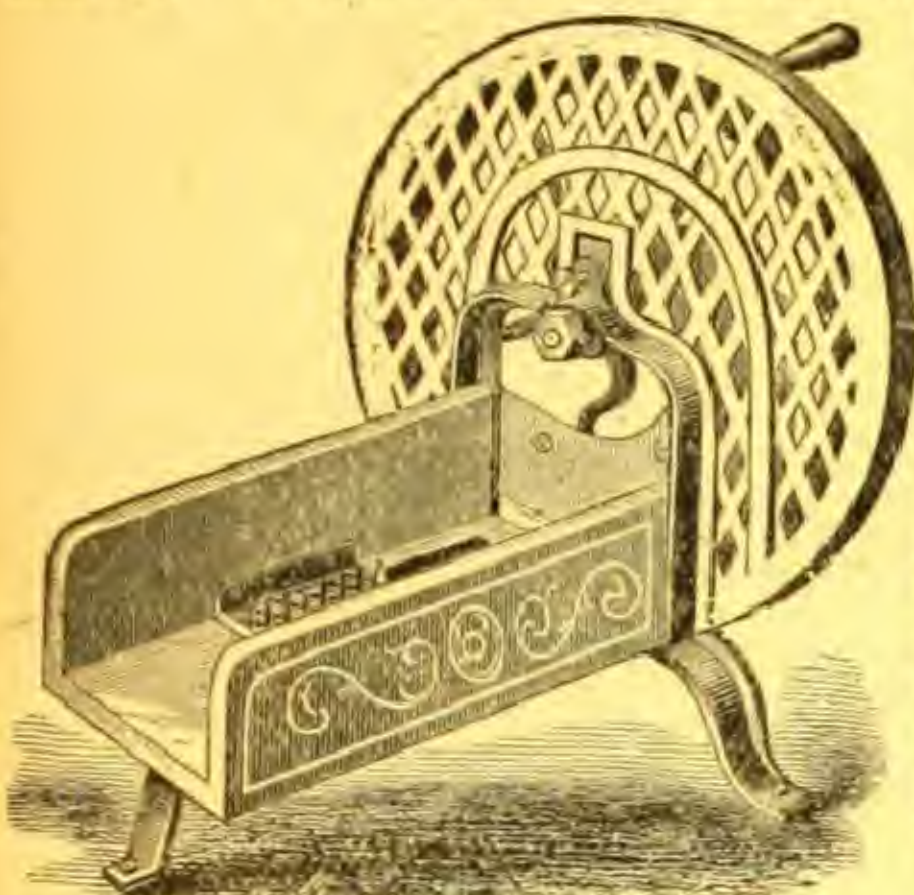
These Revolving Graters are the simplest machine for grating Horse Radish that can be found, are easily cleaned and need no repairs.

No. 710 Grater, for family use.....Price, each, \$ 50

No. 712 Grater, for market or hotel use.....Price, each, 1 35

## DRIED BEEF CUTTERS.

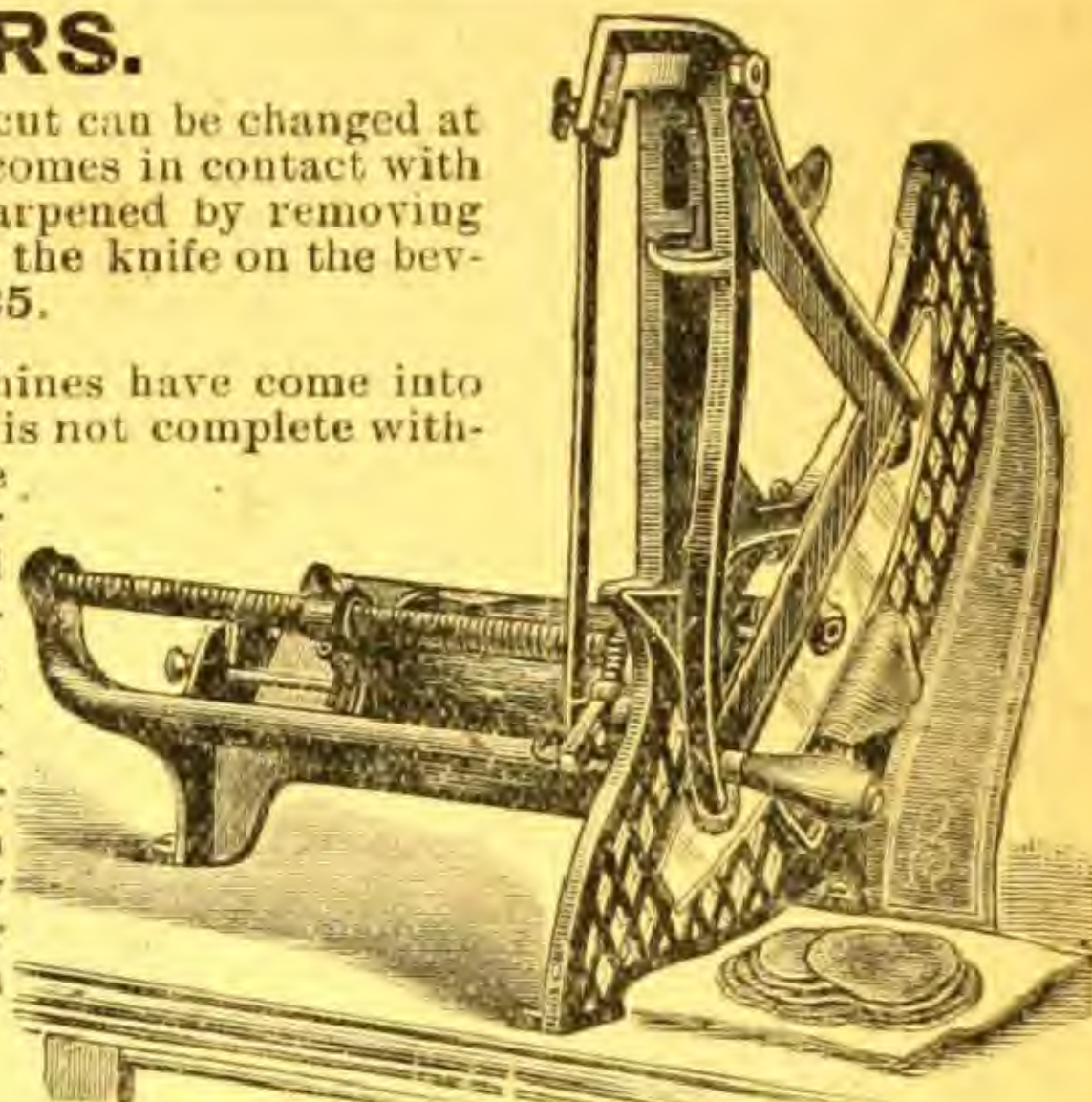
**No. 2**—The feed being variable, the thickness of the slice cut can be changed at pleasure. The knife rarely needs sharpening, as the edge of it comes in contact with beef only. Should the knife become dull it can be readily sharpened by removing the guard and whetting the knife on the beveled side. Price, \$6 25.



No. 2—PRICE, \$6 25.

**No. 1**—These machines have come into general use. A market is not complete without some way to slice beef as wanted ready for use. The sales of dried beef can be greatly increased by a cutter. This machine once adjusted, requires no attention until a further supply is needed, when the feed can be instantly slid back and another piece of beef placed in the box.

Price, \$6 00.



No. 1—PRICE, \$6 00.



## No. 3 Combination Slicing Machine.

Will cut the entire piece put in for slicing, leaving no waste. Suitable for bread, dried beef, vegetables, etc. The thickness of the slice can instantly changed as wished.

PRICE, EACH.....\$3 00.

## IMPROVED AMERICAN

# Meat and Vegetable Chopper.

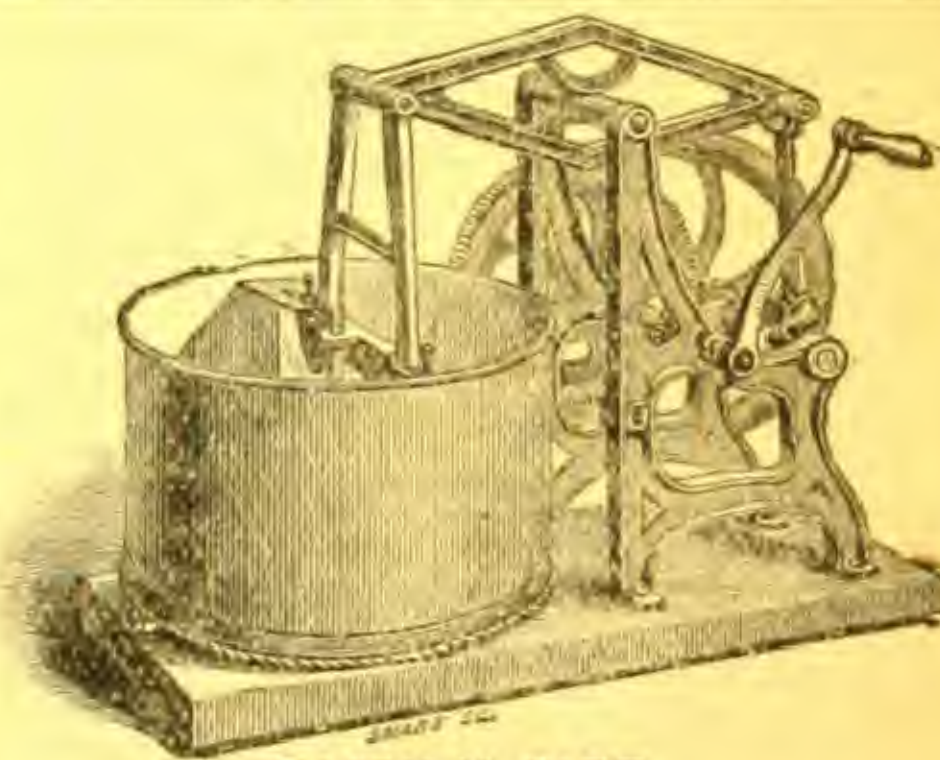
The old chopping-knife and tray are fast becoming relics of the past. Something to relieve the weariness of their use in preparing the various articles of food which require chopping—such as sausage meat, mince meat, salads, hash, fish, fruit and vegetables of various kinds—has come to be considered an absolute necessity, as well in private families as for hotels, restaurants and public institutions where large quantities of food are required.

With the Improved American Chopper a child six years of age can cut as much meat, in three or four minutes, as can be cut in an hour with the old chopping-knife and tray.

They are the only family choppers yet invented that have proved an unqualified success.

The principal working parts are made of the **Best Malleable Iron**—rendering a breakage impossible by any ordinary or reasonable usage.

These sizes are made very strong and heavy, and are special favorites with farmers for cutting sausage meat. They are also the favorites for large hotels and restaurants.



FAMILY SIZE.

**No. 1.** 8-inch Cylinder; cuts three pounds in three minutes; weight, 14 pounds.

PRICE.....\$4 50.

**No. 2.** 10-inch Cylinder; cuts six pounds in three minutes; weight, 21 pounds.

PRICE.....\$6 25.

**No. 3.** 12-inch Cylinder; cuts ten pounds in four minutes; weight, 37 pounds.

PRICE.....\$ 8 75.

Larger sizes if wanted.



## Toledo Standard Platform Scales.

Special Platform Scales—two sizes—600 and 1,000 pounds. They are built in the most perfect manner from the best material. Bearings are all of the best cast-steel.

These sizes are all regular 600 and 1,000 lb. scales, they are not 400 and 600 lb. size with additional weights added to bring them up to the required capacity.

**THE PLATFORM IS ALL IRON.  
NO WOOD IN IT.**

It overhangs the edges, so that no brine, salt or dust can get to the bearings. Is mounted on wheels with good axles. Brass beam with brass sliding poise. Cast-steel pivots. Lock for beam at end. Are finished in good style. Are all tested and sealed to U. S. standard. My name is on every scale, which means that they bear a **FULL WARRANT** from me. And any scale not found as warranted will be made so. They are just as complete and perfect a scale as there is sold in the United States, and are as low in price as many of the cheaper made scales.

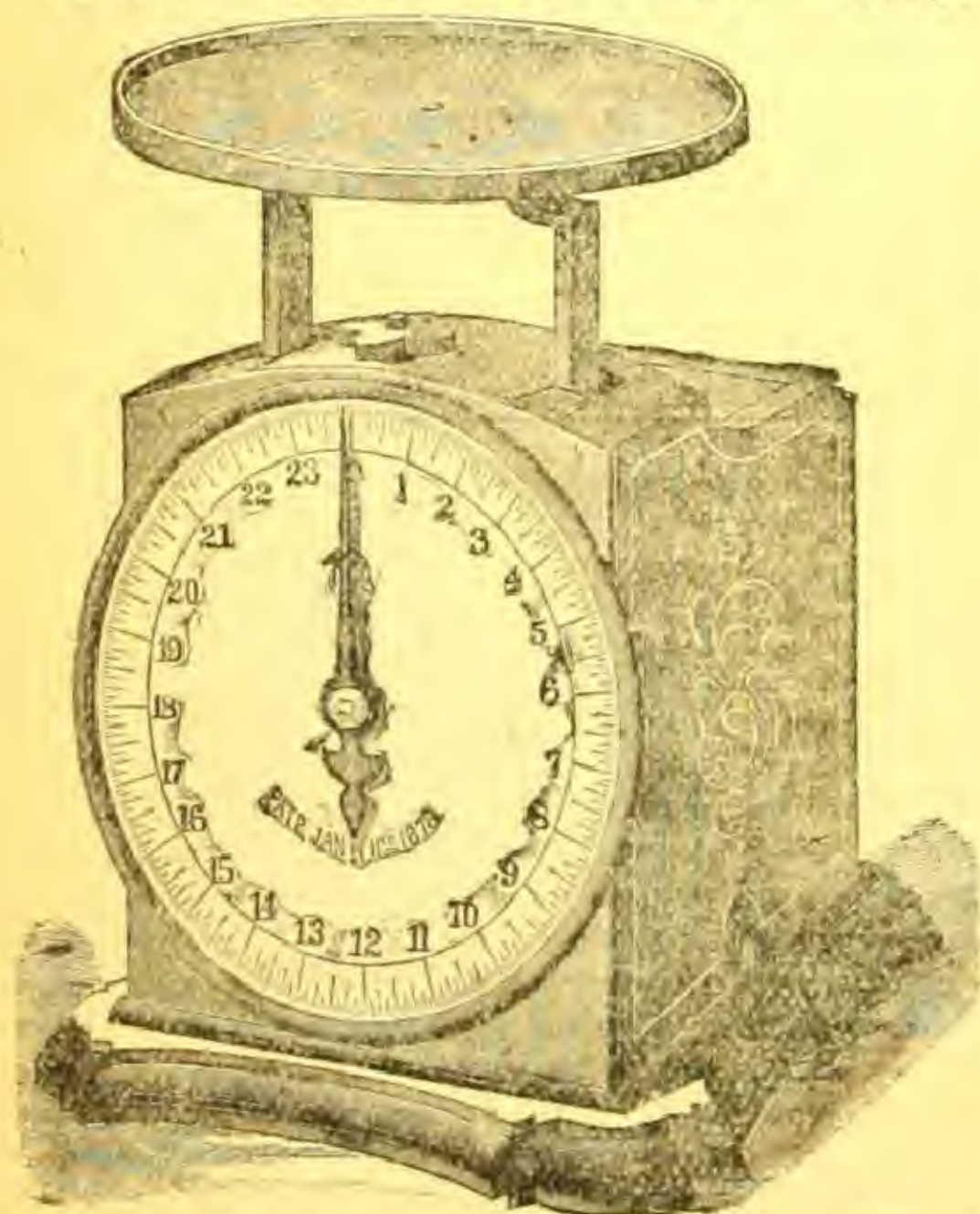
**Size of Platform of 1,000 lb.  
Scales, 17x24.**

**Size of Platform of 600 lb.  
Scales, 15x22.**

For an ordinary business a 600 lb. Scale will do well enough, but often a 1,000 lb. would be more convenient and the cost between the two is but a little.

PRICE, 600 Lbs. .... \$14 00  
" 1,000 Lbs. .... 18 00

**FAMILY SCALE—With Platform Only.**



No. 36, 12 lbs. by 1 oz., price ..... \$2 75  
No. 46, 24 lbs. by 1 oz., price ..... 3 25  
No. 56, 48 lbs. by 2 oz., price ..... 4 00

In ordering goods state whether they are to be shipped by Freight or Express.

In remitting send Draft, Postal Order, Express Order or Postal Note. Do not send Personal Check as the exchange is often considerable.



### SINGLE BEAM UNION SCALE,

With Scoop and Platform.

Price, \$10 00

BRASS SCOOP,  
Extra, \$. 50

Has single beam of brass and scoop made of seamless tin.  
Capacity, 245 lbs. by one-half oz.



### DOUBLE BEAM UNION SCALE

With Scoop and Platform.

Price, \$10 50

BRASS SCOOP,  
Extra, \$. 75

Has seamless scoop of tin and double brass beams.  
Capacity, 245 lbs. by one-half lbs.



### IRON SCALE BEAMS, JAPANNED.

MARKED ON BOTH  
SIDES.

1 to 250 lbs. .... \$1 25	1 to 400 lbs. .... \$1 85
300 lbs. .... 1 40	450 lbs. .... 2 00
350 lbs. .... 1 60	500 lbs. .... 2 15

Any size above, up to 1,000 lbs., 70c per 100 lbs.





## MEAT AND BUTTER SCALE.

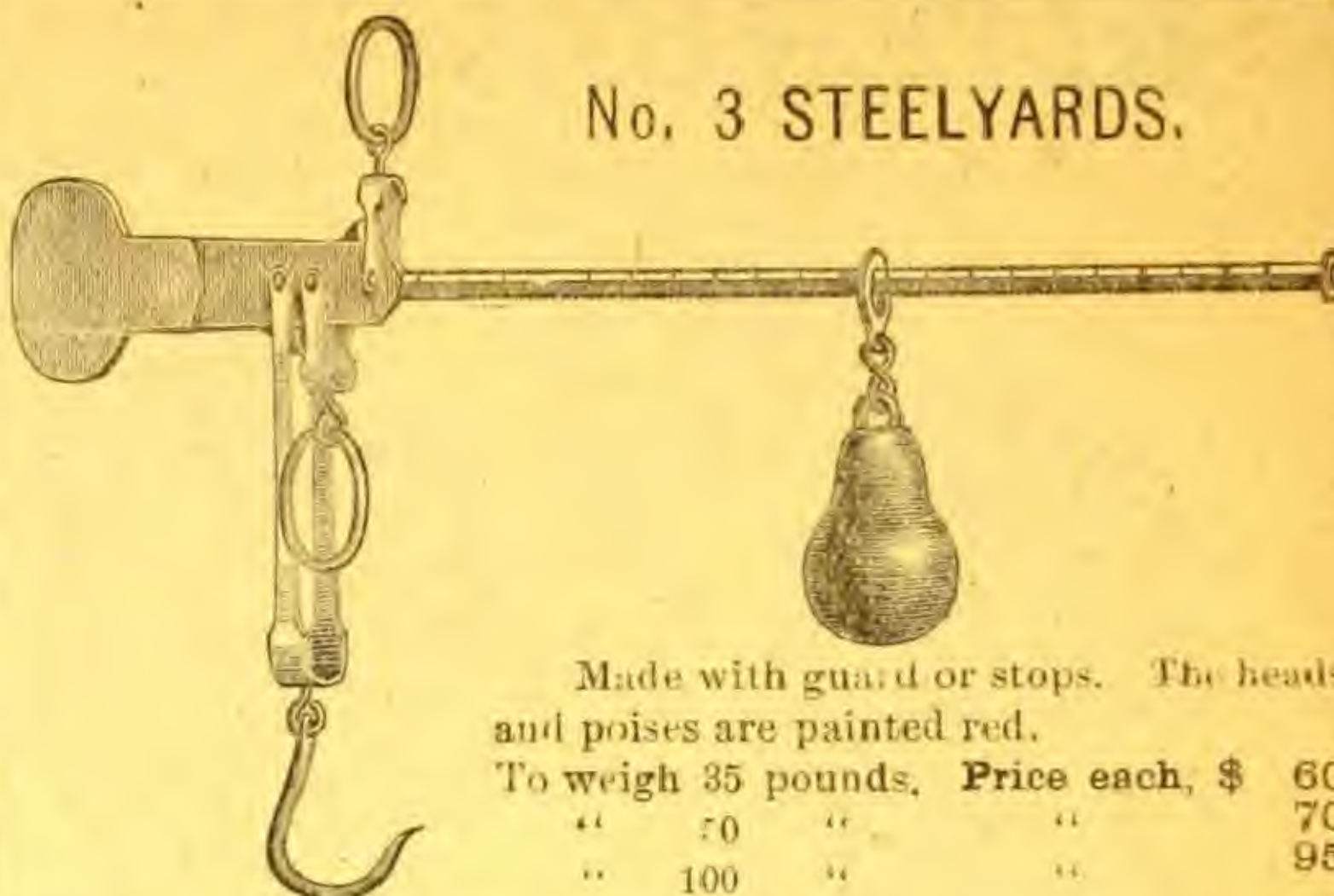
Has Slab 10x12 inches.



Has brass beam and will weigh 62 lbs. by 1/2 oz.

Single Beam, Price ..... \$ 9 00  
Double Beam, Price ..... 10 00

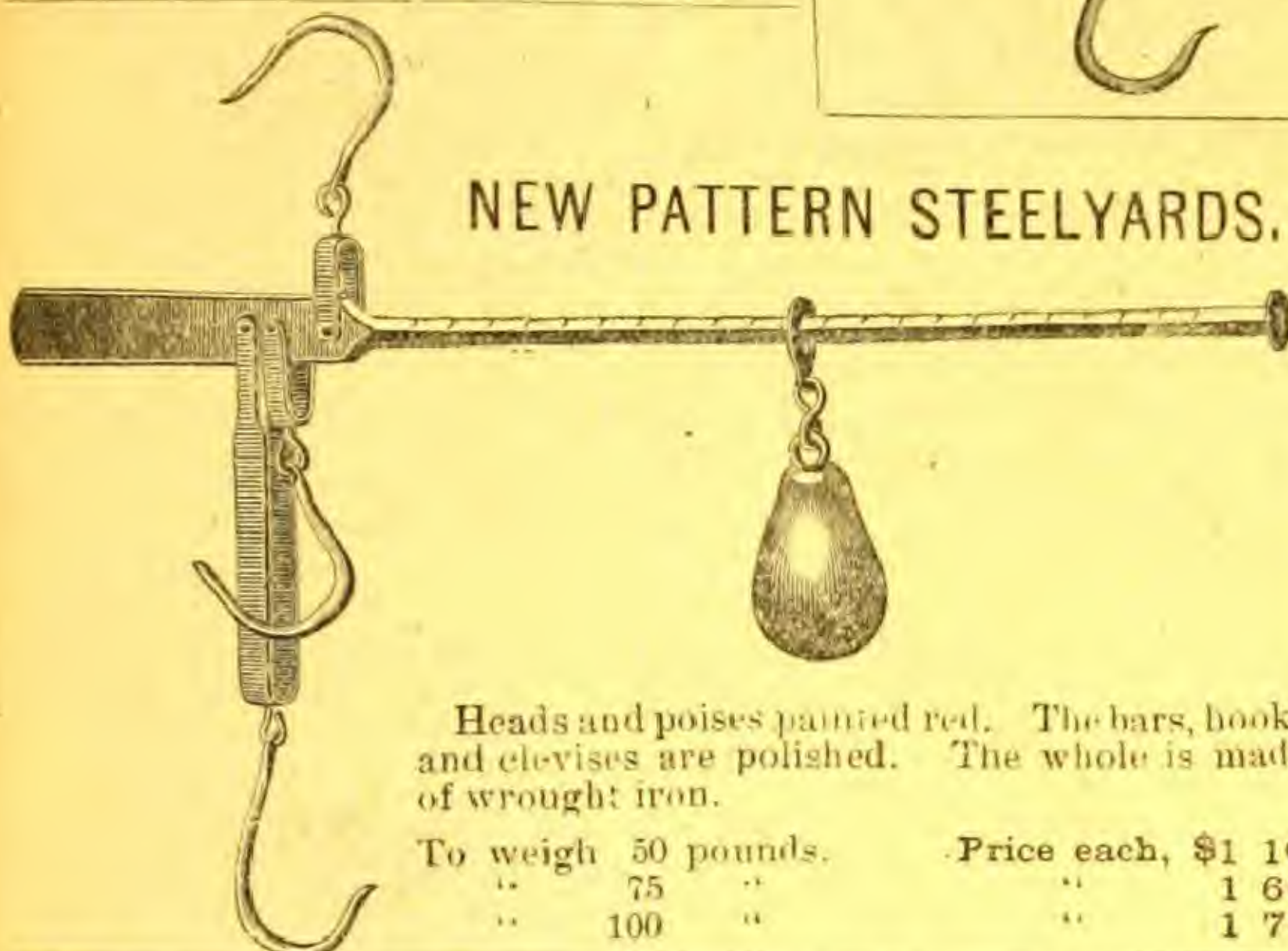
## No. 3 STEELYARDS.



Made with guard or stops. The heads and poises are painted red.

To weigh 35 pounds, Price each, \$ 60  
" 50 " " 70  
" 100 " " 95

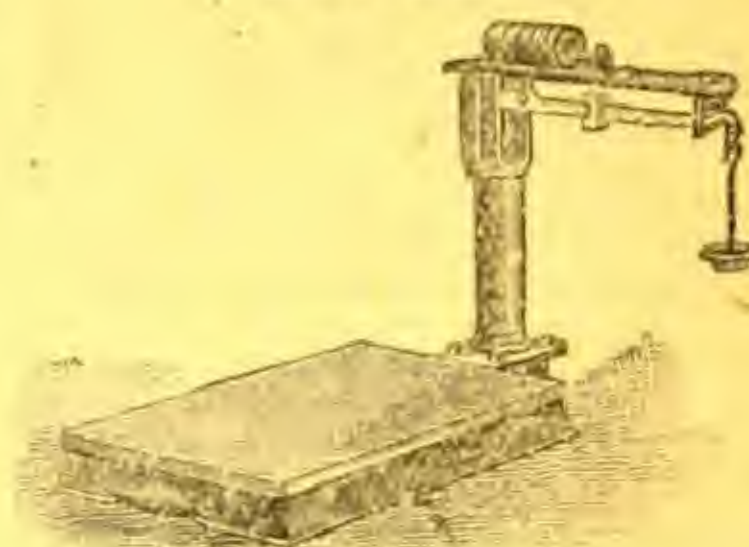
## NEW PATTERN STEELYARDS.



Heads and poises painted red. The bars, hooks and clevises are polished. The whole is made of wrought iron.

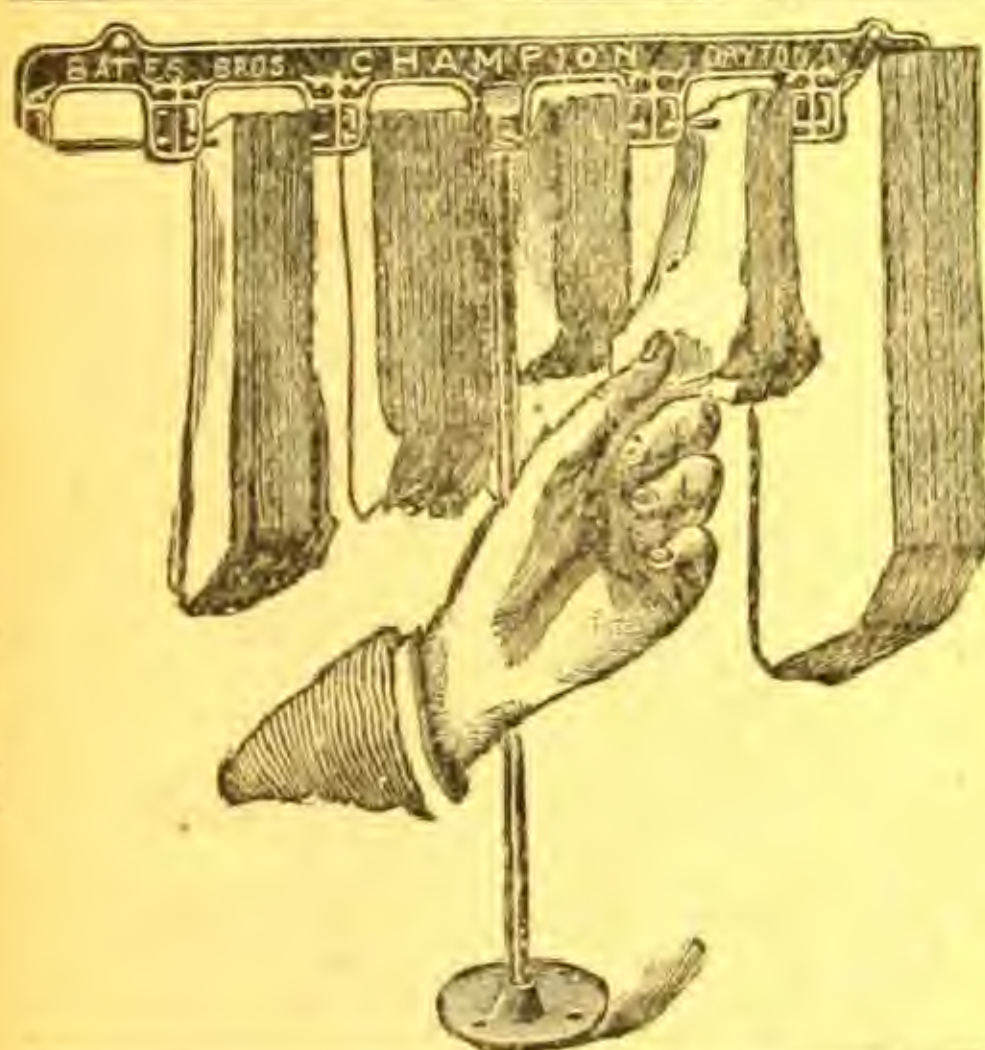
To weigh 50 pounds, Price each, \$1 10  
" 75 " 1 60  
" 100 " 1 75

## SHORT PILLAR PLATFORM SCALE.



Has sliding brass poise. Size of platform 13 1/2 x 19 inches. Capacity 300 lbs.

PRICE ..... \$13 50.



## The Champion Paper Bag Holder. HAS NO EQUAL.

It is handsomely made and Nickel Plated throughout, making it ornamental as well as useful.

**WILL HOLD 800 SACKS OF ALL SIZES.**

The Counter Stand is arranged to screw to counter and stands 2 1/2 feet from top of counter; is made adjustable, and can be attached to counter, ceiling or wall.

Price complete with base ..... \$1 10.

Without base but to suspend from ceiling or shelving.

Price each ..... \$ . 75.

### DIRECTIONS FOR FILLING THE HOLDER.

Take the sacks as they come from the mill, 50 at a time, drive the wire nail or holder through them all, near the top of sack, place the nail on the frame and they are ready for use.

## MARBLE.

After trying all kinds of Marble for Counters, I give the preference to **GEORGIA MARBLE**. It is harder, not so liable to break, and nothing stains it. Italian Marble of the best brands will absorb more or less grease. But Georgia Marble is so close and hard that nothing will soak into it. The color is in its favor and is preferred to Italian. For meat benches and counters I shall use it in preference to any other Marble. **Full Stock for any odd sizes.** Marble Tops furnished separate, either straight or circle to fit any counter. Italian Marble will be furnished at the same price if preferred.

Prices of Marble Slabs 24 inches wide and 1 inch thick, Moulded on front and both ends.

10 ft. long, 2 ft. wide, 1 inch thick	\$20 00	14 ft. long, 2 ft. wide, 1 inch thick	\$28 00
12 " " 2 " " 1 " "	24 00	16 " " 2 " " 1 " "	32 00

OTHER SIZES MADE TO ORDER AT \$1.00 PER SQUARE FOOT.



# AMERICAN SPICE MILLS.

WILL GRIND COFFEE, DRUGS AND SPICES.



**No. 3 AMERICAN MILL.**

This Mill has two 10½ in. fly wheels. The hopper will hold ½ lb. coffee or spices and grind the same in one minute. The mill stands 15 in. high and weighs 22½ lbs. Is Iron neatly decorated.

PRICE .....\$4.50



**No. 5 AMERICAN MILL.**

Has two 12½ inch fly wheels. The hopper holds ¾ lb. of coffee or spices, and will grind it in one minute. The mill stands 17 in. high and weighs 36 lbs. Is all Iron neatly decorated.

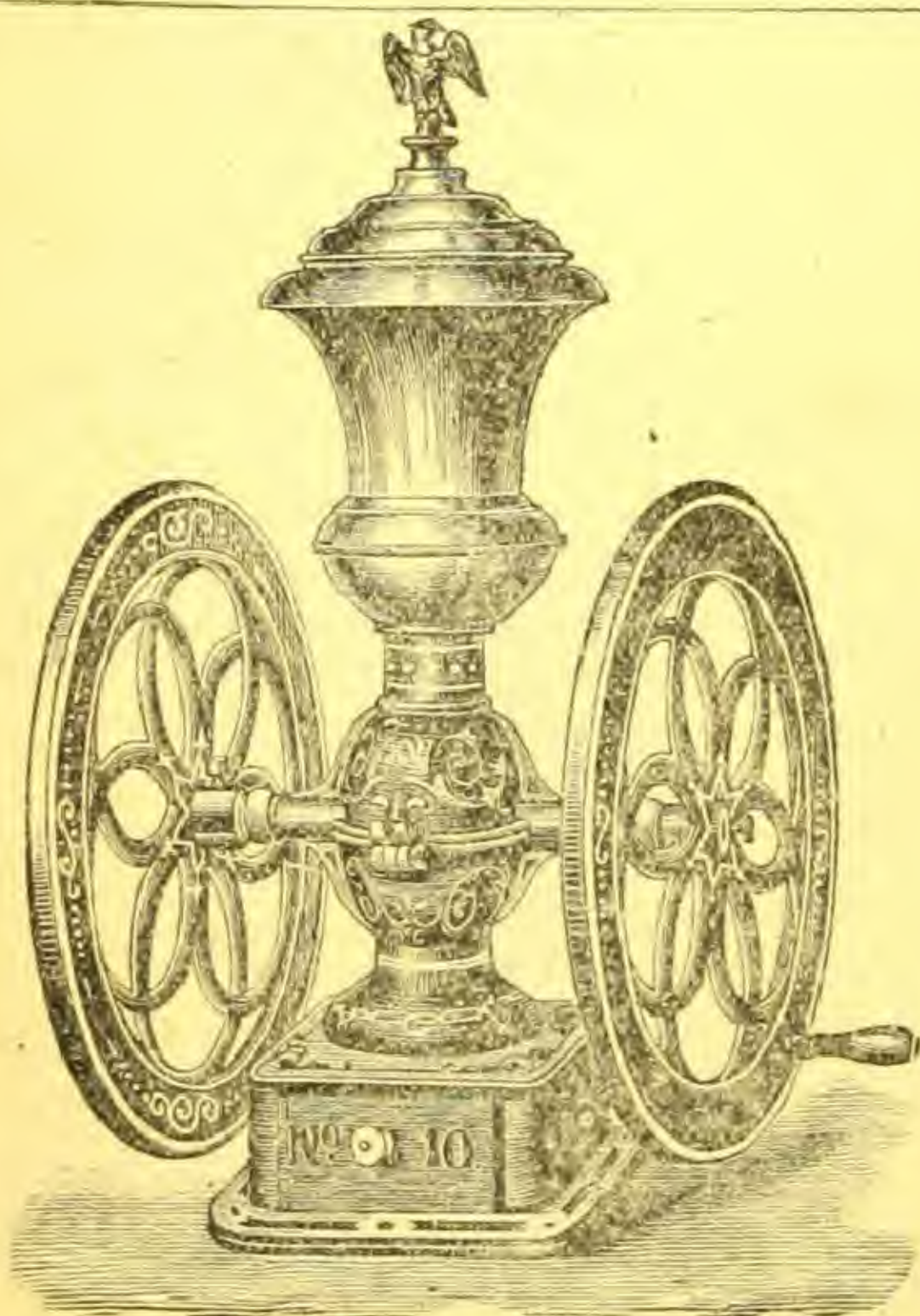
PRICE .....\$6.50



**No. 7 AMERICAN MILL.**

Has two 15 in. fly wheels. Hopper holds 1 lb. and will grind it in one minute. The mill stands 20 inches high and weighs 62 lbs. Is all Iron and neatly decorated.

PRICE .....\$8.00



**No. 10 AMERICAN MILL.**

Nickel Plated Hopper with eagle dome top and holds 4½ lbs. Stands 2ft. 4 in. high, weighs 102 pounds, has two 19½ inch fly wheels, grinds 1½ lbs. of coffee or spices per minute. A wooden drawer in the base receives the article ground. This is a very handsome counter mill. The grinders are made of hard, chilled metal and are warranted as hard as and equal to hardened cast steel.

Price, \$17.00 Pulleys for Steam Power \$5.00 extra.



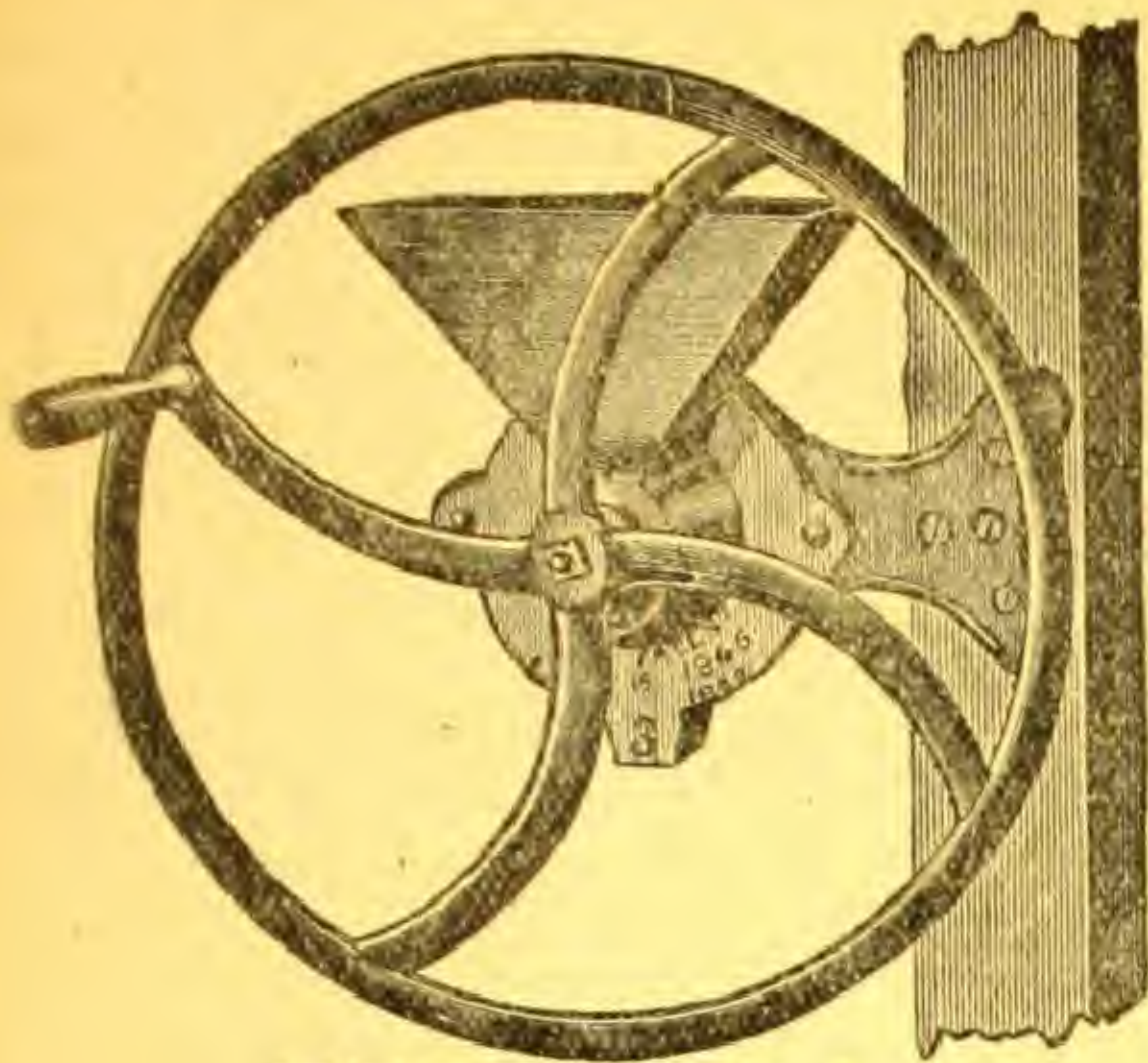
**No. 209 AMERICAN MILL.**

Iron hopper, holds 5 lbs. Height 33 inches, wheels 25 inches in diameter, weight 156 lbs. This Mill is a decided improvement upon those heretofore made, the grinders being of novel pattern, and made of metal as hard as and fully equal to hardened cast steel. They are different in principle from any others, and capable of grinding with rapidity, uniformity and ease. Fifty turns will grind a pound of coffee or spices as fine as is required. They will also grind nearly powder fine for which there is a growing demand.

Price \$21.00 Pulleys for Steam Power \$5.00 extra.



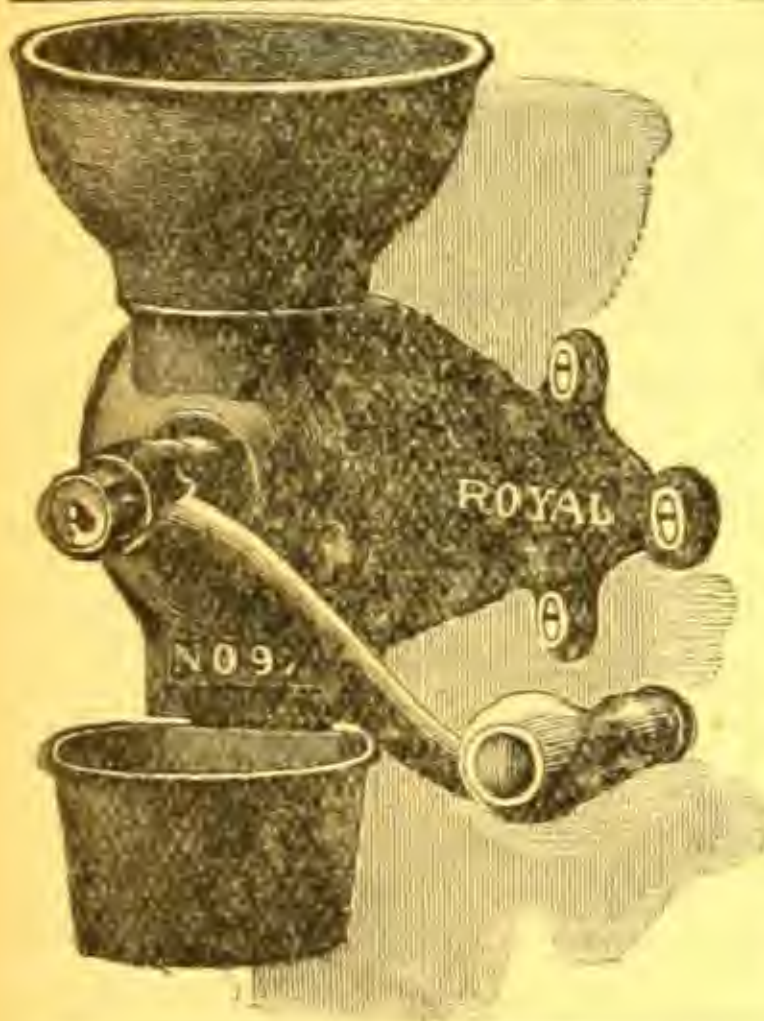
# SPICE GRINDING MILLS.



**POST MILL.**

No. 3—20 inch wheel.....PRICE, \$5.00  
No. 4—24 inch wheel.....PRICE, \$6.00

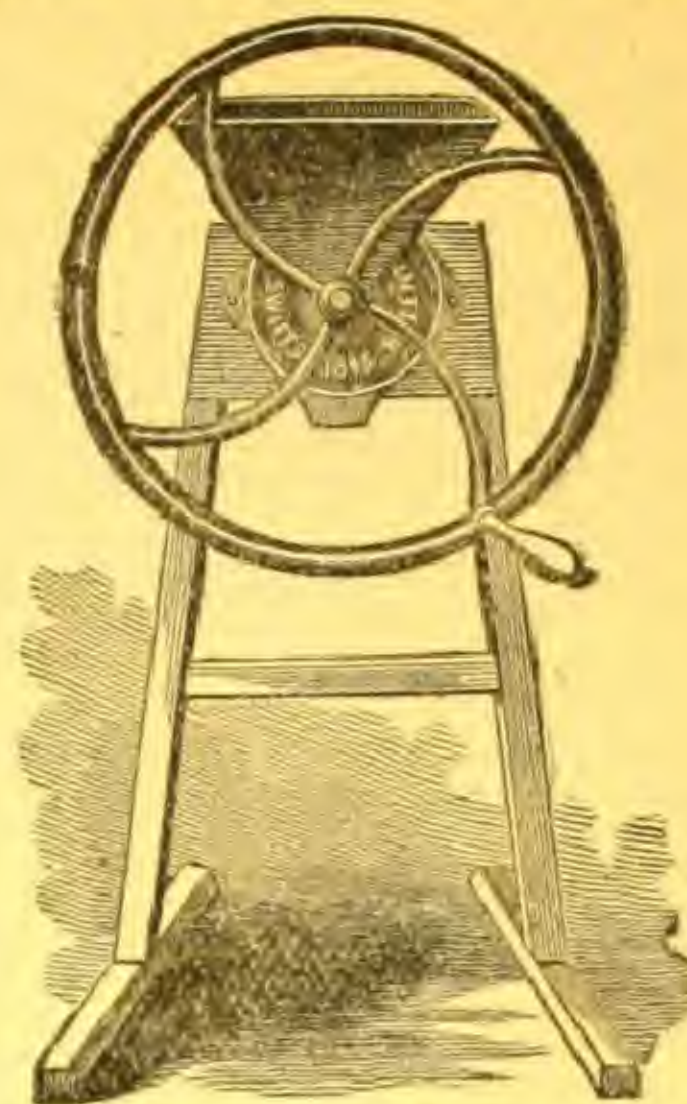
This is the mill to buy for the general market. It is very strong. Has large balance wheel and will grind as fine as wanted.



**ROYAL  
Spice Mill.**

Made of Japanned iron and put together without screws. Can be easily cleaned, adjusted to any degree of fineness and is one of the best as well as the cheapest Side Mills on the market. Cuphooks under the Mill.

Price with Cup.  
No. 77.....\$ 35  
No. 97.....60



**No. 6 Stand Spice Mill.**

This mill has a 20 inch balance wheel; will do a large amount of work.

**PRICE \$5.50.**

**No. 7.**

Same as No. 6 with 24 inch Balance Wheel.

**PRICE, \$6.50.**



**No. 1.  
SIDE MILL.**

This is a very nice size of a mill to screw to the wall or to a post.

No. 1.....\$1 00

No. 2.....\$1 60

## "CLIMAX"

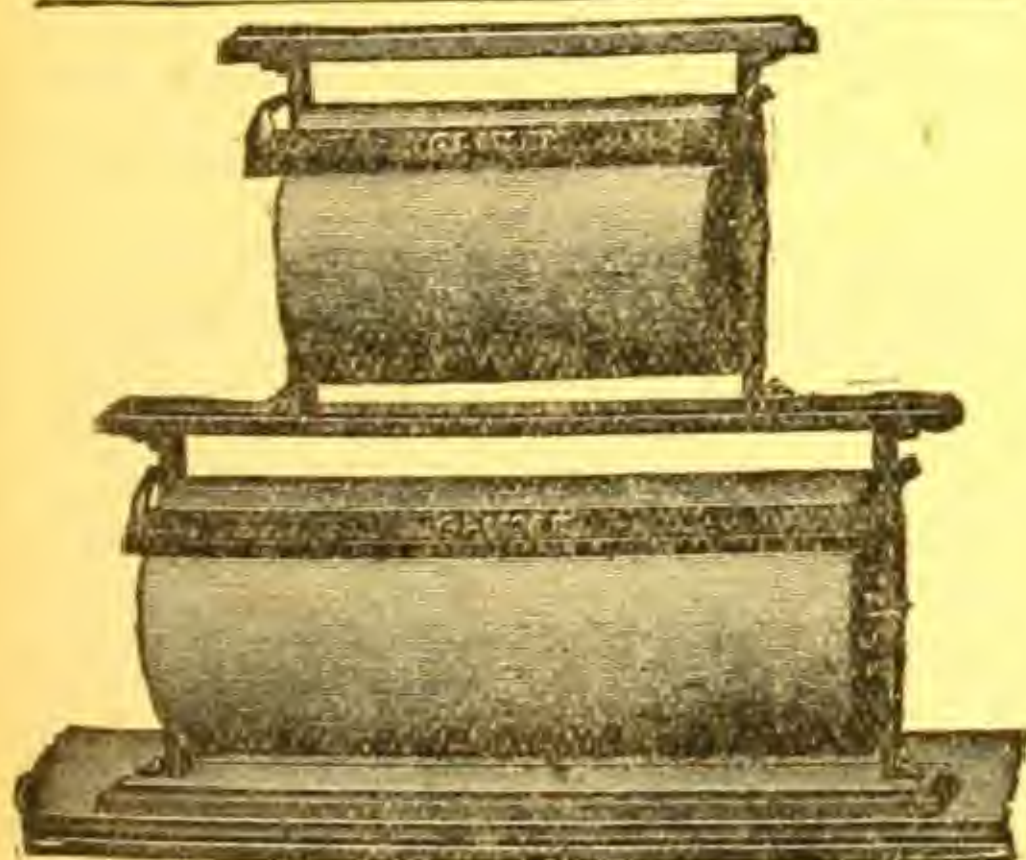
### Roll Paper Holder and Cutter

Combinations of two or more sizes in one rack or pyramid, at the combined cost of each single machine. Full Nickel Plated. Antique Oak Finish.

### BEST IN THE WORLD.

#### Price List of Single or One Roll Machines.

6	inch	\$1 70	20	inch	\$2 00
9	"	1 70	24	"	2 30
12	"	1 70	27	"	2 30
15	"	2 00	30	"	2 30
18	"	2 00	36	"	3 85



Heavy Grocery Manilla Paper in rolls, for Climax Holder.....Price per lb., 5c.  
Light Grocery Manilla....." " 5c.  
Butchers' Straw Paper....." " 1 1/2c.  
Paper in Rolls averages about 1 1/2 lbs. to each inch in length of the roll, i. e., 20 inch roll would weigh about 30 lbs. &c.

This Circular will be sent post paid to any address. If you wish several circulars to hand to your friends, write and they will be mailed to you free of charge and postage prepaid.



## No. 1 Dry Disinfectant

IN POWDER.



For Purifying Butcher Shops, Slaughter Houses, Drains, Hog Pens, Manure Pits, Cattle Cars, Stables, etc. It will destroy all odors in such places.

PRICE—7c per pound in 10, 20 and 50 pound boxes. In barrels 6c.

DIRECTIONS—Sprinkle freely.

## No. 2 SOLUABLE PHENYLE DISINFECTANT

IN FLUID.



This is one of the most powerful disinfectants in use. For disinfecting and purifying in shops, slaughter houses, or in basements, closets, sinks, drains, cesspools, stables, or any place where bad odors arise.

A small quantity put in water for scrubbing floors, will either destroy or drive away all bugs, roaches, etc.

It is the best disinfectant that is on the market. Its soluble condition makes it handy for use, and its properties are such, that it is entirely harmless in handling.

For use as a deodorizer, one to 100 parts of water is sufficient.

Put up in bottles at 25c, 50c and \$1.00 per bottle or by the gallon.

## PRESERVATIVE



This is an article highly recommended for preserving Pork and Beef, Fresh Meats, Pork and Liver Sausages, Puddings, Bologna, Smoked Sausage, etc. It is entirely harmless and perfect in its action. It is warranted and will be sent subject to approval. In ordering say distinctly what you want to use it for, as it is of three different kinds. Sold in 10, 15 and 20 pound boxes, in barrels and by the pound. Full directions for use with all goods.

X—For Pork and Beef, 15c.

XX—For Fresh Meats, Pork and Liver Sausage, White and Red Puddings, etc., 15c.

XXX—For Bologna, Smoked Sausage, etc., 15c.

Any of the above in barrel lots.

## PATENT PRESERVATIVE.



FOR MEATS.

Of all kinds, in Pickle or Dry Salted—for Sausage of all kinds, Puddings etc. Three Brands, "Regular," "A" and "B."

"Regular" is used for packing either Pickled or Dry. It shortens time of curing, gives a better color, can use the pickle longer—in fact, makes it more reliable. Price in bbl. lots, 15c per lb. Small quantity, 16c per lb.

"B" for Bologna and all kinds of Smoked Sausage. Will keep Sausage sweet for a long time and give them a nicer color. Price in bbl. lots, 16c per lb. Small quantity, 18c per lb.

"A" for Pork and Liver Sausage, Pudding, etc. Will keep sweet and fresh for two weeks even in hot weather. Price per lb 25c. In barrels, Pails or by the pound.



¼ bbl. holds 40 lbs.

## Pickled Tripe, Pigs Feet and Lambs Tongues

I have in stock the following goods soured in Vinegar. They are selected stock and in packages small enough to be readily disposed of before they spoil. They will be found very nice



"Kit" holds 15 lbs.

Pickled Tripe, per Kit of 15 pounds.....\$1.25  
Pickled Tripe, per ¼ bbl. of 40 pounds..... 2.50  
Pickled Pigs Feet, per Kit of 15 pounds..... 1.25

Pickled Pigs Feet per ¼ bbl. of 40 pounds.....\$2.50  
Pickled Lambs Tongues per Kit of 15 pounds... 3.50  
Pickled Pigs Tongues per ¼ bbl. of 40 pounds... 7.40



# © SOLY SALT. ©



Per Pound, 20 Cents.

Per Pound, 20 Cents.

An article which is harmless and perfectly safe to use. Has no bad taste, and for use is simply dissolved in water, making a weak brine. Can be used for preserving Beef, Mutton, Pork, Tripe, Pig's Feet, Sausage and Casings.

## ⇒ WHAT IT WILL DO. ⇐

Fresh meat can be kept for a long time. Flies will not touch it. 50 cents worth of it will make a solution that, put in a barrel of Fresh Fish (to ship) will keep them bright and fresh. The eyes and gills will be as perfect as when packed. Meats and tallow in the brine 12 hours will not spoil. Meats to make sausage, can be kept any length of time. Casings laid in it for six hours will keep in any climate.

I did not believe it would do what was claimed for it when it was sent to me, so at once proceeded to try it. I made a weak solution (5 oz. to 2 gallons of water,) put into it, fresh Beef, Pork and Pork Sausage, kept it in 12 hours, took it out and it hung in my office for months, until it was all dried up. Never could detect the least taint or smell in it.

It will be found very valuable, especially to those who wish to expose Meats and Sausage. They will not spoil, neither will flies touch them.

To those who Peddle Meats.—It does not discolor or leave the least taste of it in the meats. Put up in 10, 15 and 20 pound boxes, barrels and by the pound. Will keep in any climate for any length of time.

⇒ PRICE, 20 CENTS PER POUND. ⇐

People have so many things thrust in their faces these days, and all "so much better than some one else's," that many doubt the goodness of anything, and if they were offered genuine dollars for eighty cents they would not believe them good.

So with Soly Salt, I tried it in every way before I offered it for sale. I believe Soly Salt to do all that I claim for it, but to ascertain for a certainty, I sent out to several of my regular customers, asking them to tell me what they thought of it, and to give me the actual facts about its use.

Below will be found several of their replies.

## Directions for Using Soly Salt.

**For Beef, Mutton, Pork, Pigs Feet, Veal and Fresh Meats generally.**—Use a full quarter of a pound to each 100 pounds of meat. Dissolve it thoroughly. Put this in water enough to cover the meat. Take out in 12 hours, hang it up and note how long it will take to spoil and how free it is from flies.

**For Curing Meats, to Smoke or not.**—Make your brine as you want it, adding saltpeter, sugar or molasses, as you please. For each 100 pounds of meat, dissolve one-quarter pound of Soly Salt and add it to the brine. Let meats lay 7 or 8 days in the brine; should be in a cool room. It is now ready to smoke if you wish, or not. You will find it will keep and the flavor be improved.

**Sausage.**—Let small pieces of meat lie in Fresh Meat Solution 10 to 12 hours. Dissolve one pound of Soly Salt in two gallons of water, and, while chopping, to each 100 pounds of meat put in two pints of this solution. You will be surprised to see how it will be improved in flavor, how it will keep and how the flies will let it alone.

**Casings.**—Let them lay in Fresh Meat Solution six hours. They will stand heat and keep perfectly sweet.

**Tallow.**—To keep fresh, use Fresh Meat Solution. Any of the brine can be used over and over until the strength is all gone.

Put up in 10, 15 and 20 pound boxes and bbls.

## ⇒ RECOMMENDS. ⇐

BOONSBOROUGH, Mo., March 29, 1890.

B. A. STEVENS.

Sir:—I have used your Soly Salt for all kinds of meats and sausage—have not followed any directions, simply using it, putting in what I thought was enough. Have used from 1 to 1½ pounds to a barrel of corned beef. I think it takes the place of any and all preservatives on the market. Respectfully,

B. C. WELL.

HEMSTEAD, N. Y., March 31, 1890.

B. A. STEVENS.

Sir:—I have used your Soly Salt for soaking meats that were stale, putting about a handful in 8 or 10 qts. of water, allowing it to soak 12 hours, and I have not lost any meat since using it. I like the Soly Salt very much. Yours,

W. F. WEEKS.

ROSEVALLEY, N. Y., March 31, 1890.

MR. B. A. STEVENS.

Dear Sir:—I have used your Soly Salt to keep meats in hot weather, by simply dissolving it in cold water and soaking meats in the solution. The cost to me has been about thirty cents for 100 pounds of meat. Am well pleased with it. Yours Resp'y,

F. MOSLEIN.

PRINCETON, KY., April 7, 1890.

B. A. STEVENS, Toledo, O.

Dear Sir:—I have used some of your Soly Salt and find that it will preserve fresh meats of any kind. I have used it more especially for sausage, and find it a great help. Yours truly,

FRANK ADAMS.



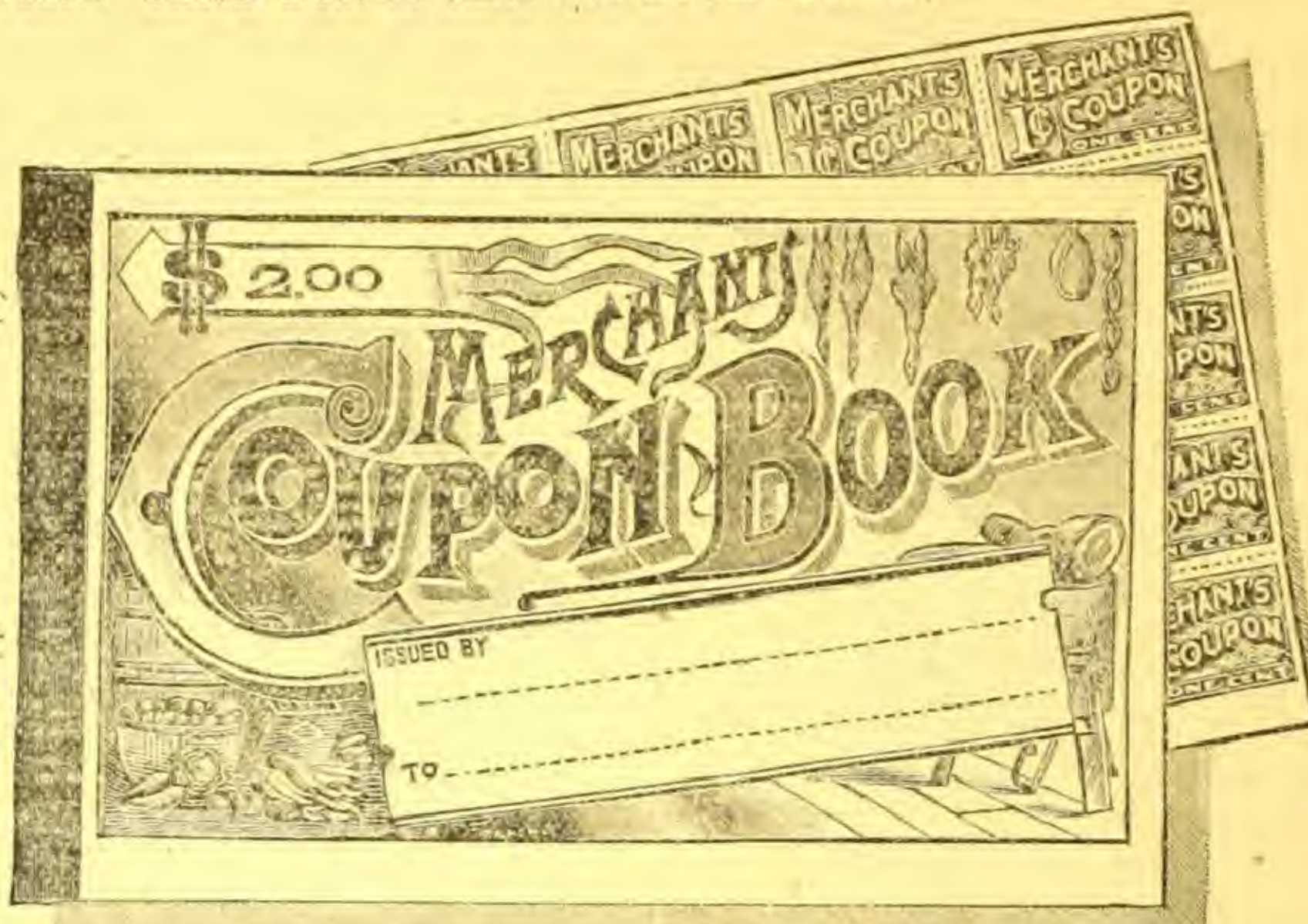
# Merchants' Coupon Book.

**Cheaper than keeping the Accounts of your Customers. Simpler than making charges for every purchase. Saves all Annoyances of Disputed Accounts.**

**Secures your Pay if there is any possible way of securing it.**

The Merchants' Coupon Book is given to your customer who is in the habit of asking for credit. The Book is charged to him for its full value at the time he receives it, he being required to sign the enclosed contract, pertaining to the use and payment of the same, which is then detached and held by the Merchant. This secures the customer's note, due at the time he is supposed to have used the full value of the Book, and avoids any chance of disputing an open account should there be any trouble in collection. The contract is signed in ink and is then negotiable as a note. The Coupons are detached by the Merchant, one 1 cent Coupon for each cent's worth of purchase. **SEND FOR A SAMPLE BOOK—FREE.**

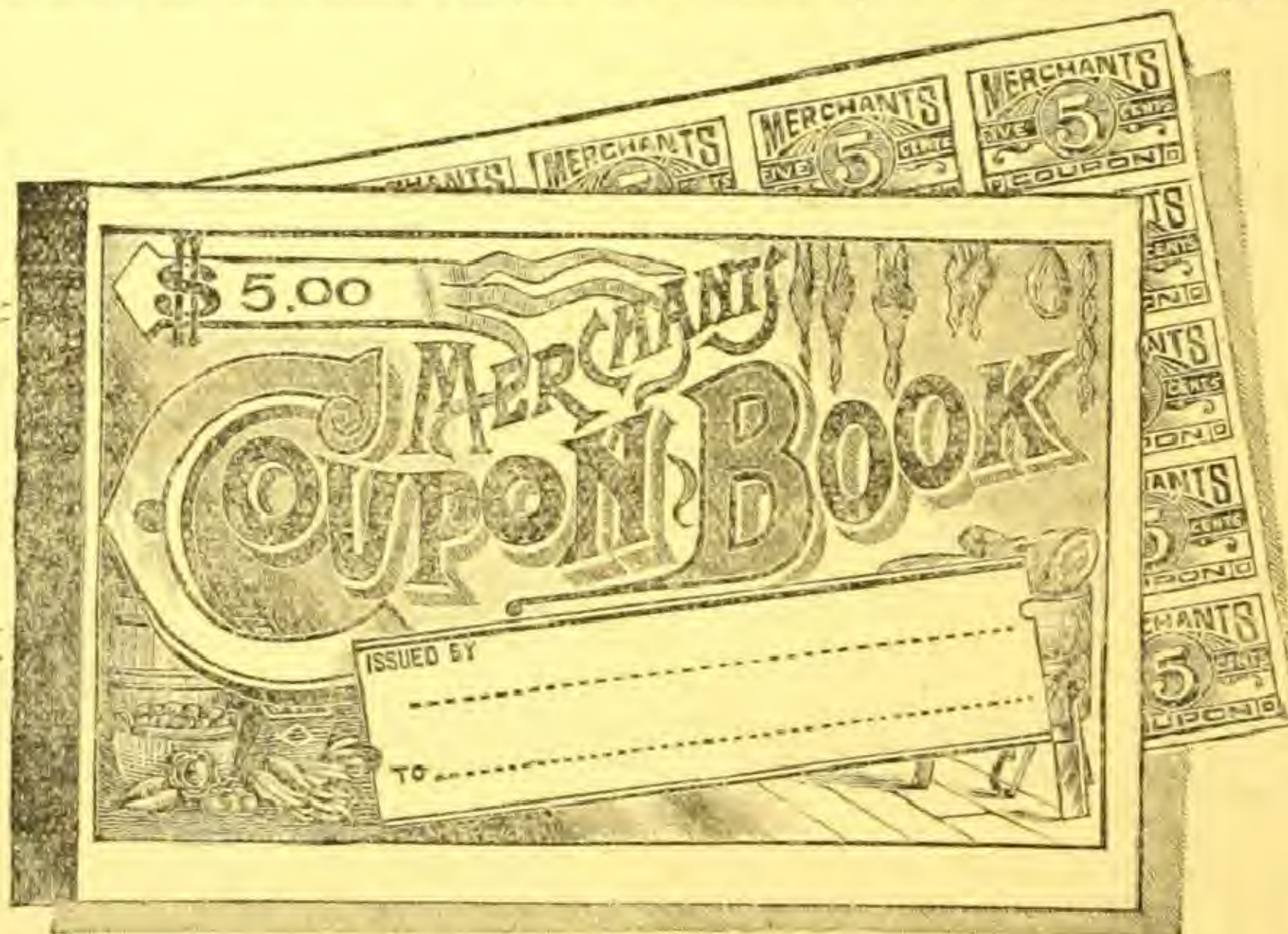
## No. 1 Coupon Book.



## No. 1 Coupon Book.

This cut represents the Merchants' Coupon Book made up of 1c and 5c coupons.

## No. 2 Coupon Book.



## No. 2 Coupon Book.

This cut represents the Merchants' Coupon Book made up of 5c coupons only. It is intended for the western trade where nothing is used less than 5c. These Coupon Books are intended to be used especially by the Grocer, Butcher, Retail Dealer or anyone doing a credit business with their customers. As a cash system it is also invaluable, as payment of the book in advance gives the purchaser the benefit of a small discount.

### PRICES OF No. 1 AND 2 MERCHANTS' COUPON BOOKS.

\$2 00 Book, per doz.	25c	\$ 5 00 Book, per doz.	45c	\$15 00 Book, per doz.	63c
8 00 " " "	36c	10 00 " " "	54c	20 00 " " "	72c

The Five Cent Coupon Books for the western trade, are made only into \$5, \$10, \$15 and \$20 Books, they are same price as the One Cent Books. In ordering these be sure to mention that 5c Books are wanted.

Any one wanting special Coupon Books in quantity, I shall be pleased to give figures, and to those who wish as many as 5,000 books at a time, I will print special covers for, as they may wish, and at the regular price and no extra expense.

**A LIBERAL DISCOUNT ON THOUSAND LOTS.**



## MIXED DRINKS.

## SUGGESTIONS AS TO THE MIXING OF DRINKS.

All liquors used in mixed drinks should be measured in a jigger, all bottle or shelf goods laid on the side. Ale and porter should be allowed to settle before it is drawn. Liquors to be handed over the bar should rest in crushed ice. Fruits, mints and lemons should be kept cool.

Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

In preparing any kind of hot drink, the glass should always be first rinsed rapidly with hot water; if this is not done the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice scoop or tongs.

In preparing cold drinks, great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before adding the spirits.

When making cold mixed drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails the use of syrup has almost entirely superseded white sugar.

When drinks are made with eggs, or milk, or both, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually, and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nog" and "Mulled Wine" are sure to be spoiled unless these precautions are observed.

In preparing milk punch or egg nog in quantity, the milk or eggs should be poured upon the wine or spirits very gradually, continually beating the mixture in order to mix the ingredients thoroughly.

When preparing cold punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock salt sprinkled over the surface, which has the effect of producing a freezing mixture much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

In case brandy, whiskey or other liquors are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

Casks containing ale or porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

When champagne has been well iced, it requires a great deal of care in handling the bottles; cold renders the glass brittle, and less able to withstand the expansive pressure of the contents.

Bottles containing champagne, or other brisk wines, must be kept laying down; if in an upright position for any length of time, the corks become dry and the gas is liable to escape.

During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

When sparkling wines are served in the bottles, they should be put in an ice pail and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon, provided with a cut-off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

Mineral waters contained in syphons should be cooled gradually and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contractions, when only one portion of the syphon is touching the ice.

Cordials, bitters and syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

Claret, Rhine wines, sherry, port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away, should be placed on their sides, to keep the corks moist.

Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its "velvet" when chilled.

The refreshing qualities and flavor of Lager Beer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40 degrees. Lager is always in its best condition when it comes from the brewer's ice house.

When beer is carted through the streets on a hot summer's day, its temperature rises very rapidly, and it must again be cooled to bring it to a proper condition for use.

The old style of drawing beer was by the faucet and bung vent. The objection to this was the escape of the carbonic acid gas whenever the vent was opened, or beer drawn through the faucet. The modern Air Pressure, which has come into almost general use, obviates this fault, and when properly applied, the last glass drawn will be as good as the first, even if it is several days old.

The principle of Air Pressure Pumps is that the air pressure lies directly on top of the beer, and prevents the carbonic acid gas from leaving it. Whenever a glass is drawn, the air fills the space left, and prevents the gas from taking its place, making the last glass contain the same amount of carbonic acid gas as the first, and drawn under the same pressure.

Too great an amount of air pressure should be avoided because the air would be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source, by means of a tube, if necessary, leading to the open air. The air in a cellar or even a close apartment is rarely pure, and would have a decidedly unwholesome effect on the beer.

Bottled beer should be kept in a cool place or in a refrigerator, not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

Syrups are peculiarly attractive to ants, flies and other insects; they should, therefore, be kept in closely corked vessels; and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being the most convenient, and the bottles standing upright in water. In this manner the bottles will be out of reach of insects of every kind.

## BAR TENDER AND PATRON.

It is true that the gentlemen of to-day are addicted to the habit of drinking, some to excess but the greater number only in a moderate degree. The majority of them imbibe with friends for sociability's sake, some use liquors as a stimulant, and others to drive dull care away. But whatever the reason, your customer is particular about two things: first, good liquor, and second, clean, polite and quick service. No one, no matter who he is, cares to partake of his favorite beverage in a dark, dreary or untidy place, as such surroundings rob the drink of half its pleasure. The glassware must sparkle, dust never allowed to accumulate. The bartender should be attired in spotless white, from necktie to apron, and feel it his duty to make friends to every one. To do this, he must be polite and gentlemanly, and yet be reserved, even with his personal friends. He should mix all drinks neatly, quickly and in full view of his customer, as many patrons like to see how it is done themselves. A new beverage is a bartender's pride, and its adoption and appreciation his crowning success. Always try to please your patrons in all you do, paying particular attention to meet their individual wishes, remembering the tastes of your frequent visitors and politely asking those of whom you have had no opportunity of learning. Keep thoroughly posted in your business and in this way you will not fail to acquire popularity and success.

## SALE OF MALT LIQUORS IN THE U. S.

For the Year Ending April 30, 1891.

	Barrels.		Barrels.
Alabama .....	39,095	Missouri .....	2,038,398
Alaska .....	1,186	Montana .....	37,277
Arizona .....	459	Nebraska .....	146,341
California .....	767,289	Nevada .....	6,665
Colorado .....	203,707	New Hampshire .....	365,280
Connecticut .....	224,271	New Jersey .....	1,609,350
Dakotas .....	9,444	New Mexico .....	6,802
Delaware .....	45,561	New York .....	9,088,109
Dist. of Columbia ..	112,329	Ohio .....	2,636,668
Georgia .....	51,728	Oregon .....	94,190
Idaho .....	5,864	Pennsylvania .....	3,118,248
Illinois .....	2,608,916	Rhode Island .....	101,379
Indiana .....	563,572	South Carolina .....	9,040
Iowa .....	105,943	Tennessee .....	86,121
Kansas .....	2,050	Texas .....	84,300
Kentucky .....	355,394	Utah .....	38,915
Louisiana .....	216,565	Virginia .....	58,932
Maryland .....	554,324	Washington .....	129,647
Massachusetts .....	990,435	West Virginia .....	133,266
Michigan .....	604,557	Wisconsin .....	2,403,640
Minnesota .....	364,433	Wyoming .....	1,399

Total .....

Net increase over 1890\* 3,200,126 barrels.



# BOTTLE LABELS.

Always put a label on your flasks, and it will prove a good advertisement for you, besides making the package look neat and attractive. Where you put up flasks of liquor for the retail trade, it is an advantage to all saloon men to have their name and label on each package. The average printer has poor facilities for making these labels and getting them cheap enough. For this reason we have put in a new line of designs, and while we will make special lots for parties at reasonable prices, we make a specialty of the following five styles, using merely the three names of liquors mentioned, namely, "Fine Old Kentucky Bourbon Whiskey," "Fine Old Rye Whiskey" and "Superior Old Sour Mash Whiskey," and by buying them in immense quantities are enabled to make the price very low. The designs are neatly printed in red and gold, carefully trimmed by machinery (but have no glue on back) and made in  $\frac{1}{2}$  and 1 pint sizes. We have in stock each of the different designs in both sizes, and each design and size printed for three different liquors only. Besides this we carry blanks, that is the design on the label without printing, so that printers can supply themselves with these, and put on them whatever reading matter they choose. The prices are carried out so that it will be easy to tell exactly what the cost will be on any lot of labels, whether they be our regular ones, or whether they are printed specially for certain kinds of liquors that we do not mention.



No. 668.



No. 500.



No. 964.



No. 672.

These numbers apply only to the design on the label, and have nothing to do with the printed matter. The labels are intended for Shoo Fly Flasks and made in  $\frac{1}{2}$  and 1 pint sizes. The one pint size can be used equally as well for quarts if wanted. The only lettering we have already printed on these labels is as follows, and at the low price named; positively no different lettering will be used.

**FINE OLD KENTUCKY BOURBON WHISKEY.**

**FINE OLD RYE WHISKEY.**

**SUPERIOR OLD SOUR MASH WHISKEY.**

Prices of the above stock labels in styles 668, 500, 964 and 672.

$\frac{1}{2}$ pint size, price per 100	10c	1 pint size, price per 100	15c
$\frac{1}{2}$ " " " 1,000	\$1 00	1 " " " 1,000	\$1 50

If parties want their name and address printed on these labels in the small blank space at bottom, intended for that purpose, the combined cost of labels and printing will be as follows:

$\frac{1}{2}$ pint size, price per 100	70c	Per 500	\$1 75	Per 1,000	\$2 75
1 pint size, price per 100	75c	Per 500	2 00	Per 1,000	3 25



No. 441.

This number (441) applies to the design on the label, and has nothing to do with the printed matter. The label is intended for Pic-nic Flasks, and made in  $\frac{1}{2}$  and 1 pint sizes. The 1 pint size can be used equally as well for quarts if wanted. The only lettering we have already printed on these labels is as follows, and at the low price named. Positively no different lettering will be used.

**FINE OLD KENTUCKY BOURBON WHISKEY.**

**FINE OLD RYE WHISKEY.**

**SUPERIOR OLD SOUR MASH WHISKEY.**

Prices of the above stock labels in style 441.

$\frac{1}{2}$ pint size, price per 100	10c	1 pint size, price per 100	15c
$\frac{1}{2}$ " " " 1,000	\$1 00	1 " " " 1,000	\$1 50

If parties want their name and address printed on these labels in the small blank space at bottom, intended for that purpose, the combined cost for labels and printing will be as follows:

$\frac{1}{2}$ pint size, price per 100	70c	Per 500	\$1 75	Per 1,000	\$2 75
1 pint size, price per 100	75c	Per 500	2 00	Per 1,000	3 25

## BLANK LABELS.

IF BLANK LABELS are wanted without any printed matter on them, but with design in red and gold already trimmed for use; price will be as follows:

$\frac{1}{2}$ pints, per 100	10c	Per 1,000	\$1 00
1 pints, per 100	15c	Per 1,000	\$1 50

## SPECIAL NAMES OF LIQUORS.

I carry each of the above five styles of labels in blanks, that is, with the design printed, but no lettering on them. These can then be printed with any special name of liquor wanted, with parties name and address on the bottom without extra charge. However, the price will be somewhat more than our regular stock labels, because of the expense of setting up type to make the different reading matter on each lot.

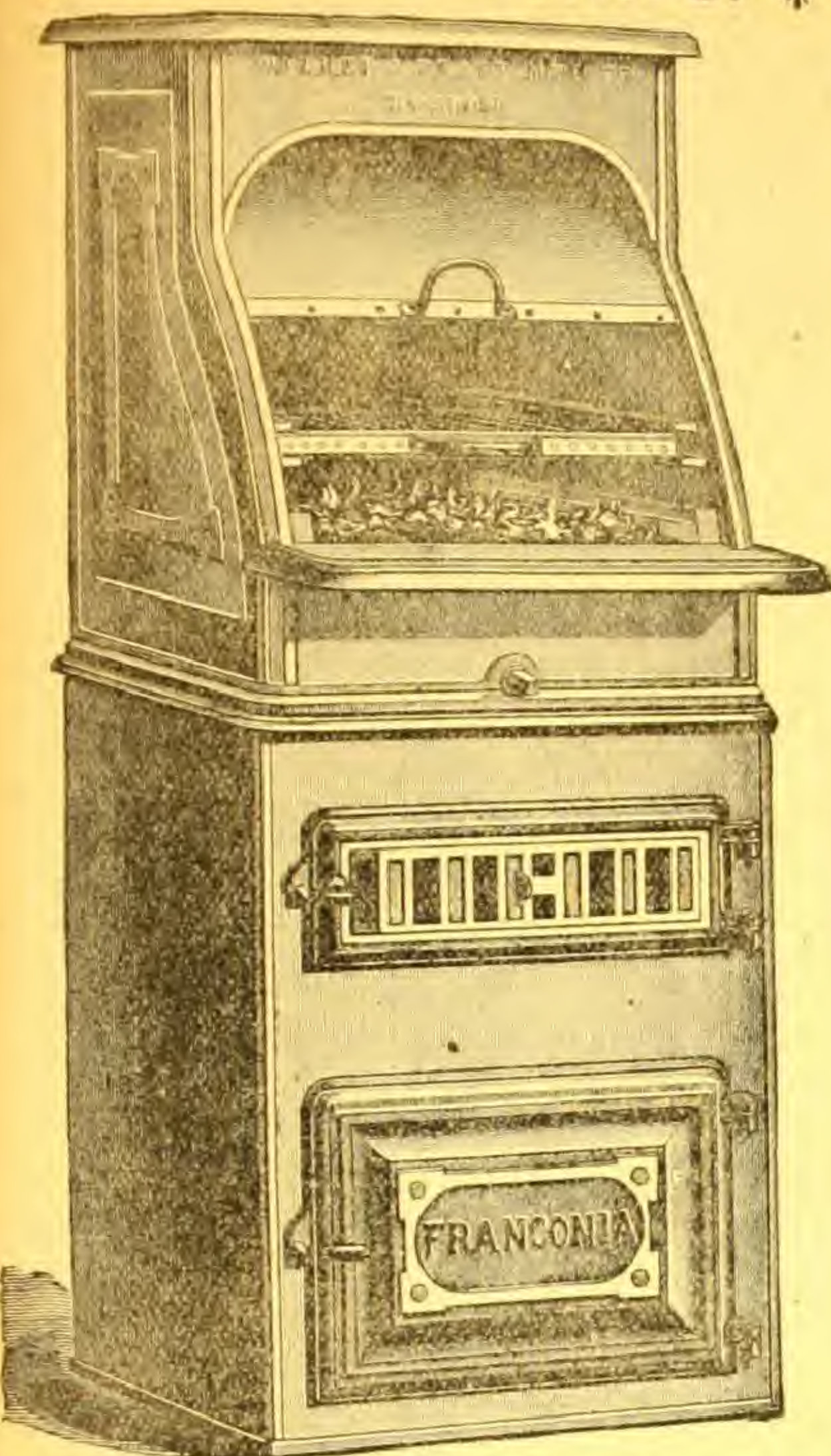
**PRICES:**—Either No. 672, 964, 668, 500 or 441 design, printed with any special name of liquor, different from the ones mentioned, including name and address.

$\frac{1}{2}$ pint size, price per 100	70c	Per 500	\$1 75	Per 1,000	\$2 75
1 pint size, price per 100	75c	Per 500	2 00	Per 1,000	3 25



# \* Steak \* Broilers. \*

# DUMB WAITERS.



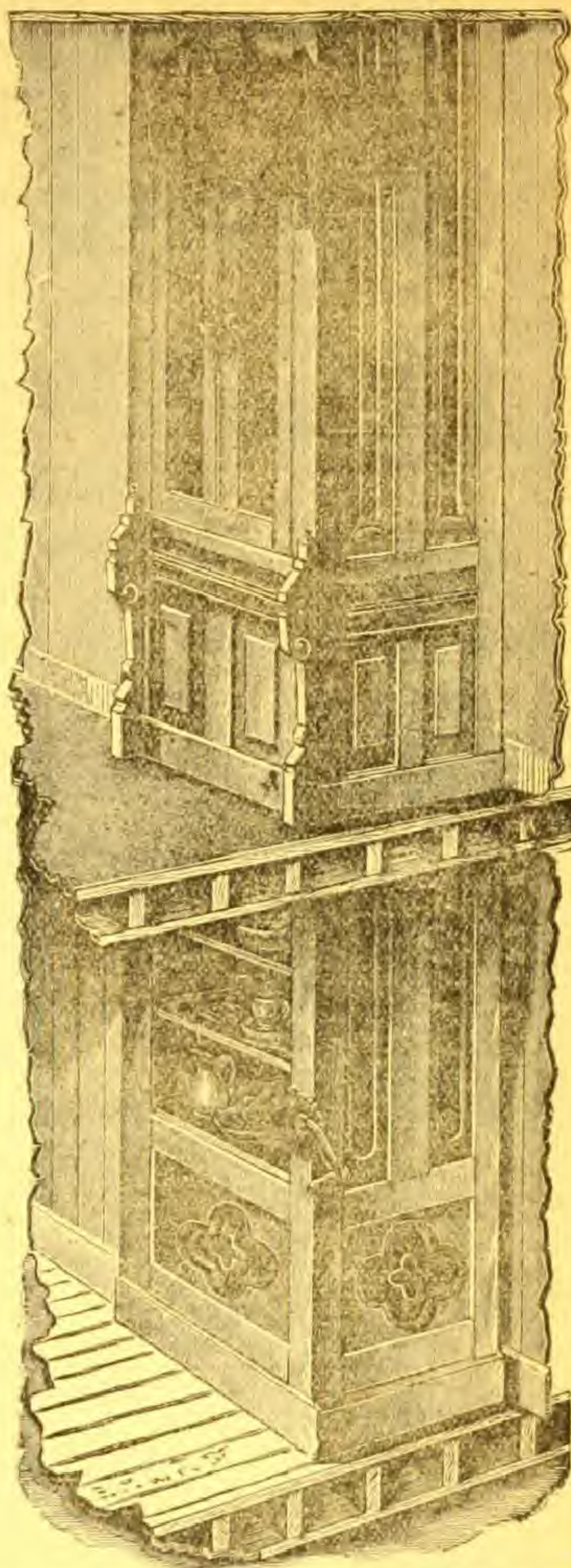
Charcoal or Anthracite Coal can be used.

	18 in.	24 in.	30 in.	36 in.
Hard Coal.....	\$33.00	\$60.00	\$70.00	\$80.00
Charcoal .....	33.00	55.00	60.00	65.00

The 18 inch is portable, the other sizes require masonry.

## DUMB WAITERS.

For Restaurants, Hotels, Saloons, Public Buildings, Offices, Private Houses, Shops, Factories, etc. Any place where labor, time and convenience is taken into account. The modern Power and Hand Elevators have come into almost general use for freight and passengers. No invention of the country has done more to lighten labor and make all parts of buildings available. While this has been done in a larger way, the smaller way has been almost entirely neglected, and to find Dumb Waiters in use is almost an exception. From Kitchens to Dining Rooms, from Restaurant floors to upper floors, in Offices, Public Buildings, anywhere that small quantities and packages are needed on different levels, they will be found as useful and saving as the larger Elevators for freight and passengers. They are very simple, nothing to get out of order and when once ready for use will last for years. We build them in any style and finish wanted. Plain, Soft Wood, Grained, Painted or left in natural color—Ash, Walnut or Mahogany, any style, and as elaborate in work and material as desired.



orate in work and material as desired. Fitted up with Speaking Tube connections if wanted. Are built all complete, ready to go in. All there is for a carpenter to do is to cut the opening and put it to place.

In giving orders or making inquiries for cost :

1st. Give height of stories from floor to ceilings. 2d. Thickness of floors, Joist, Lath and Plaster, 3d. Finish wanted on each floor. 4th. What it is to be used for and quantity to be handled.

Sizes run from 12 to 20 in. deep, and 24 to 36 in. wide. Waiter or Cage with 2, 3 or 4 shelves.

Full information, giving cost, etc., on application.

In ordering goods be sure to state whether you wish them by Freight or Express as the difference in Charges is sometimes considerable.

By sending the Money with your Order you will save time and expense.

Never Send Checks for small amounts, but remit by Draft, P. O. Order, Reg. Letter or Express Order.



## ADJUSTABLE STENCILS.



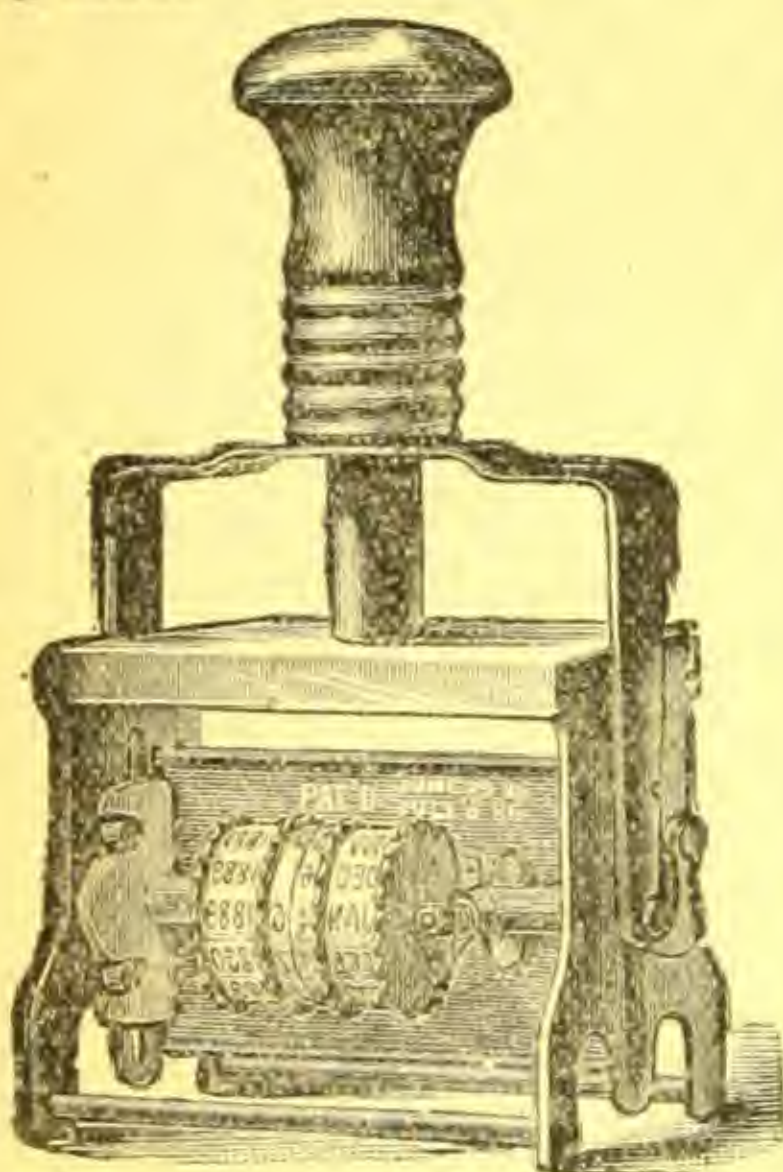
MADE ENTIRELY OF METAL.

The Letters are all separate, and slide over the frame so as to lie perfectly flat upon the surface to be marked. Letters can be  $\frac{1}{8}$  or  $\frac{1}{4}$  inches high.

Sets of 60 Letters and Figures, Frame, Brush and Ink, \$ . 75.

## STANDARD BAND DATER.

Dates instantly changed by moving bands.



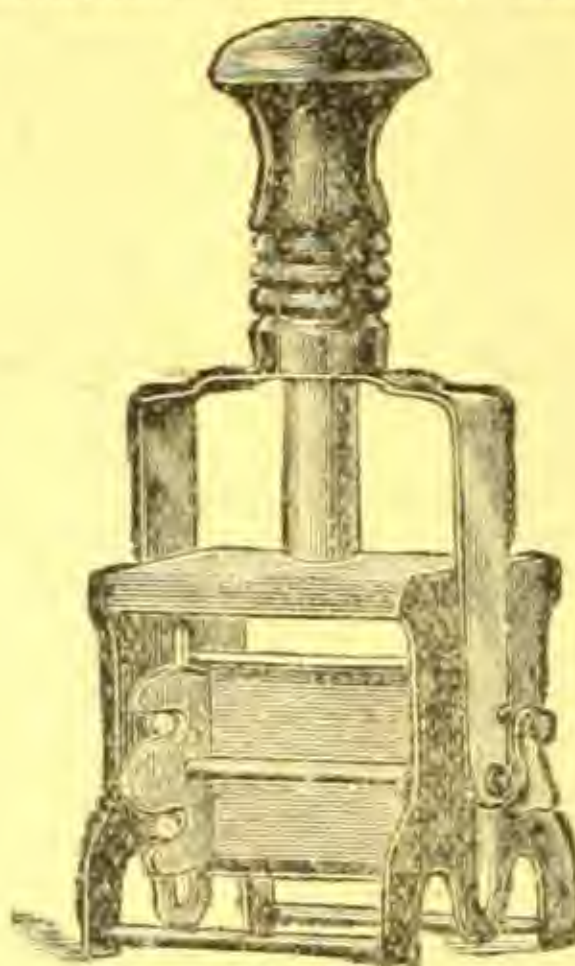
Date comes in center so that reading matter can be both above and below. Size of No. 3 Die Plate  $1\frac{1}{2}$  by  $2\frac{1}{2}$  in. Other sizes are a little smaller.

Price complete with Die and Ink.

No. 1.....\$2.00. No. 2.....\$2.50.  
No. 3.....\$3.00.

## Self Inker without Dates.

Are complete with Die, Ink, &c.



These Self Inkers can be furnished with type dates at 50 cents extra. For sample of Die used in this machine see "Rubber Dies."

No. 1.....50c. No. 2.....\$1.00.  
No. 3.....\$2.00.

## BRASS STENCIL PLATES.

For barrel heads.



These Stencils can be cut similar to engraving or in a variety of styles. If cut similar to engraving, Stencil alone,

Price.....\$2.00.

With Brush and Ink,

Price.....\$3.00.

Stencils of any size, shape or kind, will be made to order. In making inquiries state what you want, and price will be given.

## RUBBER DIES.

To use on self-inkers or to be mounted on wooden blocks. This die is adapted to the No. 3 self-inker and is always furnished with that machine, or can be mounted on a block and used as a hand-stamp.

## PRICES

Lettering as above, to use as hand-stamp, each.....50c  
With Ink-pad of any color.....75c

JOHN JONES,  
DEALER IN

Meats of all Kinds,

HIDES and STOCK WANTED,

Main Street. - - CELINA, OHIO.

## STENCIL BRUSHES.



These Brushes are of the best make and will outlast any stencil on which they are used.

## PRICES.

Nos. 1 and 2.....10c	No. 8.....30c
Nos. 3 and 4.....15c	No. 10.....40c
Nos. 5 and 6.....20c	No. 12.....50c
No. 7.....25c	

## STENCIL PAINT.

No. 0.....	BLACK. 35c	BLUE. 50c	RED AND GREEN. 85c	No. 4.....	BLACK. 15c	BLUE. 20c	RED AND GREEN. 30c
No. 1.....	25c	35c	50c	No. 6.....	5c	7c	10c

The Nos. 0, 1 and 4 are double cans with sponge, the No. 6 is single. The diameters are  $5\frac{1}{4}$ ,  $4\frac{1}{4}$ , 3 and 2. Yellow Paint same price as red.



# NO. OF BRICKS REQUIRED TO CONSTRUCT ANY BUILDING. (Reckoning 7 Bricks to each superficial foot.)

Superficial feet of wall.	NUMBER OF BRICKS TO THICKNESS OF					
	4 inch.	8 inch.	12 inch.	16 inch.	20 inch.	24 inch.
1	7	15	23	30	38	45
2	15	30	45	60	75	90
3	23	45	68	90	113	135
4	30	60	90	120	150	180
5	38	75	113	150	188	225
6	45	90	135	180	225	270
7	53	105	158	210	263	315
8	60	120	180	240	300	360
9	68	135	203	270	338	405
10	75	150	225	300	375	450
20	150	300	450	600	750	900
30	225	450	675	900	1,125	1,350
40	300	600	900	1,200	1,500	1,800
50	375	750	1,125	1,500	1,875	2,250
60	450	900	1,350	1,800	2,250	2,700
70	525	1,050	1,575	2,100	2,625	3,150
80	600	1,200	1,800	2,400	3,000	3,600
90	675	1,350	2,025	2,700	3,375	4,050
100	750	1,500	2,250	3,000	3,750	4,500
200	1,500	3,000	4,500	6,000	7,500	9,000
300	2,250	4,500	6,750	9,000	11,250	13,500
400	3,000	6,000	9,000	12,000	15,000	18,000
500	3,750	7,500	11,250	15,000	18,750	22,500
600	4,500	9,000	13,500	18,000	22,500	27,000
700	5,250	10,500	15,750	21,000	26,250	31,500
800	6,000	12,000	18,000	24,000	30,000	36,000
900	6,750	13,500	20,250	27,000	33,750	40,500
1000	7,500	15,000	22,500	30,000	37,500	45,000

## FACTS FOR BUILDERS.

One-fifth more siding and flooring is needed than the number of square feet of surface to be covered, on account of the lap in siding and matching of flooring.

A cord of stone, 3 bushels of lime and 1 cubic yard of sand will lay 100 cubic feet of wall.

Twenty-one cubic feet of stone, when built into the wall, is 1 perch.

Three pecks of lime and four bushels of sand are required to each perch of wall.

There are 20 common bricks to a cubic foot when laid, and 15 common bricks to a foot of 8-inch wall when laid.

Five courses of brick will lay one foot in height on a chimney; eight bricks in a course will make a flue 4 inches wide and 10 inches long.

Fifty feet of boards will build one rod of fence five boards high, first board being 10 inches wide, second 8 inches, third 7 inches, fourth 6 inches, fifth 5 inches.

Cement, 1 bushel, and sand 2 bushels, will cover  $3\frac{1}{2}$  square yards 1 inch thick,  $4\frac{1}{2}$  square yards  $\frac{3}{4}$  inch thick, and  $6\frac{1}{2}$  square yards  $\frac{1}{2}$  inch thick. One bushel of cement and one of sand will cover  $2\frac{1}{2}$  square yards 1 inch thick, 3 square yards  $\frac{3}{4}$  inch thick, and  $4\frac{1}{2}$  square yards  $\frac{1}{2}$  inch thick.

Two thousand shingles, laid 4 inches to the weather, will cover 200 square feet of roof, and  $10\frac{1}{2}$  pounds of four-penny nails will fasten them on.

## TABLE OF WEIGHTS AND MEASURES.

**MEASURES OF WEIGHT—Avoirdupois**—16 drams equal 1 ounce, 16 ounces 1 pound, 112 pounds 1 hundred weight, 20 hundred weight 1 ton. **Troy**—24 grains equal 1 pennyweight, 20 pennyweights 1 ounce, 12 ounces 1 pound. **Apothecaries**—20 grains equal 1 scruple, 3 scruples 1 dram, 8 drams 1 ounce, 12 ounces 1 pound.

**SURFACE, OR SQUARE MEASURE**—144 square inches equal 1 square foot, 9 square feet 1 square yard, 30 $\frac{1}{2}$  square yards 1 square rod or pole, 40 square rods 1 square rood, 4 square roods 1 square acre (or 43,560 feet), 640 acres 1 square mile.

**MEASURES OF LENGTH**—12 inches equal 1 foot, 3 feet 1 yard, 16 $\frac{1}{2}$  feet 1 rod or pole, 40 rods 1 furlong, 8 furlongs (or 5,280 feet) 1 mile, 70 geographical miles 1 degree. **Ropes and Cables**—6 feet equal 1 fathom, 120 fathoms 1 cable's length.

**SOLID OR CUBIC MEASURE**—1,728 cubic inches equal 1 cubic foot, 27 cubic feet equal 1 cubic yard, 40 cubic feet of round timber 1 ton, 50 cubic feet of hewn timber 1 ton, 128 cubic feet 1 cord, 1 perch of stone equal to 24.75 cubic feet.

**MEASURES OF CAPACITY**—Dry—2,150.42 cubic inches equal 1 United States (or Winchester) bushel, the dimensions of which are 18 $\frac{1}{2}$  inches diameter inside, 19 $\frac{1}{2}$  inches outside and 8 inches deep, 2,747.70 cubic inches 1 heaped bushel, the cone of which must not be less than 6 inches high. **Liquids**—231 cubic inches equal 1 United States standard gallon, 282 cubic inches 1 ale gallon, 31 $\frac{1}{2}$  U. S. gallons 1 barrel, 42 gallons 1 tierce, 63 gallons 1 hogshead, 84 gallons 1 puncheon, 126 gallons 1 pipe, 252 gallons 1 ton.

## MISCELLANEOUS MEASURE.

1 bbl. of flour..... weighs 196 lbs.	1 Bu. of wheat, beans, clover seed, peas or potatoes..... weighs 60 lbs.
1 bbl. of beef pork or fish..... " 200 "	1 bu. of timothy seed..... " 45 "
1 bbl. of salt..... " 280 "	1 bu. of oats..... " 32 "
1 bu. of salt..... " 50 "	1 bu. of apples or peaches, dried..... " 28 "
1 bu. of barley..... " 48 "	1 bu. of onions.. " 57 "
1 bu. of corn or rye " 56 "	
1 bu. of blue grass seed..... " 14 "	
1 bu. hemp seed.. " 44 "	

## COMPARATIVE WEIGHT OF DIFFERENT WOODS.

	Green.	Seasoned.
	Per Cubic foot.	Per cubic foot.
Ash.....	58 lbs. 3 oz.	50 lbs. 6 oz.
Beech.....	60 lbs. 00 oz.	50 lbs. 00 oz.
American Pine.....	44 lbs. 12 oz.	30 lbs. 11 oz.
Cedar.....	32 lbs. 00 oz.	28 lbs. 4 oz.
English Oak.....	71 lbs. 10 oz.	43 lbs. 8 oz.
Riga Fir.....	48 lbs. 12 oz.	35 lbs. 3 oz.

## WEIGHT OF A CUBIC FOOT OF DIFFERENT SUBSTANCES.

Substances.	Lbs.	Oz.	Substances.	Lbs.	Oz.
Lehigh Coal, loose.....	56	4	Spruce.....	31	4
Lackawanna loose.....	48	10	Yellow Pine.....	28	13
Loose Earth.....	93	12	Chestnut.....	38	2
Mud.....	101	14	Shellbark Hickory.....	43	2
Mortar.....	109	6	Maple.....	46	14
Brick.....	118	12	Red Hickory.....	52	6
Clay.....	120	10	White Oak.....	53	12
Moist Sand.....	128	2	Mahogany.....	66	7
Common Stone.....	157	8	Ebony.....	83	5
Window Glass.....	165	2	Lignum Vitæ.....	83	5
Vermont Marble.....	165	9	Alcohol.....	49	10
Italian Marble.....	166	4	Ice.....	57	8
Zinc.....	428	16	Brandy.....	57	12
Brass.....	543	12	Linseed Oil.....	58	12
Copper.....	537	4	Rain Water.....	62	8
Cast Iron.....	450	7	Tar.....	63	7
Tin.....	455	11	Cider.....	63	10
Steel.....	487	12	Milk.....	64	8
Pure Silver.....	625	13	Beer.....	64	10
Lead.....	709	8	Blood.....	65	14
Pure Gold.....	1203	10	Vinegar.....	67	8
Platina.....	1218	12	Honey.....	90	10

## NUMBER OF FEET IN MILES OF DIFFERENT COUNTRIES.

	Feet.		Feet.
Arabian.....	6,444	Italian.....	6,225
Bohemian.....	30,561	Lutheran.....	29,252
Breban.....	18,246	Oldenburg.....	32,460
Burgundy.....	18,594	Persian paisang.....	18,258
Chinese Ills.....	1,884	Polish (short).....	18,285
Dutch.....	19,185	Polish (long).....	24,303
Danish.....	24,732	Portuguese (leguas).....	20,280
English (U. S.).....	5,280	Prussian.....	25,404
English geographical.....	6,075	Roman (ancient).....	4,839
Flemish.....	20,607	Roman (modern).....	6,105
German geographical.....	24,300	Russian (Verst).....	3,501
Hamburg.....	24,732	Saxon.....	29,715
Hanover.....	34,677	Scotch.....	5,852
Hesse.....	31,641	Silesian.....	21,249
Hungarian.....	27,339	Spanish (leguas).....	13,890
French (art leagues).....	14,580	Spanish (com).....	22,248
French (marine).....	18,225	Swiss.....	27,498
Legal league, 2,000 toises.....	12,789	Swedish.....	35,112
Irish.....	9,114	Turkey.....	5,463

## NO. OF YARDS TO A MILE.

The Irish mile is 2,240 yards.  
The Swiss mile is 9,153 yards.  
The Italian mile is 1,766 yards.  
The Scotch mile is 1,934 yards.  
The Tuscan mile is 1,808 yards.  
The German mile is 8,106 yards.  
The Arabian mile is 2,143 yards.  
The Turkish mile is 1,826 yards.  
The Flemish mile is 6,869 yards.  
The Vienna Post mile is 8,296 yards.  
The Roman mile is 1,628 or 2,025 yards.  
The Werst mile is 1,167 or 1,337 yards.  
The Dutch or Prussian mile is 6,480 yards.  
The Swedish and Danish mile is 7,341.5 yards.  
The English and American mile is 1,760 yards.

## HOW TO MEASURE LAND.

A square acre is about 208 feet 8 $\frac{1}{2}$  inches on every side. In order to lay out one acre of land four times as long as the width, the length must be 417 feet 5 inches, and the width 104 feet 4 inches.

Twenty feet front and 2,187 feet deep is one acre.  
Twenty-five feet front and 1,742 $\frac{1}{2}$  feet deep is one acre.  
Thirty-three feet front and 1,320 feet deep is one acre.  
Forty feet front and 1,089 feet deep is one acre.  
Fifty feet front and 876 $\frac{1}{2}$  feet deep is one acre.  
One hundred feet front and 435 $\frac{1}{2}$  feet deep is one acre.  
In one square acre there are 43,560 superficial feet.

## ACRE.

The following gives the comparative size, in square yards, of acres in different countries:

English acre, 4,840 square yards; Scotch, 6,150; Irish, 7,840; Hamburg, 11,545; Amsterdam, 9,722; Dantzic, 6,650; France, (hectare) 11,960; Prussian, (morgen) 3,053.

This difference should be borne in mind in reading of the products per acre in different countries. Our land measure is that of England.

## TON WEIGHT AND TON MEASURE.

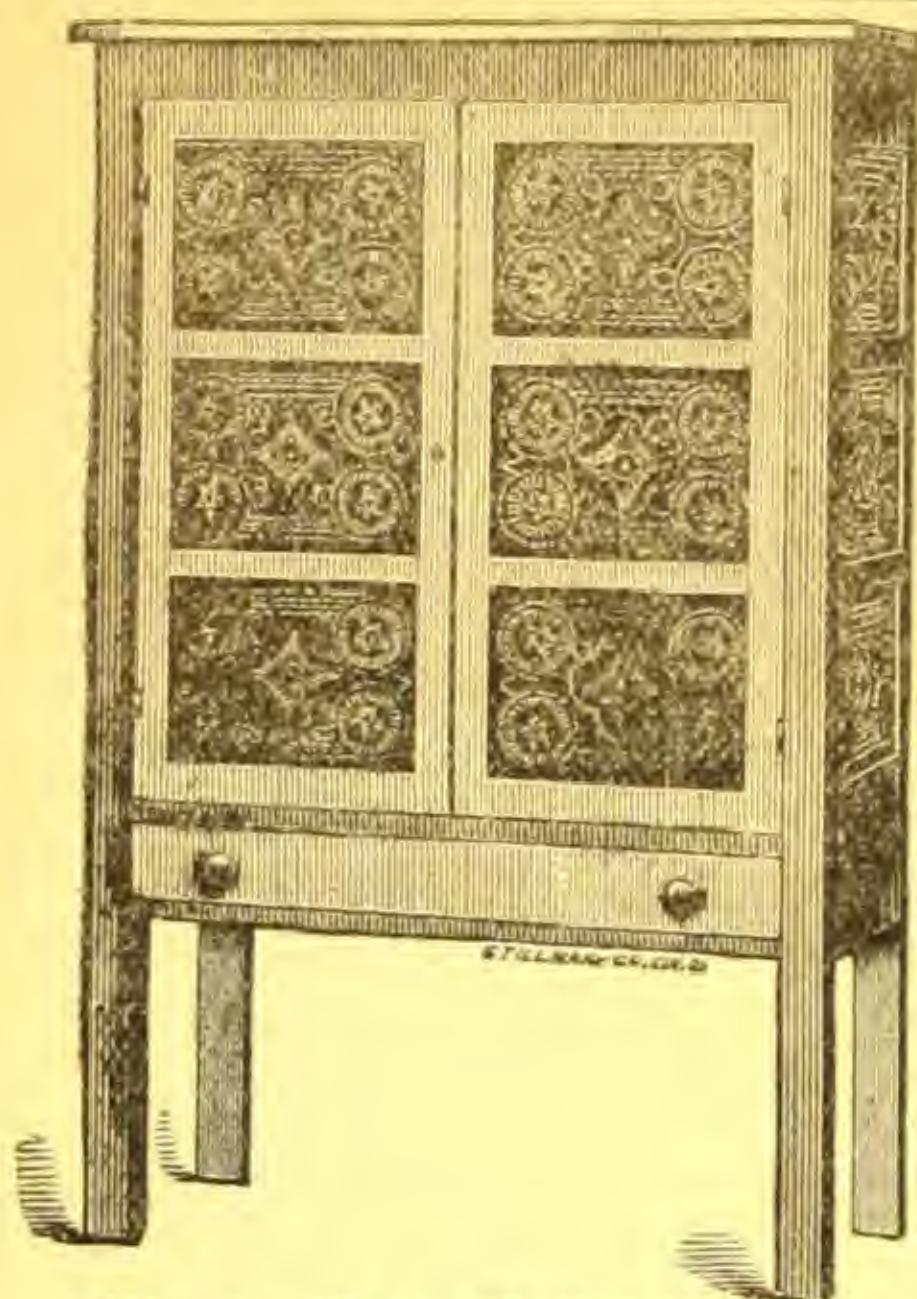
A ton of hay, or any other coarse bulky article usually sold by that measure, is 20 gross hundreds, that is 2240 lbs. But in many places it has become the custom to count only 2,000 lbs. for a ton. In freighting ships 42 cubic feet are allowed to a ton, in the measurement of timber, 40 solid feet if round, and 50 if square, make a ton.



# KITCHEN SAFES.

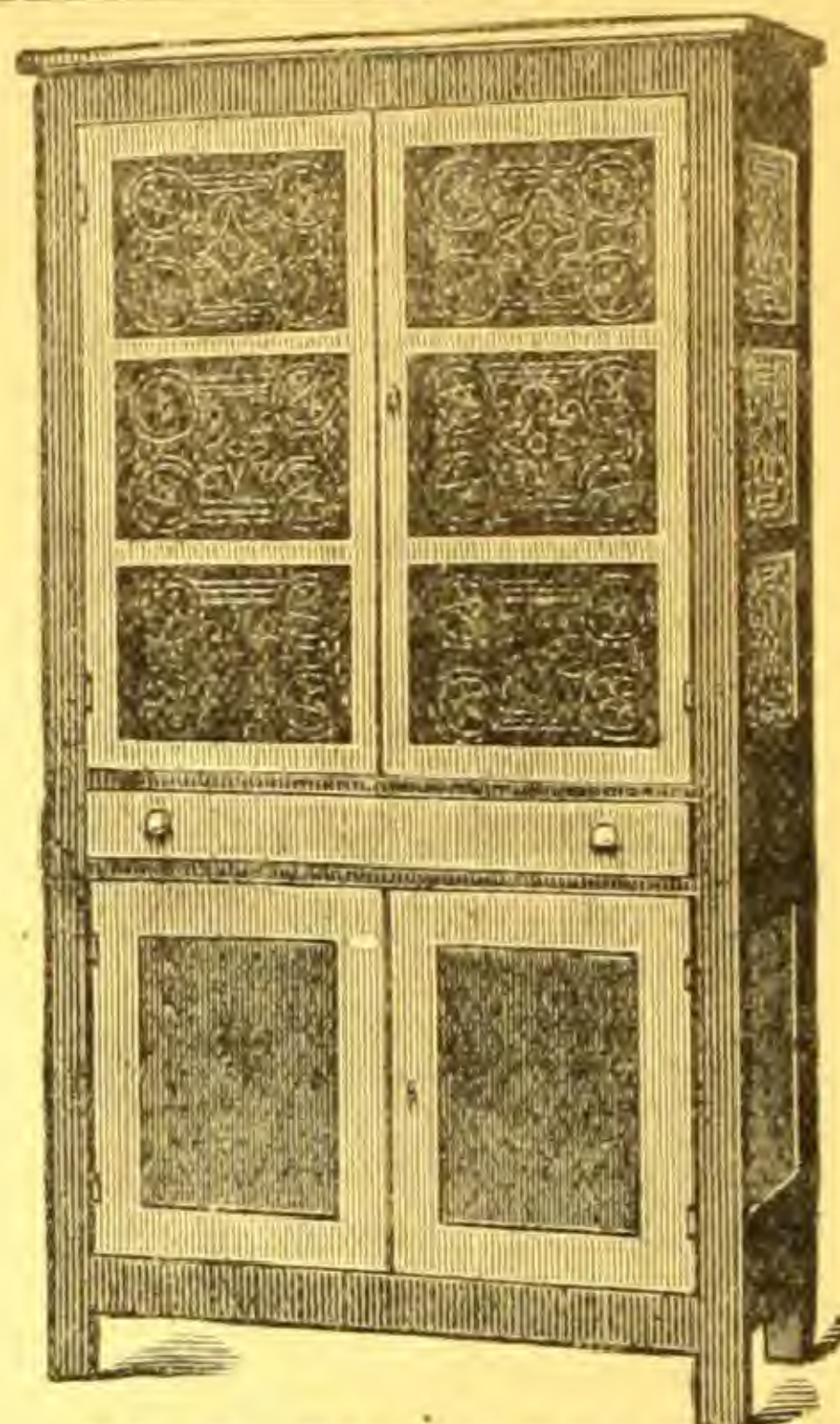
I have added to my stock a full line of Kitchen Safes, both Wire and Tin, in Soft and Hard wood. Shall have a full line always in stock. Prices are below anything before offered.

No. 1—Wire Cupboard, same as No. 2, only with wire front. Price, \$8 00.



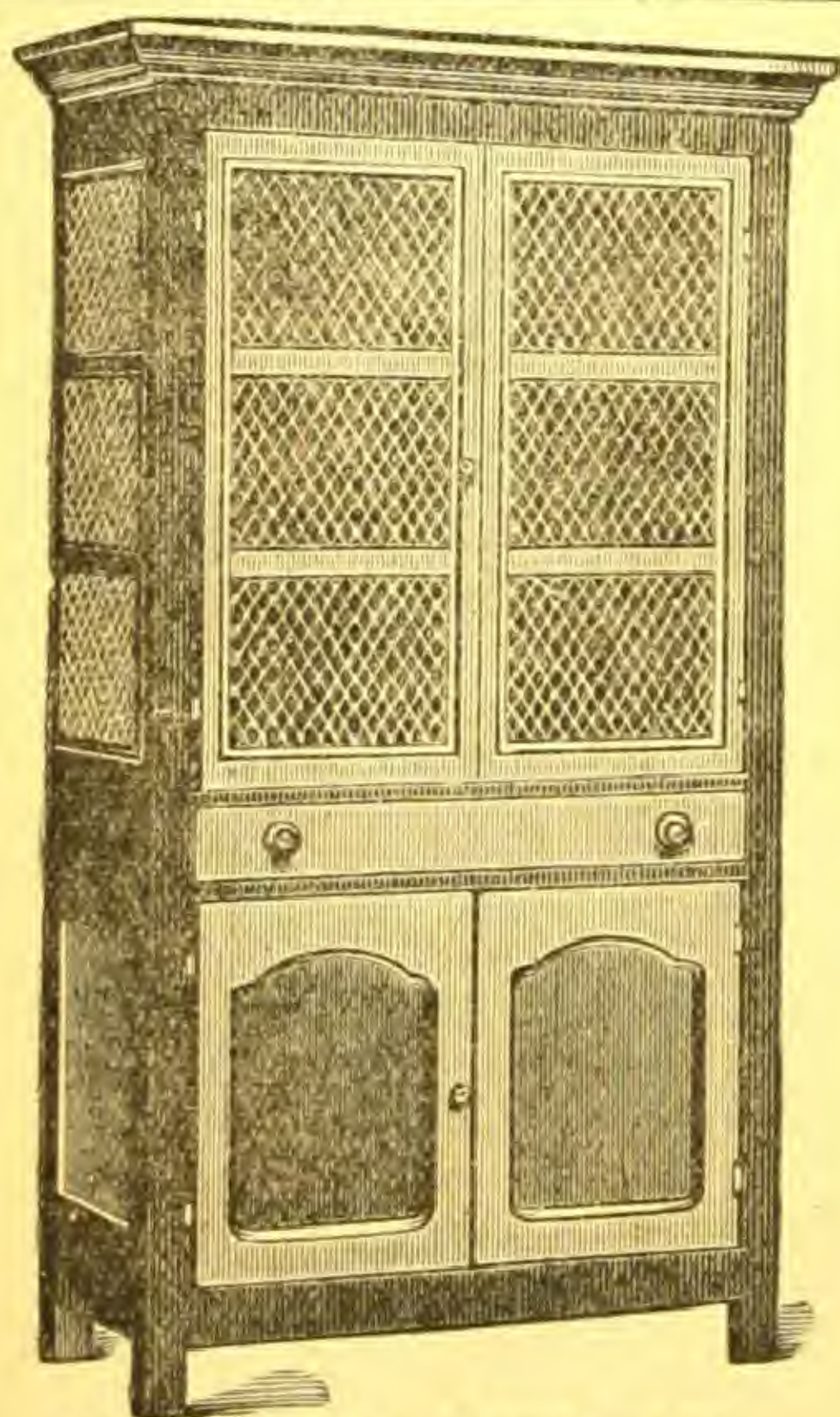
**NO. 2—TIN CUPBOARD.**

Imitation Walnut 5 ft. high, 3 ft. 2 in. wide. Locks on doors. \$4 75.



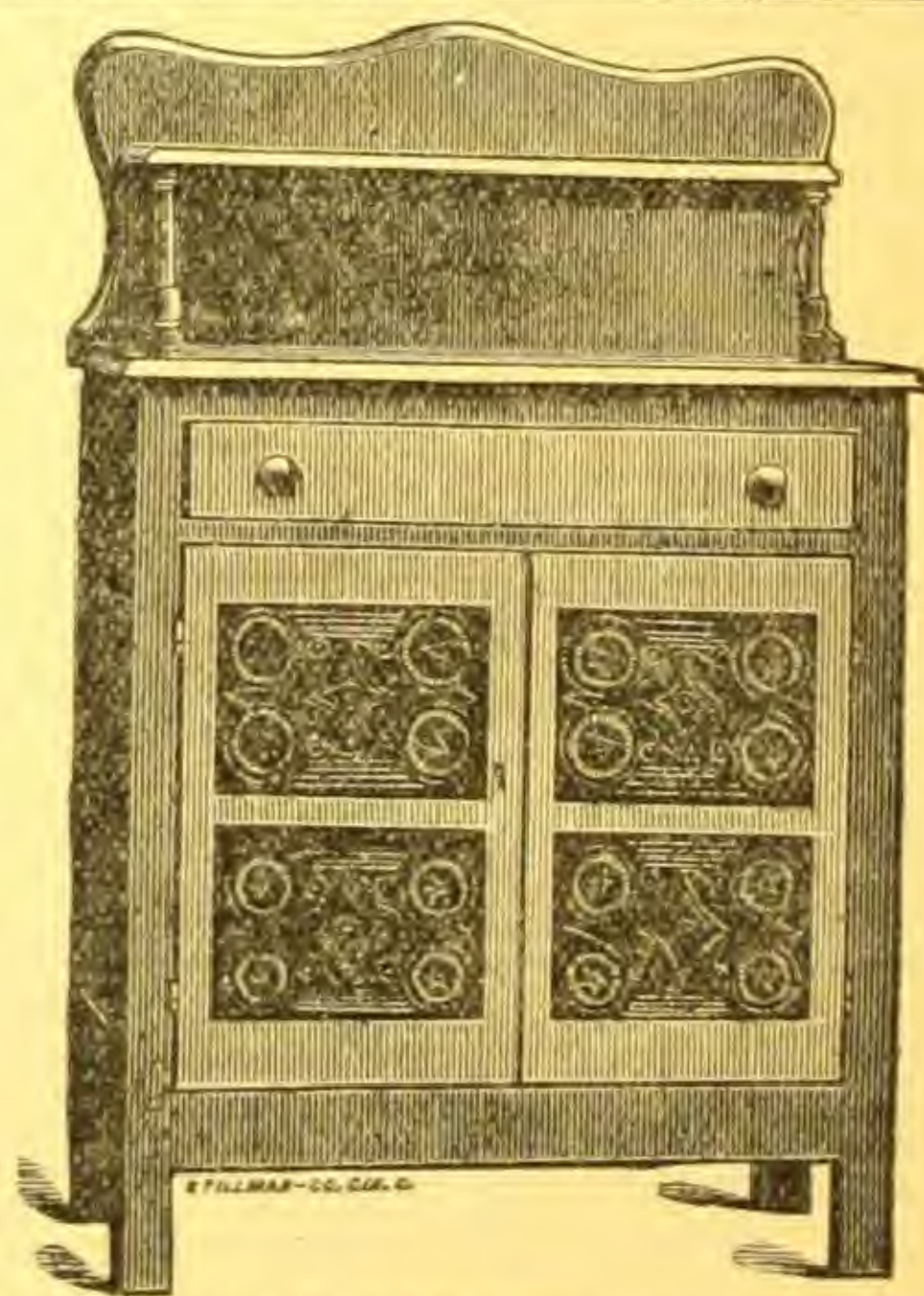
**NO. 3—TIN CUPBOARD.**

This has a full Cupboard below the Safe, is shelved and is very complete. 3 ft. 2 in. wide, 6 ft. 3 in. high. Locks on doors. \$7 00.



**NO. 4—CUPBOARD SAFE.**

This is a very complete Cupboard Safe. Wire front and ends. 3 ft. 2 in. wide, 6 ft. 6 in. high. Locks on doors. Solid Walnut. \$12 25.



**NO 5.—TIN SIDEBOARD SAFE.**

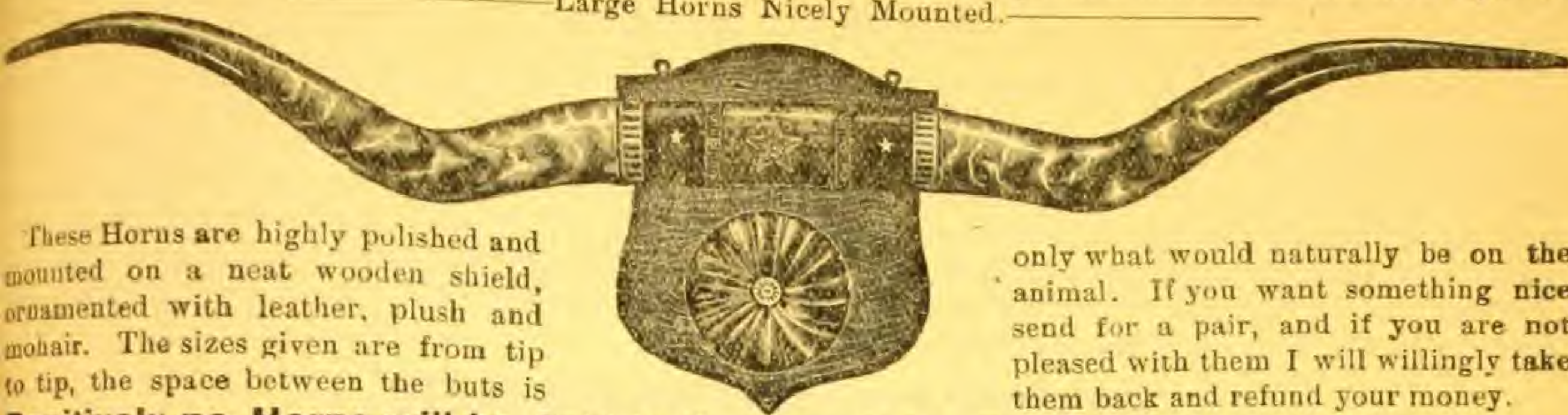
This is very complete as a Safe and Sideboard. 3 ft. 2 in. wide; 5 ft. high to top of the back. Locks on the doors. Imitation Walnut. \$5 00.

China Closets.—Full Stock. \$12 00 to \$25 00. | Cedar Wardrobes, \$25 00 and \$35 00.  
Cedar Chests. 3 sizes. \$14 \$15 and \$16.



# TEXAS AND BRAZIL HORNS.

As an Ornament to your Saloon, Office or Billiard Room there is nothing that is more attractive than a pair of Large Horns Nicely Mounted.



These Horns are highly polished and mounted on a neat wooden shield, ornamented with leather, plush and mohair. The sizes given are from tip to tip, the space between the butts is

only what would naturally be on the animal. If you want something nice send for a pair, and if you are not pleased with them I will willingly take them back and refund your money.

**Positively no Horns will be Sold in the Rough for Parties to Mount Themselves.**

## TEXAS HORNS.

Size from tip to tip.	Price
36 inches	\$ 3 40
38 "	4 00
40 "	4 10
42 "	4 20
44 "	4 30
46 "	4 40
48 "	4 50

## BRAZIL HORNS.

Size from tip to tip.	Price
48 inches	\$ 5 35
56 "	6 35
60 "	6 75
66 "	8 00
72 "	13 50
78 "	18 75
84 "	24 00

In case we have not just the size wanted in stock, will ship the nearest size to it, as it is impossible to always get exactly the size wanted.



## Turned Sycamore Meat Blocks.

MY OWN MANUFACTURE.

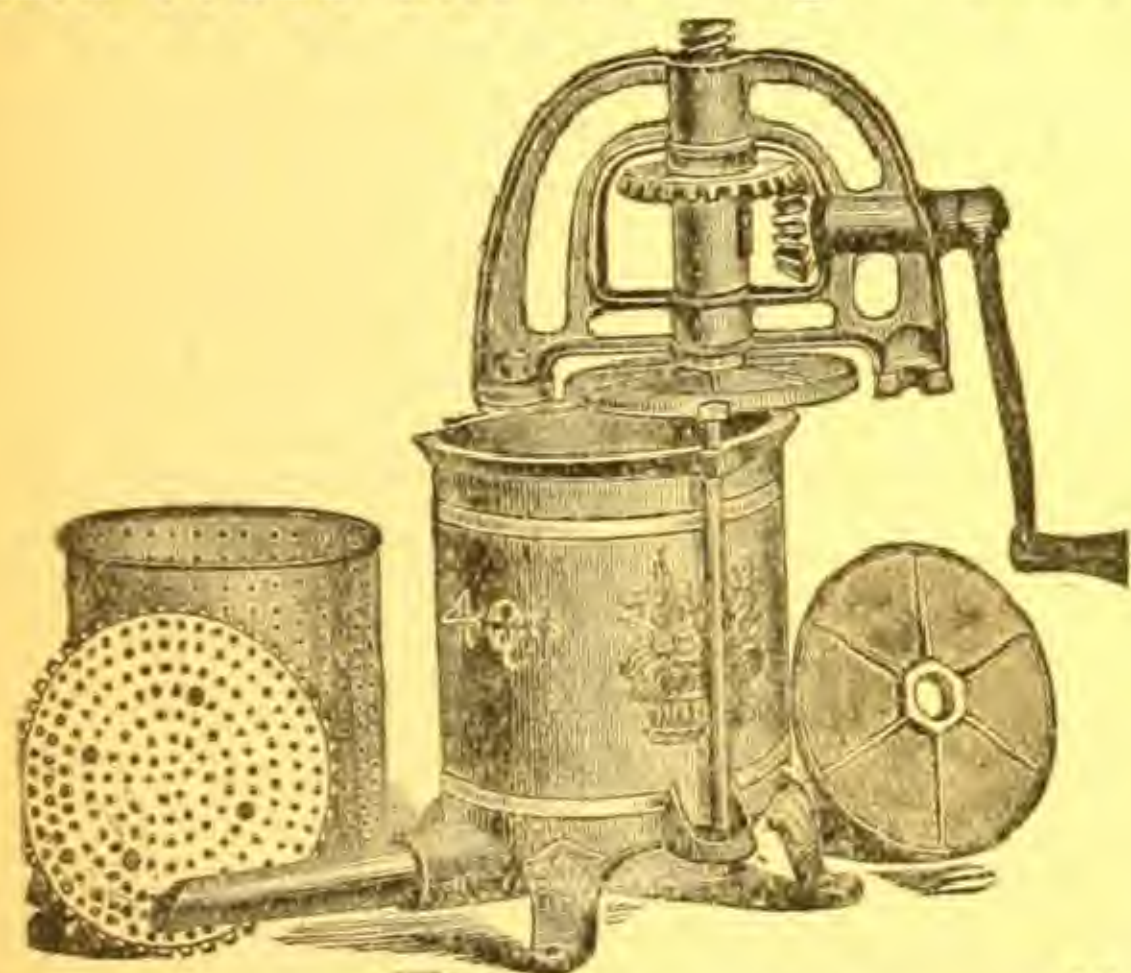
I commenced selling them two years ago—have put out a very large number and they seem to give the very best of satisfaction. I use the best of sycamore—turn and varnish them, and sell at very low prices.

They are 16 to 20 inches deep, and from 24 to 48 inches in diameter.

I carry a large stock, but the sizes are so many that we are often out of them. To parties ordering certain sizes, if we should be out of that size we will ship the next above if we have it, unless it is specified in the order to the contrary. Sycamore is a wood that is very easily kept clean and sweet—has no stain or odor. The cheapest Meat Block made.

24 inch	\$3 00	38 inch	\$ 6 00
26 "	3 25	40 "	7 00
28 "	3 75	42 "	8 00
30 "	4 00	44 "	9 00
32 "	4 50	46 "	10 00
34 "	5 00	48 "	11 00
36 "	5 50		

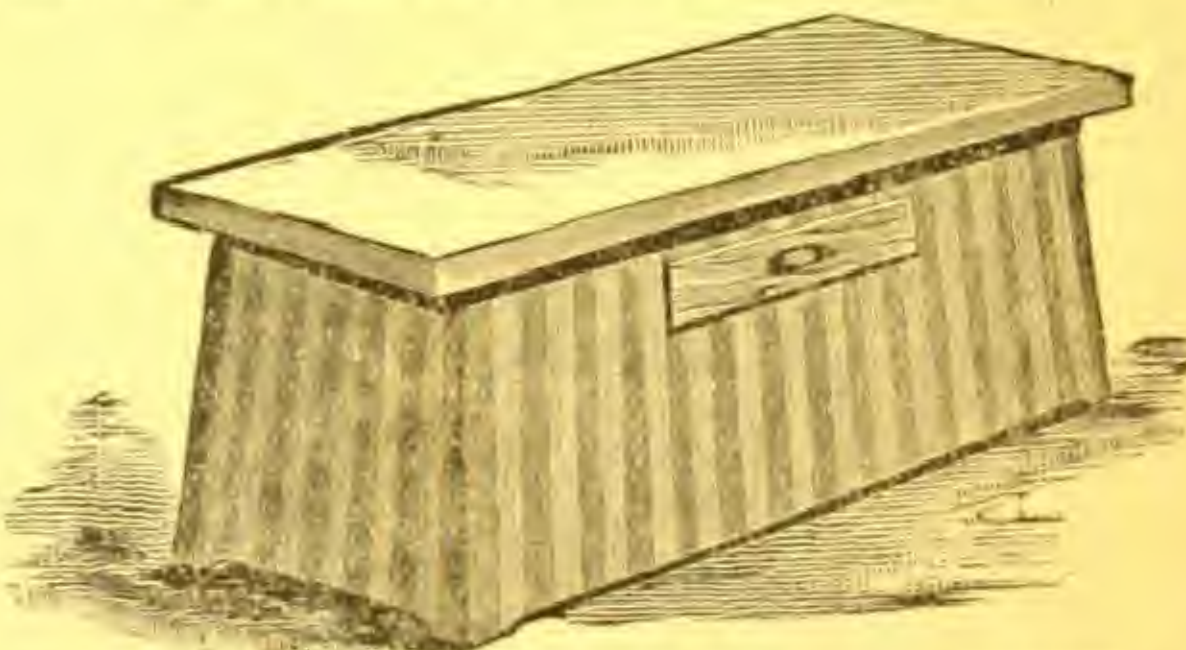
## Lard Press and Sausage Stuffer.



Price, 4 qt. \$4 00 | Price, 8 qt. \$5 00

## CUTTING BENCH.

For Hotels and Restaurants where more or less meat has to be handled. Many use it in place of a block. Hardwood Top. Hardwood Body.



24 inches wide, 4 feet long,	\$ 8 00	<b>WITH DRAWER FOR SKEWERS.</b>
24 " " 6 " "	10 00	
24 " " 5 " "	14 00	

Do not cut out the pages in this Catalogue but order by the name given, if you wish to be more explicit you can mention page number, but do not deface your book.



# SHOW CARDS.

Attractive show cards are probably the best way that can be found to call people's attention to certain goods or articles. Go into a restaurant or saloon, and if bright colored and attractive show cards are hung around in different places they are sure to catch the eye and impress most emphatically upon the observer what they advertise. One or two different cards can be placed in different parts of a bar room or restaurant and soon pay for themselves in the additional orders that they will bring. For show windows they also are useful. A good card painted or printed usually costs about 50c or 75c. These cards are painted in large quantities, and so we can make them much cheaper. The letters are heavy and shaded, so that they can be read from a distance, and at the price named are very cheap.

15 cts. Each



15 cts. Each

The show-cards that I offer are made of the best card board, 11x14 inches. Are of bright colors, lettered with pure white and shaded with colors to harmonize with background. They make a rich and attractive appearance.

I keep in stock, ready for immediate shipment, the regular show-cards as per number. They will be sold at the uniform price of 15 Cents each. Five Cents extra will be charged for postage where a single card is sent separate.

No.		No.		No.	
1.	All Goods Warranted as Represented.	334.	Sandwiches.	454.	Bottled Ale and Porter.
8a.	Goods Delivered Free of Charge	339.	Tea, Coffee and Chocolate.	455.	Hot Spiced Rum.
10a.	Highest Price for Country Produce.	340.	Pigs' Feet.	457.	Beef Tea.
24a.	We Sell for Cash Only.	341.	Ham and Eggs.	459.	Bottled Beer.
29a.	Positively No Credit.	401.	Fresh Bread.	460.	Hot Drinks of All Kinds.
37a.	One Price Only.	402.	Pies and Cakes.	507.	Cigars and Tobacco.
38a.	Orders Promptly Attended to.	403.	Choice Candies.	508.	Best 5c. and 10c. Cigars.
64a.	Settle Your Accounts To-day.	404.	Fresh Milk.	517.	Imported and Domestic Cigars
66a.	Our Prices the Lowest.	405.	Ice Cream.	520.	Two Good Cigars for 5c.
286.	Choice Table Butter.	406.	Home Made Pies.	541.	No Admittance.
287.	Canned Fruit.	407.	Strawberry Shortcake.	549.	Rooms to Rent.
288.	Dried Fruit.	409.	Fruits of All Kinds.	553.	Furnished Rooms.
289.	Flour and Feed.	432.	Sweet Cider.	554.	Rooms With or Without Board.
290.	Choice Family Flour.	433.	Beer on Draught.	601.	Pork Sausage.
291.	Fish of All Kinds.	434.	If You Can't Pay, Don't Buy.	602.	Fresh Bologna Sausage.
296.	Pure Cider Vinegar.	435.	Settle After Each Game.	603.	Summer Sausage.
301.	Kerosene Oil.	436.	15 Ball Pool.	604.	Weinerwurst.
302.	Fresh Butter and Eggs.	437.	Ice Cold Lemonade.	605.	Hamburg Steaks.
326.	Boarding by the Day or Week.	439.	Ice Cold Buttermilk.	607.	Our Own Strictly Pure Lard.
327.	Meals at All Hours.	440.	Pop on Ice.	609.	Round Steak...per Lb.
328.	Dinner Now Ready.	441.	Soda Water.	610.	Sirloin Steak...per Lb.
329.	Hot Tea and Coffee.	442.	Hot Scotch.	611.	Best Ham...per Lb.
330.	Pork and Beans.	443.	Tom and Jerry.	612.	Shoulders...per Lb.
331.	Oysters in Every Style.	445.	Hot Whiskey.	613.	Bacon...per Lb.
332.	Oyster Stews, 25c.	447.	Fine Brands of Whiskies.	614.	Salt Pork, Our Own Packing
		449.	Choice Wines and Liquors.		...per Lb.
		453.	No Minors Allowed.	615.	Our Own Lard...per Lb.

## SPECIAL OFFER.

I will send a Selection of FIFTY CARDS from the above as may be designated, which will be sufficient for any one's use, for \$6 75.

**SPECIAL SHOW CARDS MADE TO ORDER FOR 25c. EACH.**



**Remedies for Burns and Scalds.**

Every family should have a preparation of linseed oil and lime water, about the consistency of thick paint, constantly on hand for burns and scalds. The best application in cases of burns and scalds is a mixture of one part of carbolic acid to eight parts of olive oil. Lint or linen rags are to be saturated in the lotion, and spread smoothly over the burned part, which should then be covered with oil silk or gutta-percha tissue to exclude air.

**ANTIDOTES FOR POISONS.**

Between time of summoning the physician and his arrival, give as follows:

FOR BED BUG POISON, SALTPETRE, SUGAR OF LEAD, SULPHATE OF ZINC, RED PRECIPITATE, VERMILLION, BLUE VITRIOL, CORROSIVE SUBLIMATE, LEAD WATER,	Give Milk or White of Eggs in large quantities.
FOR FOWLER'S SOLUTION, ARSENIC, WHITE PRECIPITATE,	Give prompt Emetic of Mustard and Salt—tablespoonful of each; follow with Sweet Oil, Butter or Milk.
FOR ANTIMONIAL WINE, TARTAR EMETIC,	Drink warm water to encourage vomiting. If vomiting does not stop, give a grain of Opium in water.
FOR OIL VITROL, MURIATIC ACID, OXALIC ACID, AQUA FORTIS, BI-CARBONATE POTASSA.	Magnesia or Soap dissolved in water, every two minutes.
FOR CAUSTIC SODA, CAUSTIC POTASH, VOLATILE ALKALI,	Drink freely of water with Vinegar or Lemon Juice in it.
FOR CARBOLIC ACID,	Give Flour and Water or Glutinous Drinks.
FOR CHLORAL HYDRATE, CHLOROFORM,	Pour cold water over the head and face, with artificial Respiration, Galvanic Battery.
FOR CARBONATE OF SODA, COBALT, COPPERAS,	Prompt Emetic; Soap or Mucilaginous drinks.
FOR LAUDANUM, MORPHINE, OPIUM,	Strong Coffee, followed by Ground Mustard or Grease in warm water to produce vomiting. Keep in motion.
FOR NITRATE OF SILVER,	Give common Salt in water.
FOR STRYCHINE, TINCT. NUX VOMICA,	Emetic of Mustard or Sulphate of Zinc, aided by warm water.

In cases where the other articles to be used as antidotes are not in the house, give two tablespoonfuls of Mustard mixed in a pint of warm water. Also give large draughts of warm milk or water mixed with oil, butter or lard.

**EASY LESSON IN PHYSIOLOGY.**

Supposing your age to be fifteen or thereabout. You have 160 bones and 500 muscles; your blood weighs twenty-five pounds, your heart is five inches in length and three inches in diameter, it beats seventy times per minute, 4,200 times per hour, 100,800 times per day, and 36,792,000 times per year. At each beat a little over two ounces of blood is thrown out of it; and each day it receives and discharges about seven tons of that wonderful fluid. Your lungs will contain a gallon of air, and you inhale 24,000 gallons per day. The aggregate surface of the air cells of your lungs, supposing them to be spread out, exceeds 29,000 square inches. The weight of your brain is three pounds; when you are a man it will weigh about eight ounces more. Your nerves exceed 10,000,000 in number. Your skin is composed of three layers, and varies from one-fourth to one-eighth of an inch in thickness. The area of your skin is about 1,700 square inches. Each square inch contains 3,500 sweating tubes or perspiratory pores, each of which may be likened to a little drain tile one-fourth of an inch long, making an aggregate length on the entire surface of your body of 201,166 feet, or a tile ditch for draining the body almost forty miles long.

**WHAT MEN AND WOMEN SHOULD WEIGH.**

WHAT MEN SHOULD WEIGH.	WHAT WOMEN SHOULD WEIGH
Height. Lbs.	Height. Lbs.
Five feet one inch . . . 120	Five feet . . . 100
Five feet two inches . . . 126	Five feet one inch . . . 106
Five feet three inches . . . 133	Five feet two inches . . . 113
Five feet four inches . . . 136	Five feet three inches . . . 119
Five feet five inches . . . 142	Five feet four inches . . . 130
Five feet six inches . . . 145	Five feet five inches . . . 138
Five feet seven inches . . . 148	Five feet six inches . . . 144
Five feet eight inches . . . 155	Five feet seven inches . . . 150
Five feet nine inches . . . 162	Five feet eight inches . . . 155
Five feet ten inches . . . 169	Five feet nine inches . . . 163
Five feet eleven inches . . . 174	Five feet ten inches . . . 169
Six feet . . . 178	Five feet eleven inches . . . 176
	Six feet . . . 180

**STRENGTH OF ICE.**—Ice one and one-half inches thick will support a man; four inches thick will support cavalry; five inches thick will support an eighty-four pound cannon; ten inches thick will support a multitude; eighteen inches thick will support a railroad train.

**COLD AND HEAT.—TEMPERATURE TO FREEZE, MELT AND BOIL.**

Degrees of heat above zero at which the following substances melt:

Zinc . . . . . 740	Ice . . . . . 33
Antimony . . . . . 951	Pitch . . . . . 91
Silver . . . . . 1250	Lard . . . . . 95
Brass . . . . . 1900	Tallow . . . . . 97
Glass . . . . . 2377	Gutta Percha . . . . . 145
Steel . . . . . 2500	Beeswax . . . . . 151
Copper . . . . . 2548	Sulphur . . . . . 120
Gold . . . . . 2590	Arsenic . . . . . 365
Cast Iron . . . . . 3479	Tin . . . . . 421
Wrought Iron . . . . . 3980	Lead . . . . . 594

Degrees of cold above zero at which the following substances freeze:

Milk . . . . . 30	Spirits of Turpentine . . . . . 14
Water . . . . . 32	Wines . . . . . 20
Olive Oil . . . . . 36	Vinegar . . . . . 28

Degrees below zero at which the following freeze:

Brandy . . . . . 7	Greatest artificial cold . . . . . 200
Proof Spirit . . . . . 7	Cold experienced by Arctic navigators . . . . . 70
Mercury . . . . . 40	

Degrees of heat above zero at which the following substances boil:

Alcohol . . . . . 173	Linseed Oil . . . . . 640
Water . . . . . 212	Blood Heat . . . . . 98
Petroleum . . . . . 306	Eggs Hatch . . . . . 104

**YEARLY RAINFALL IN THE UNITED STATES.**

Place.	Inches.	Place.	Inches.
Fort Garland, Col. . . . .	6	Hanover, N. H. . . . .	40
Sitka, Alaska . . . . .	83	Fort Vancouver . . . . .	38
Fort Haskins, Ore. . . . .	66	Cleveland, O. . . . .	37
Mt. Vernon, Ala. . . . .	66	Pittsburg, Pa. . . . .	37
Baton Rouge, La. . . . .	60	Washington, D. C. . . . .	37
Meadow Valley, Cal. . . . .	57	W. Sulphur Springs, Va. . . . .	37
Fort Tinson, Ind. Ter. . . . .	57	Fort Gibson, Ind. Ter. . . . .	36
Fort Meyers, Fla. . . . .	56	Key West, Fla. . . . .	36
Washington, Ark. . . . .	54	Peoria, Ills. . . . .	35
Huntsville, Ala. . . . .	54	Burlington, Vt. . . . .	34
Natchez, Miss. . . . .	53	Buffalo, N. Y. . . . .	33
New Orleans, La. . . . .	51	Fort Brown, Tex. . . . .	33
Savannah, Ga. . . . .	48	Fort Leavenworth, Kan. . . . .	31
Springdale, Ky. . . . .	48	Detroit, Mich. . . . .	30
Fortress Monroe, Va. . . . .	47	Milwaukee, Wis. . . . .	30
Memphis, Tenn. . . . .	45	Penn Yan, N. Y. . . . .	28
Newark, N. J. . . . .	44	Fort Kearney . . . . .	25
Boston, Mass. . . . .	44	Fort Snelling, Minn. . . . .	25
Brunswick, Me. . . . .	44	Salt Lake City, Utah Terr. . . . .	23
Cincinnati, O. . . . .	44	Mackinac, Mich. . . . .	23
New Haven, Conn. . . . .	44	San Francisco, Cal. . . . .	21
Philadelphia, Penn. . . . .	44	Dallas, Ore. . . . .	21
Charleston, S. C. . . . .	43	Sacramento, Cal. . . . .	21
New York City, N. Y. . . . .	43	Fort Massachusetts, Col. . . . .	17
Gaston, N. C. . . . .	43	Fort Marcy, New Mexico. . . . .	16
Richmond, Ind. . . . .	43	Fort Randall, South Dakota . . . . .	16
Marietta, O. . . . .	43	Fort Defiance, Arizona . . . . .	14
St. Louis, Mo. . . . .	43	Fort Craig, New Mexico . . . . .	11
Muscatoine, Ia. . . . .	42	San Diego, Cal. . . . .	9
Baltimore, Md. . . . .	41	Fort Colville, Wash. . . . .	9
New Bedford Mass. . . . .	41	Fort Bliss, Tex. . . . .	9
Providence, R. I. . . . .	41	Fort Bridger, Utah Terr. . . . .	6
Fort Smith, Ark. . . . .	40	Neah Bay, Wash. . . . .	123

**RAILROAD FACTS.**

The cost of railroads in the United States has been \$9,000,000,000. One million persons are employed by the railroads of the United States.

The cost of a high class eight-wheel passenger locomotive is about \$8,500.

The cost of a palace sleeping car is about \$15,000, or if vestibuled \$17,000.

The average cost of constructing a mile of railroad in the United States is about \$30,000.

The average daily earning of an American locomotive is about \$100.

The "consolidated" locomotive weighs sixty tons and is able to draw on a level about 2,400 tons.

The longest mileage operated by a single system is that of the Atchison, Topeka & Santa Fe—7,530 miles.

The line of railroads that extend furthest east and west is the Canadian Pacific Railroad, running from Quebec to the Pacific Ocean.

There are sixty miles of snow sheds on the Union Pacific Railroad.

The highest railroad in the United States is the Denver and South Park, a branch of the Union Pacific, at Alpine Tunnel, running 11,596 feet above the sea level.

The longest American railroad tunnel is the Hoosac Tunnel, on the Fitchburg road, four and three-quarter miles. The St. Gothard Tunnel, in Europe, is over nine miles long.

There are 208,749 railroad bridges in the United States.

The longest railroad bridge span in the United States is the Cantilever span on the Poughkeepsie bridge over the Hudson river, 548 feet.

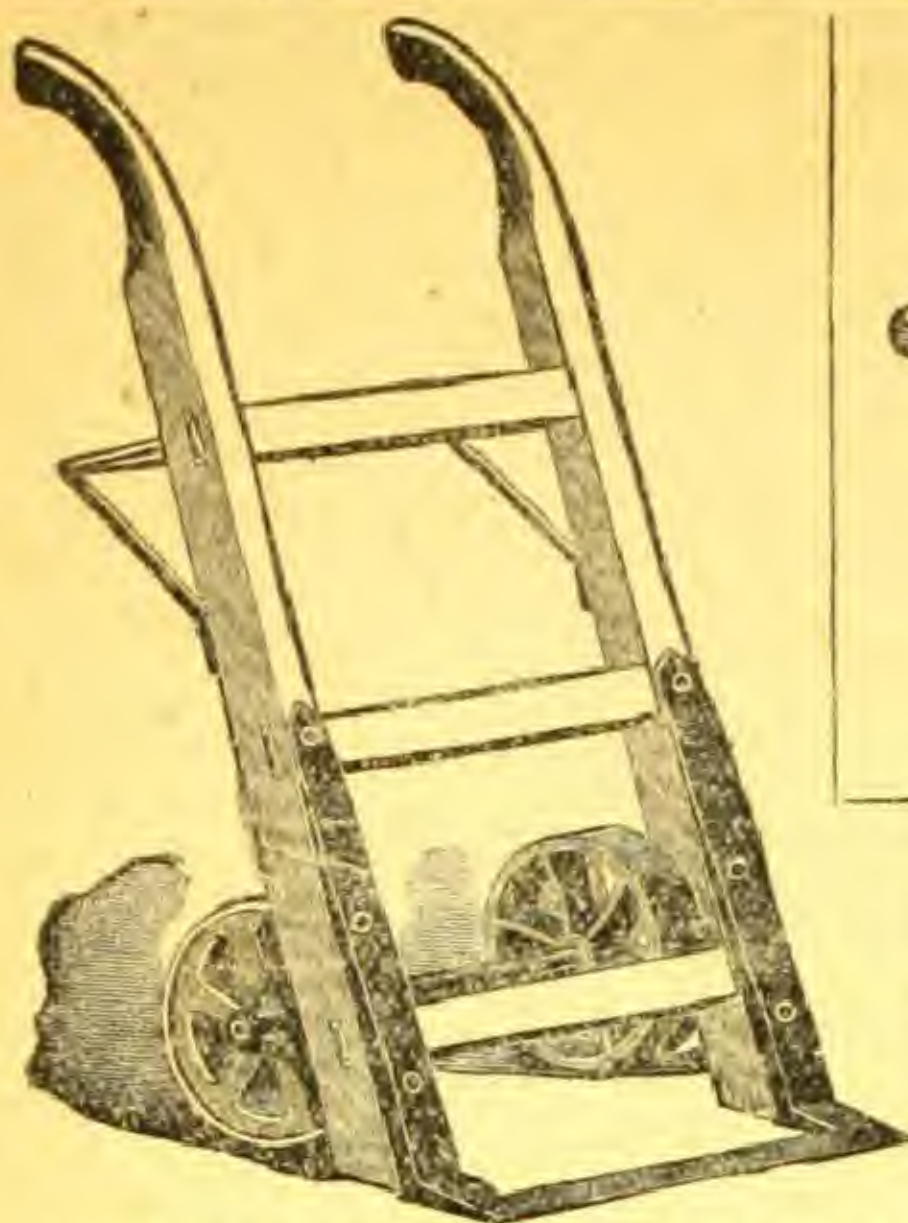
The highest railroad bridge in the United States is the Kinzua viaduct 305 feet high.

The Manhattan Elevated railroad, of New York, carried the largest number of passengers of any American road, last year 179,497,433.

A steel rail lasts, with average wear, about eighteen years.

These facts, corrected to date, were told in a series of articles on railroads in *Scribner's Magazine*.





### Steel Nose Store and Warehouse TRUCKS.

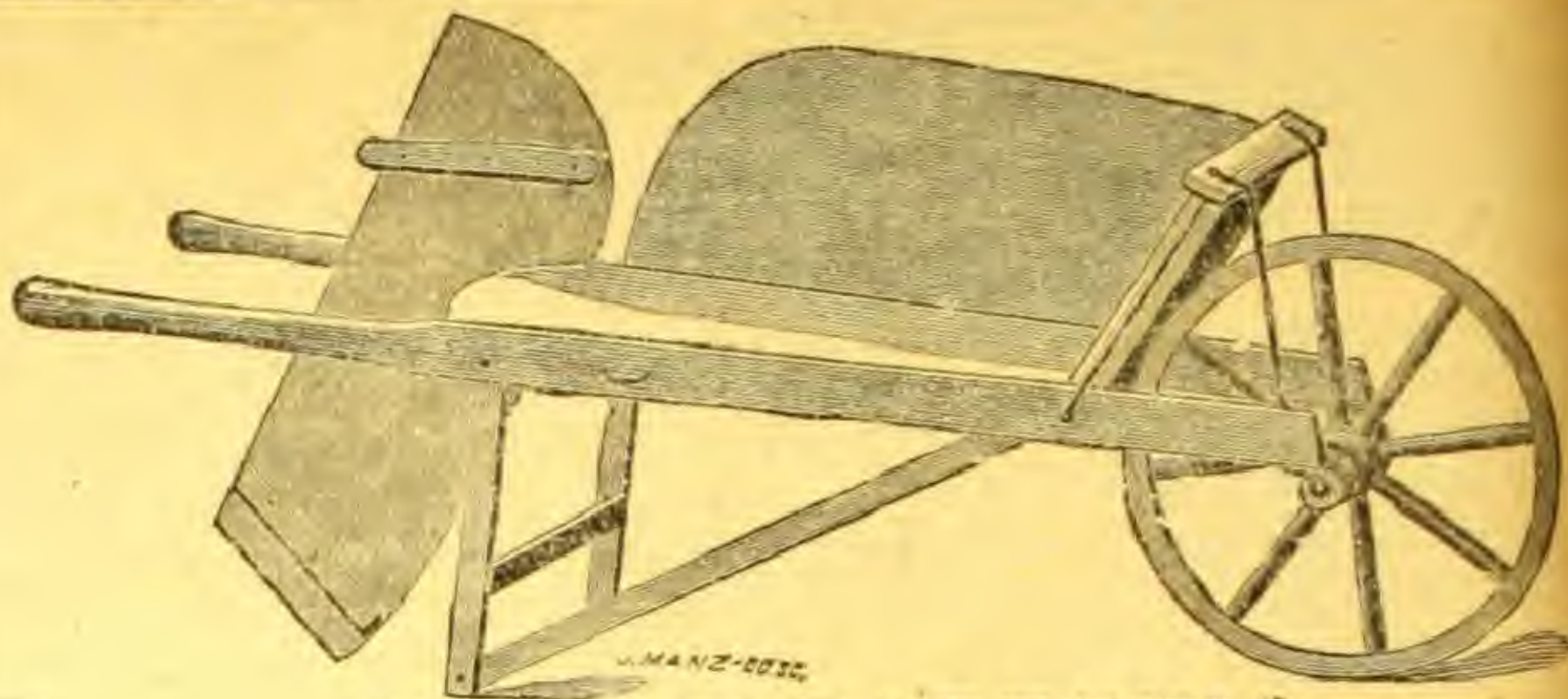
With turned bearings and forged axles. Are firmly bolted together.

#### PRICES.

No.	Length of Handle	Diameter of Wheel	Width of Truck	Price Half Bound.	Price Full Bound.
0	42	6	18	\$2 40	
1	48	7½	19	2 80	\$3 25
2	52	8½	20	3 60	4 00
3	56	9½	22	4 80	5 80
4	62	10½	24	6 00	7 50

No. 10, with rubber tire, for hotel use, same size as No. 0.....\$ 5.50

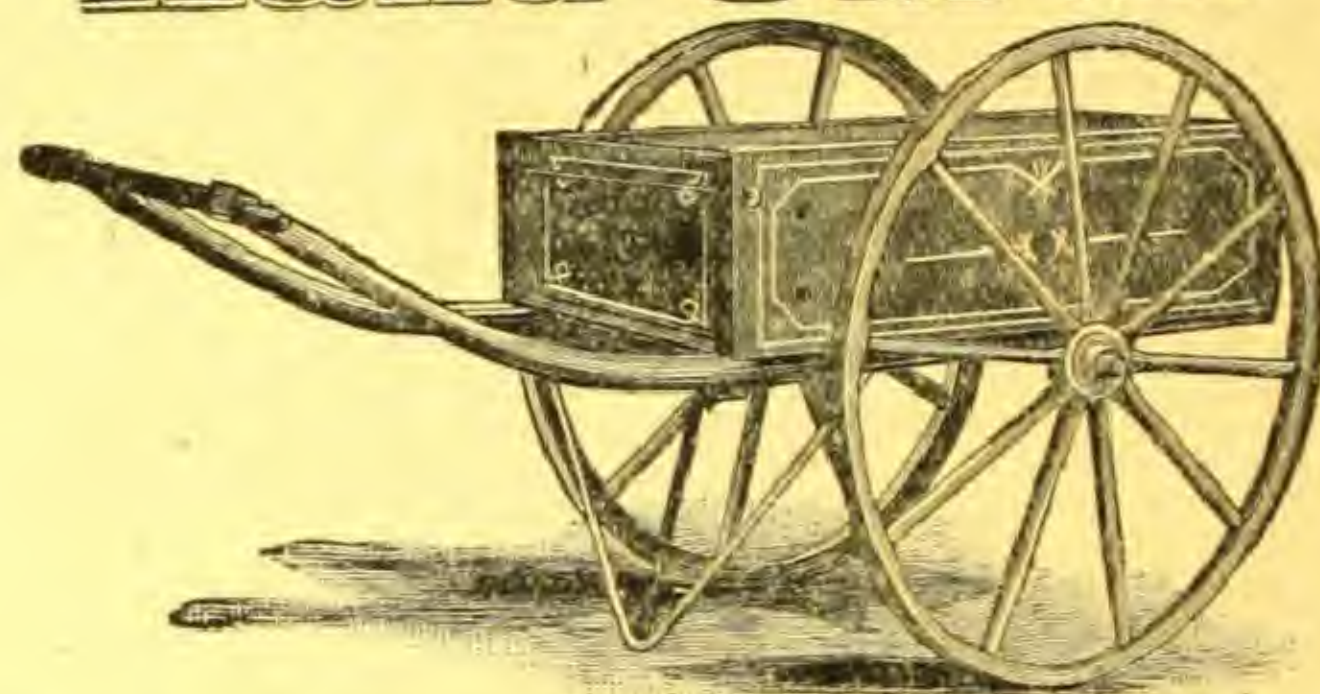
No. 11, with rubber tire, for hotel use, same size as No. 1.....\$ 6.00



### WHEELBARROW.

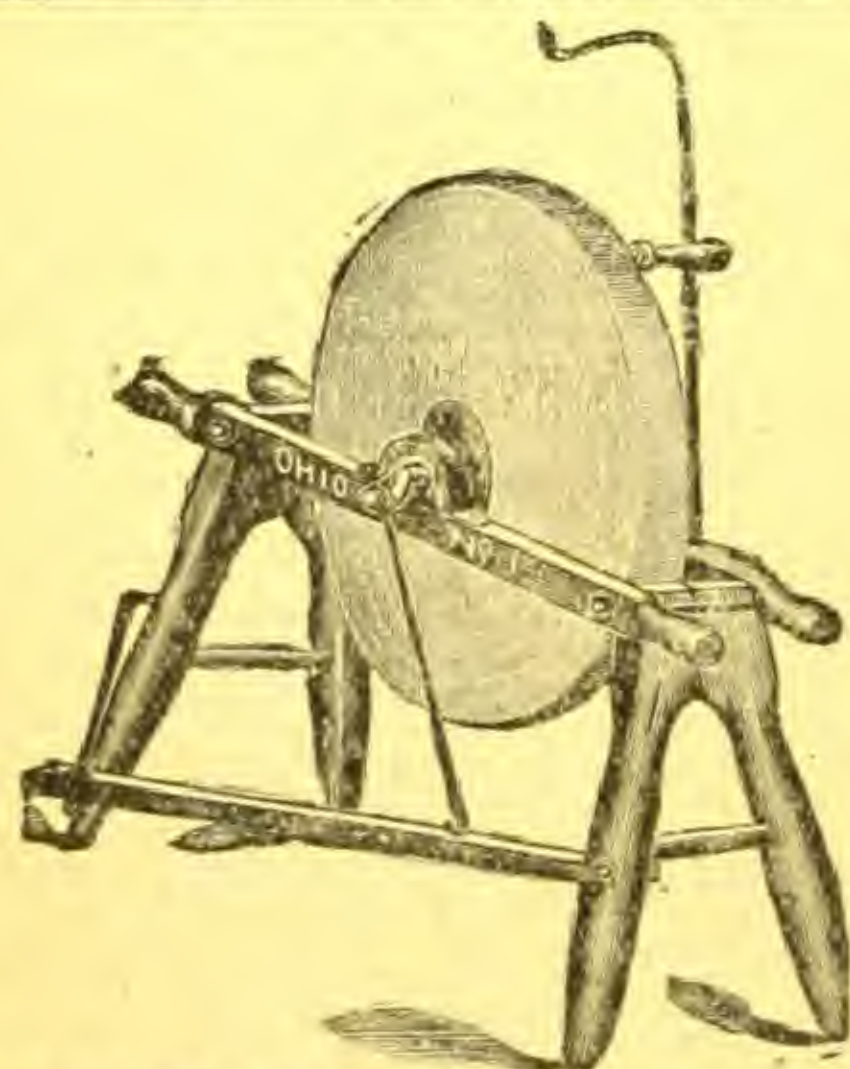
Is made of thoroughly seasoned material, nicely painted; size of box 30x24 inches, side and end boards 12 inches deep; bent wheel 20 inches in diameter; 1½ inch tread. Decidedly the best wheelbarrow on the market for the money. Price each, \$3.00.

### Hand Carts.



Carts of this kind are growing into favor daily. Butchers, Grocers, &c., find them handy when they cannot have a wagon to use.

No. 0—42 inch wheel, 1 inch tread, 1 inch iron axle; box 48x28 inch, 10 inch deep, without springs, Price, \$8.50. With springs, \$9.75.  
No. 1—36 inch wheel, 1 inch tread, ¾ inch iron axle; box 40x23 inch, 10 inch deep, without springs, Price, \$7.25. With springs, \$8.50.  
No. 2—30 inch wheel, ¾ inch tread, ¾ inch iron axle; box 32x20 inch, 9 inch deep, without springs, Price, \$6.75. With springs, \$7.85.



### OHIO GRINDSTONE. CRANK AND FOOT POWER.

No. 1—Weight of stone 100 to 110 lbs. Price, \$3.00  
No. 2—Weight of stone 70 to 80 lbs. Price, 2.65  
No. 3—Weight of stone 40 to 50 lbs. Price, 2.25

### \*GRINDSTONES\*

#### READING Family Grindstone.



For Shop, House and general use. Suitable for all light grinding. Sets on its own base. Japanned Iron Trough. Separate Standards. Stone is centered and runs true.

Prices— 8 inch...\$ 85  
" —10 inch... 1 10  
" —12 inch... 1 30

### Eclipse-Crank and Foot Power

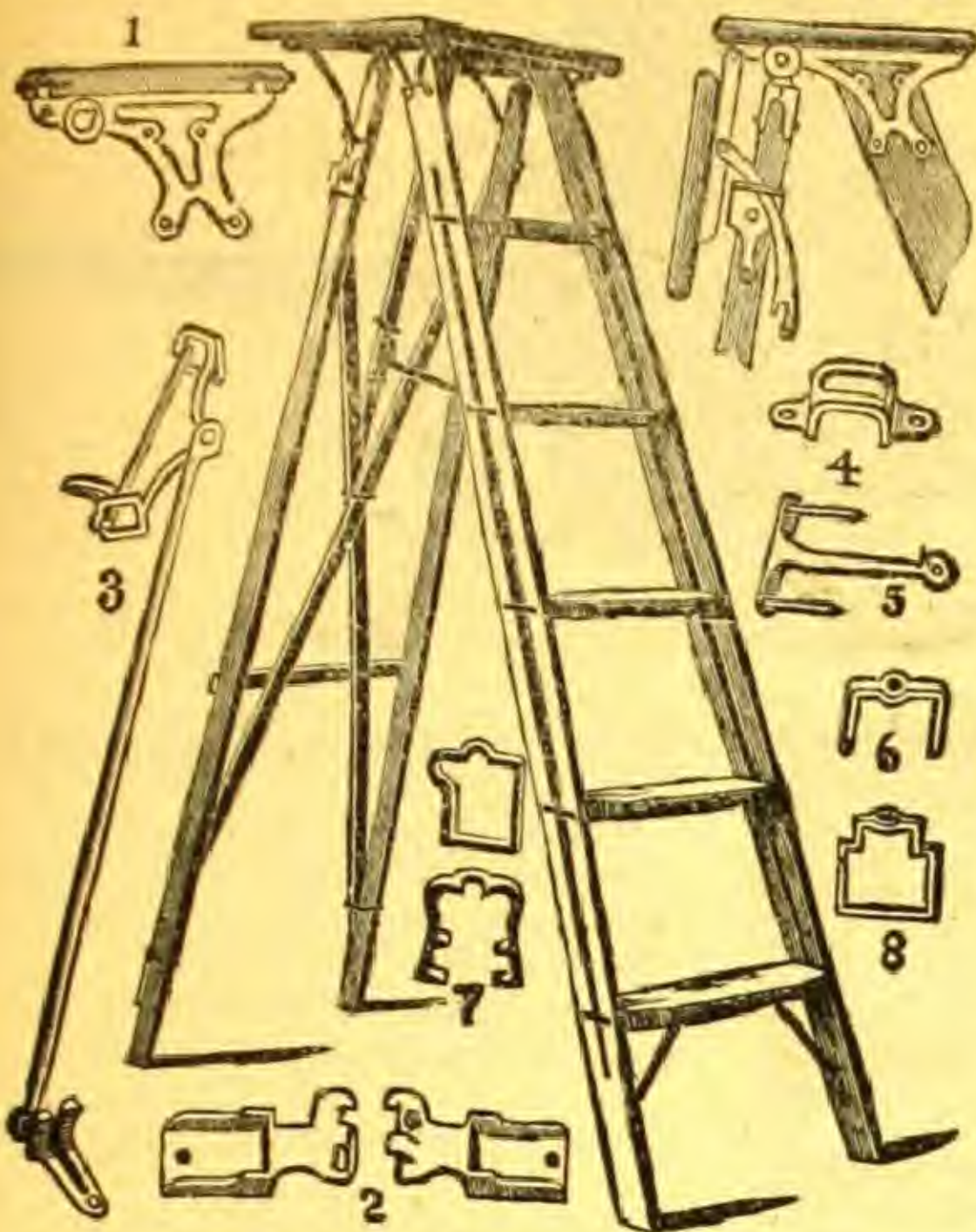
This style has water tight box—is for room use.

No. 3—Weight of stone 40 to 50 lbs. Price, \$2.65.

Remit by Draft, Registered Letter, Money Order or Postal Note. Never send personal Check for small amounts, as they will be immediately returned to Sender.



# EXCELSIOR STEP LADDER.



Best in the world. Eight inch top. Wide steps. Strong, safe, durable.

**Special Points of Merit.** Made of clear, hard Norway pine. Castings all malleable and japanned. Steps fastened with anchor shaped iron (see Fig. 5). Brace strips and cross bar clamped to legs by bands (see Figs. 6 and 7). Top steps 8 inches wide, and held firm by bracket (see Fig. 1). Legs locked in any position by brace (see Fig. 3). Folding extension top. Workmanship and finish perfect. Will last a lifetime.

Feet.... 3 4 5 6 7 8 9 10  
Price...\$1.50 1.80 2.10 2.40 2.70 3.00 3.30 3.60

## BARREL SWINGS.



This is a convenience no grocer can afford to be without. It keeps sugar and other stuff under the counter out of the way and free from dust and dirt, and saves covers. It will swing a barrel of sugar with perfect ease.

PRICE EACH.....\$ 90

## The Standard Barrel Truck.



By the old method, to get a barrel of liquid of a few hundred pounds upon a truck or skid required the combined effort of two or three men, while with the **Standard Truck** a boy of ordinary strength will load a package weighing one-fourth of a ton easily—a slight tip of the truck will elevate the barrel so that a faucet may be put in without the loss of a drop of the contents, after which a slight roll by means of the upper wheels will put the faucet in proper position for drawing—the same lad may now wheel it to its proper place without assistance. After the barrel has been nearly drained it can easily be tipped forward so as to entirely empty it, and no strength is required to accomplish the object.

### Price List of Standard Barrel Trucks.

No.	SIZE OVER ALL, INCHES.	PRICE EACH.
1.....	24 x 30 For Barrels.....	\$3 00
4.....	29 x 35 For Hogsheads.....	4 50

## BUNG SPOUTS.

A New Thing to Draw from Bung-Hole in a Barrel.



**Operation:** Drive out the bung, screw in the spout, and you can empty a barrel quicker than any other way, besides being convenient. For drawing fluid oils, benzine, tar, turpentine, varnish, molasses, syrups, kerosene, cider or such liquids as a grocery man is likely to have.

For butchers would be handy for drawing the brine from the meats. There is hardly a place where there is a fluid to draw, but what it will be found the very thing.

The stopper closes the spout completely when not in use.

### PRICES, WITH STOPPERS.

Japanned .....	Each, 40c.	Per dozen, \$4 00
Galvanized .....	Each, 55c.	Per dozen, 6 00

AGENTS WANTED.



# Cart for use with Water Barrel.

Any number of barrels can be used with the cart, as it is not permanently attached to either box or barrel. Used with any ordinary oil barrel. The barrel is raised from the ground, carried to the place desired, and instantly detached, all without handling. The weight being balanced over the axle, no lifting or down pressure is needed in transportation. Other barrels for various purposes can be used as needed, extra trunnions being furnished if desired, which can be readily attached to any oil or spirit barrel, thus increasing indefinitely the value of the truck.

A good box furnished, when desired, which can be easily attached.

Figures 1 and 2 show different methods of using barrel carts.

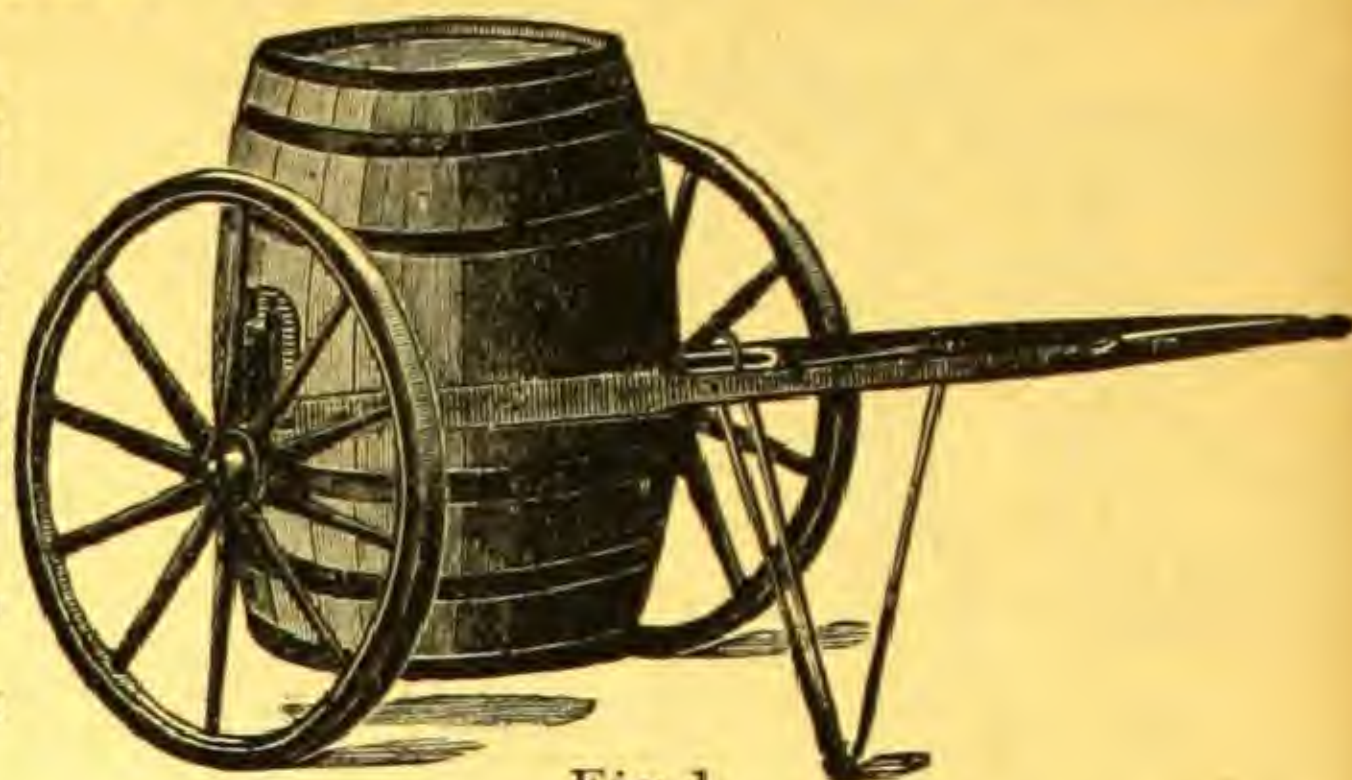


Fig. 1.

## Water or Barrel Cart, showing Box.

This cut shows the Water or Barrel Cart with Box, also the way trunnions are fastened to barrel. Diameter of wheels, 30 inches.

### Sizes and Prices.

Price of truck without box or barrel	\$7 75
Price of truck with box, no barrel	\$ 9 50
Barrels with trunnions, extra	\$3 25

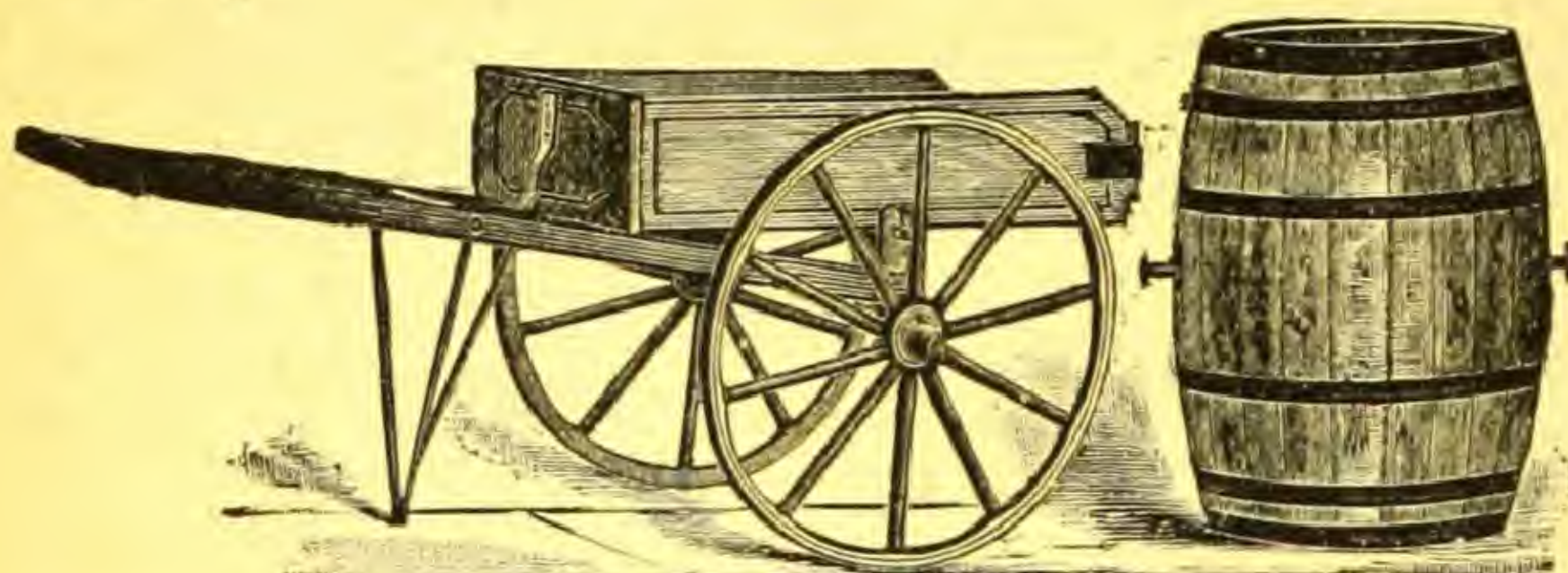
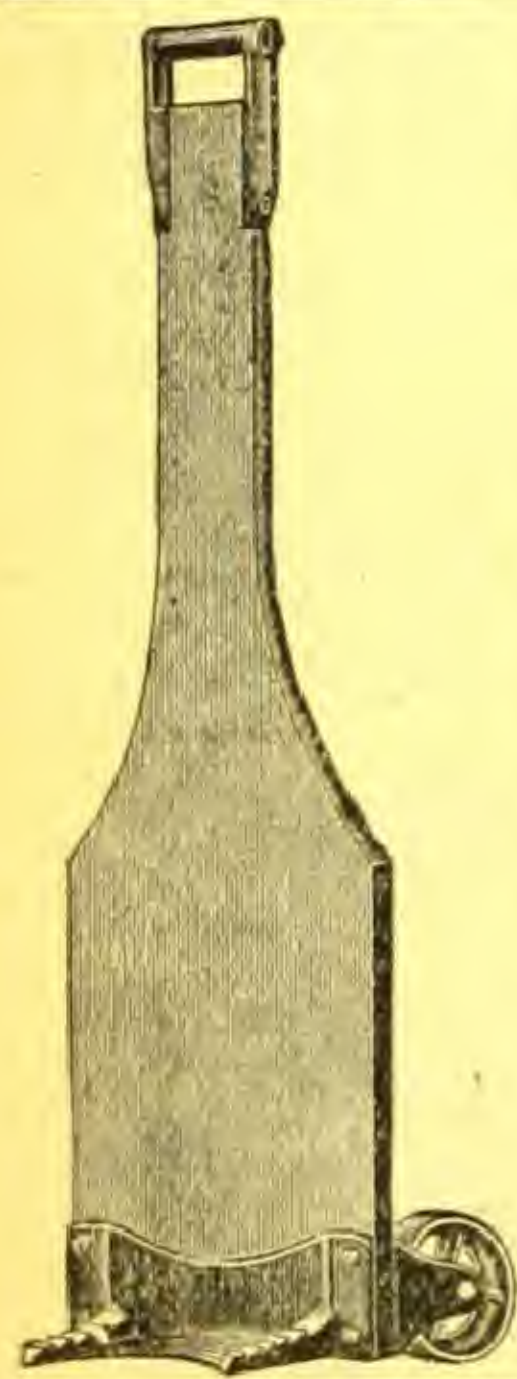


Fig. 2.

## Combination Truck.

Solid hardwood board, from selected lumber. Steel Axle. Chilled Nose. Well finished throughout. Will carry boxes, barrels, etc., as well as special trucks which cost much more money. Handle put on to stay. Always handy and never in the way.

Shipping weight only 16 lbs.



Price each ..... \$1 50

### Chicago Patent Spring Butts.

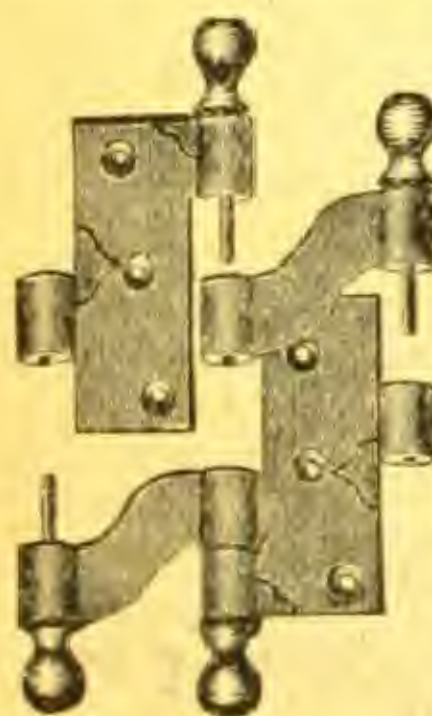
Will swing both ways. A set consists of one double acting spring hinge and one blank for bottom of door.

Hinge and blank for door  $\frac{1}{2}$  to 1 in. thick.

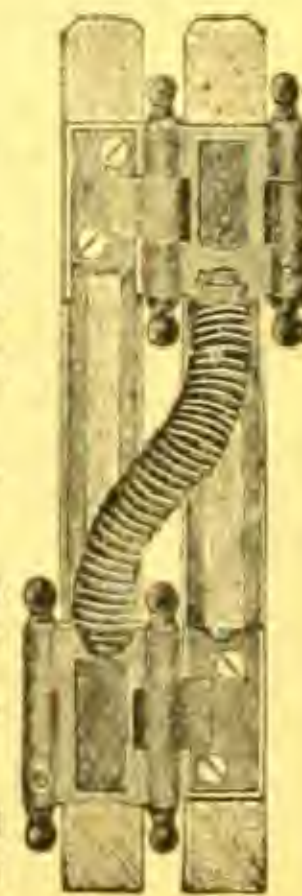
Japanned. Nickel'd or Bronz'd \$1 00 \$2 25

Hinge and blank for door  $1\frac{1}{2}$  to  $1\frac{3}{4}$  in. thick.

Japanned. Nickel'd or Bronz'd \$1 25 \$2 75



BLANK.



## Grocers' or Bakers' Cart.



There is no better advertisement than one of these carts nicely painted with firm name and business. The cut shows cart without springs. The box is 40x23 inches, 36 inch wheels. Top is 36 inches high. The whole is handsomely painted and finished and makes a good advertisement as well as a useful article.

### SIZES AND PRICES.

Box 23x40, 36 in. high, without springs or lettering	\$12 00
Box 23x40, 36 in. high, without springs and with lettering	14 00
Box 23x40, 36 in. high, with springs and without lettering	14 00
Box 23x40, 36 in. high, with springs and lettering	16 00

These carts can be made any of the sizes that No. 0, 1 or 2 are made, or, if desired, any special size, but as each cart is built finished and lettered after we receive the order, some time must elapse before we can ship it, as the paint must be thoroughly dry before packing.



## TO OBTAIN STANDARD TIME.

Persons living in the following places, or in their vicinity, will add or subtract the figures given to local time to find the new standard time.

CITIES.	STANDARD OR DIVISION.	CORRECTION MINUTES
Portland, Me.	Eastern	Sub. 19
Boston, Mass.	"	" 16
Providence, R. I.	"	" 14
New Haven, Conn.	"	" 8
New York City.	"	" 4
Buffalo, N. Y.	"	Add 16
Ogdensburg, N. Y.	"	" 2
Albany, "	"	Sub. 5
Utica, "	"	Add 1
Syracuse, "	"	" 5
Rochester, "	"	" 11
Philadelphia, Pa.	"	" 1
Pittsburg, "	"	" 20
Erie, "	Central	Sub. 40
Harrisburg, "	Eastern	Add 7
Trenton, N. J.	"	Sub. 1
Wilmington, Del.	"	Add 2
Baltimore, Md.	"	" 6
Richmond, Va.	"	" 10
Norfolk, "	"	" 5
Lynchburg, "	"	" 17
Wheeling, W. Va.	"	" 23
Washington, D. C.	"	" 8
Cleveland, O.	Central	Sub. 32
Columbus, "	"	" 28
Toledo, "	"	" 26
Cincinnati, "	"	" 22
Dayton, "	"	" 23
Fort Wayne, Ind.	"	" 19
Evansville, "	"	" 10
Indianapolis, "	"	" 16
Chicago, Ill.	"	" 10
Cairo, "	"	" 3
Galena, "	"	Add 2
Springfield, "	"	Sub. 2
Rock Island, "	"	Add 3
Quincy, "	"	" 6
Lexington, Ky.	"	Sub. 23
Louisville, "	"	" 13
Jefferson City, Mo.	"	Add 9
St. Louis, "	"	" 1
St. Joseph, "	"	" 19
Kansas City, "	"	" 18
Grand Haven, Mich.	"	Sub. 15
Detroit, "	"	" 28
Milwaukee, Wis.	"	" 8
Lacrosse, "	"	Add 5
Superior City, "	"	" 8
Janesville, "	"	Sub. 4
Keokuk, Iowa.	"	Add 6
Des Moines, "	"	" 14
Dubuque, "	"	" 3
Burlington, "	"	" 5
St. Paul, Minn.	"	" 12
Duluth, "	"	" 9
Lawrence, Kas.	"	" 21
Omaha City, Neb.	"	" 24
Wilmington, N. C.	Eastern	" 13
Raleigh, "	"	" 15
Charleston, S. C.	"	" 20
Columbia, "	"	" 24
Savannah, Ga.	Central	Sub. 36
Pensacola, Fla.	"	" 11
Jacksonville, "	"	" 33
Huntsville, Ala.	"	" 12
Mobile, "	"	" 8
Montgomery, "	"	" 15
Jackson, Miss.	"	Add 1
New Orleans, La.	"	" 0
Shreveport, "	"	" 15
Knoxville, Tenn.	"	Sub. 24
Nashville, "	"	" 13
Memphis, "	"	" 0
Little Rock, Ark.	"	Add 9
Galveston, Texas.	"	" 19
Austin, "	"	" 31
Houston, "	"	" 21
Denver, Col.	Mountain	" 0
Yankton, Dak.	Central	" 29
Bismarck, "	"	" 43
Santa Fe, N. M.	Mountain	" 4
Ft. Gibson, Cherokee Nation.	Central	" 21

To find local time from standard time, reverse the operation.

## TO FIND THE NUMBER OF COMMON BRICKS IN A WALL.

**RULE.**—Multiply the length of the wall in feet by the height in feet, and that by its thickness in feet, and that again by 20, and the product will be the number of bricks in the wall.

**EXAMPLE.**—How many common bricks in a wall 40 feet long by 20 feet high and 12 inches thick?

**SOLUTION.**—40 ft. length x 20 ft. height, x 1 ft. thick, x 20—16,000. Ans.

**NOTE.**—For walls 8 inches thick, multiply the length in feet by the height in feet, and that by 15, and the product will be the number of bricks in the wall.

## BUSINESS VOCABULARY.

- Acceptance—A draft drawn on a party and by him indorsed on the face with his agreement to pay it when due.
- Account—A statement of indebtedness, etc.
- Acquittance—A discharge in full.
- Ad valorem—In proportion to value.
- Annul—To cancel.
- Assets—Funds or effects.
- Assignment—A transfer of property on certain conditions for stated purposes.
- Assignee—A person to whom anything is assigned.
- Assignor—The person who assigns.
- Balance—Difference between two statements or accounts.
- Bankrupt—A person unable to pay his debts.
- Bill of Exchange—An order for money to be paid.
- Bill of Sale—A contract signed and sealed for the sale of personal property.
- Bills Payable—Name given to notes made and to be paid by a party.
- Bills Receivable—Notes made and to be paid to a party.
- Bond—An instrument or deed providing a money security.
- Capital—The amount of assets on which a business is carried on.
- Check—An order on a bank for the payment of money.
- Capitation—A tax on every male who is of age.
- Commission—The amount or proportion charged by an agent in a business transaction.
- Company—An association for transacting business.
- Consideration—The sum of money or thing for which a transaction is made.
- Consign—To send goods, etc., to a party.
- Consignee—One to whom goods are consigned.
- Consignor—One who consigns goods.
- Contract—A bargain or agreement.
- Conveyance—A document transferring property.
- Days of Grace—Three days legally allowed beyond the date for payment.
- Debit—To make debtor in an account or books.
- Default—Failure to pay.
- Discount—A sum taken from a bill or note.
- Dividend—Interest on stock investments, etc.
- Draft—An order for the payment of a certain sum.
- Drawer—One who draws a draft, etc.
- Drawee—The person on whom the draft is drawn.
- Effects—Property of every description.
- Entry—A record made in books of account.
- Executor—One appointed to carry out the provisions of a will.
- Exhibit—A writing or official statement.
- Face—The sum named in a note, etc.
- Failure—A bankruptcy.
- Firm—The style or name of a company under which it transacts business.
- Foreclose—To deprive a mortgagor by legal process of his right of redemption.
- Goods—A term applied generally to merchandise, etc.
- Gross—Entire, as gross receipts; twelve dozen.
- Guarantee—A security.
- Honor—To accept and pay a note, draft, etc.
- Hypothecate—To make a security of.
- Indorsement—A signature on the back of a bill, note, etc.
- Insolvent—Unable to pay all debts.
- Interest—A certain proportion of a sum as profit; a share.
- Inventory—A catalogue or list.
- Joint Stock—Stock held by more than one person or in company.
- Judgment—Decree of court to pay in a suit.
- Lease—A usually written contract for hiring of land or buildings.
- Legal Tender—Money decreed by the government to be legal and a proper means of payment.
- Letter of Credit—A letter giving a certain credit to a person named therein.
- Letters Patent—A written instrument granting certain rights and powers.
- Letters of administration—The instrument granting authority to administrators.
- Lien—A valid claim by reason of some debt.
- Liquidation—The settling and adjustment of accounts.
- Maturity—The time when a payment is due.
- Mortgage—A conditional conveyance of property giving a right of redemption.
- Mortgagor—One giving such a conveyance.
- Mortgagee—One to whom such a conveyance is given.
- Net—The amount remaining after making all deductions.
- Partnership—An association of two or more persons for the transaction of business.
- Par Value—The face value.
- Payee—The person to whom a payment is due.
- Protest—A notary's official notice of non-payment of a note, draft or check.
- Rebate—A reduction in consideration of prompt payment.
- Receipt—A written acknowledgement of payment.
- Salvage—Compensation for assistance in saving a vessel.
- Schedule—An inventory.
- Set-off—A claim off-setting a debt.
- Sight—The time when a draft is presented.
- Suspend—To stop payment.
- Silent Partner—One who furnishes capital but whose name does not appear in a firm.
- Sterling—The British standard of coinage.
- Scrip—A certificate of joint stock.
- Staple—A standard commodity or production.
- Teller—A bank official who pays out and receives money.
- Transfer—A conveyance of right, property or title.
- Voucher—A document proving a receipt or other fact.



## AVERAGE YEARLY TEMPERATURE IN UNITED STATES.

Place of Observation.	Average Temperature.	Place of Observation.	Average Temperature.
Albany, N. Y.	48	Louisville, Ky.	56
Atlanta, Ga.	58	Madison, Wis.	45
Augusta, Me.	45	Mobile, Ala.	66
Austin, Texas	67	Montpelier, Vt.	43
Baltimore, Md.	54	Nashville, Tenn.	58
Boston, Mass.	48	New Orleans, La.	69
Camp Scott, Nev.	50	Omaha, Neb.	49
Columbia, S. C.	62	Portland, Ore.	53
Columbus, O.	53	Providence, R. I.	48
Concord, N. H.	46	Raleigh, N. C.	59
Denver, Col.	48	Richmond, Va.	57
Des Moines, Ia.	49	Romney, W. Va.	52
Detroit, Mich.	47	Salt Lake City, Utah	52
Ft. Boise, Idaho	52	Santa Fe, New Mexico	51
Ft. Gibson, Indian Terr.	60	San Francisco, Cal.	55
Ft. Randall, South Dakota	47	Sitka, Alaska	46
Harrisburg, Penn.	54	Springfield, Ill.	50
Hartford, Conn.	50	Stearns, Wash.	51
Helena, Mont.	43	St. Louis, Mo.	55
Indianapolis, Ind.	51	St. Paul, Minn.	42
Jackson, Miss.	64	Trenton, N. J.	53
Jacksonville, Fla.	69	Tucson, Arizona	69
Leavenworth, Kan.	51	Washington, D. C.	55
Little Rock, Ark.	63	Wilmington, Del.	53

## RELIGIOUS AND LINGUAL STATISTICS.

Religious Forms Practiced in the World (estimated)	1,000
Languages Spoken in the World	3,064

## CHURCH STANDING BY DENOMINATIONS. (1891)

	Churches.	Ministers.	Communi- cants.
1 Roman Catholic*	7,424	7,956	4,438,019
2 Regular Baptists	32,900	21,420	2,997,794
3 Methodist Episcopal	21,361	12,802	2,154,349
4 Methodist Episcopal South	11,432	41,687	1,140,097
5 Presbyterian (Northern)	6,543	5,789	722,021
6 Disciples of Christ	6,437	3,263	620,000
7 Congregationalists	4,569	4,284	475,608
8 Protestant Episcopal	5,053	3,910	450,042
9 African M. E.	3,600	2,943	390,000
10 African M. E. Zion	2,200	2,600	325,000
11 Lutheran Synodical Conference	1,703	1,162	320,814
12 Lutheran General Council	1,461	840	244,788
13 United Brethren	4,451	1,490	204,517
14 Reformed (German)	1,512	823	190,527
15 Colored Methodist Episcopal	2,016	1,729	165,000
16 Presbyterian (Southern)	2,280	1,153	156,249
17 Presbyterian Cumberland	2,648	1,584	151,929
18 Methodist Protestant	1,871	1,282	147,503
19 Evangelical Association	1,916	1,159	141,853
20 Lutheran General Synod	1,337	938	141,631

\* We estimate the number of Catholic communicants on the basis of 7,855,294 Catholic population, using the ratio which Lutheran statistics have established between souls and communicants in the Synodical Conference, viz: 1.77.

† Really three denominations.

## HEIGHT OF PRINCIPAL MOUNTAINS IN THE WORLD.

	Feet.	Miles
Mansfield, highest of Green mountains, Vermont	4,280	3/4
Ben Nevis, highest of Great Britain, Scotland	4,406	7/8
Mt. Hecla, volcano, Iceland	5,104	1
Mt. Marcy, highest in New York	5,402	1
Mt. Washington, highest White Mts., New Hampshire	6,285	1 1/4
Black Mountain, highest in North Carolina	6,760	1 1/4
Mount Sinai, Arabia	6,541	1 1/4
Pindus, highest in Greece	7,677	1 1/2
Sneehattan, highest of Doverfield Mts., Norway	8,115	1 1/2
Monte Corno, highest of the Apennines, Naples	9,523	1 1/2
Mt. Aetna, volcano, Sicily	10,835	2
Mt. Perda, highest of the Pyrenees, France	10,950	2
Mt. Lebanon, Syria	10,533	2
Mt. Hood, Oregon	11,225	2
Mittin, highest of Atlas mountains, Morocco	11,500	2
Peak of Teneriffe, Canaries	12,182	2 1/8
Mt. St. Helens, Wash.	13,400	2 1/2
Fremont's Peak, Rocky Mts., Wyoming	13,570	2 1/2
Mt. Ophir, Sumatra	13,800	2 1/2
Pike's Peak, Colorado	14,216	2 3/4
Mt. Ararat, Armenia	14,520	2 3/4
Long's Peak, Rocky Mts., Colorado	14,271	2 3/4
Mt. Ranier, Wash.	14,444	2 3/4
Mt. Shasta, California	14,442	2 3/4
Mt. Fairweather, Alaska	14,500	2 3/4
Mt. Whitney, California	14,887	2 3/4
Pichinca, Ecuador	15,924	3
Limit of perpetual snow at the Equator	15,207	2 3/4
Mt. Rosa, next highest peak of Alps, Savoy	15,150	2 3/4
Mt. Blanc, highest in Europe, Alps, Savoy	15,732	3
Mt. Brown, highest peak of Rocky Mts., British Am.	15,900	3
Mt. Roa, highest in Oceanica, Hawaii	16,000	3
Popocatepetl, volcano, Mexico	17,540	3 1/2
St. Elias, highest in North America, Alaska	17,850	3 1/2
Antisana, Ecuador	19,150	3 1/2
Cotopaxi, highest volcano in the World, Ecuador	19,496	3 1/2
Damavend, highest of Elburz Mts., Persia	20,000	3 1/2
Hindoo-Kosh, Afghanistan	20,600	3 1/2
Chimborazo, Ecuador	21,422	4
Illimani, Bolivia	21,145	4
Sorato, highest in South America, Bolivia	21,284	4
Mt. Everest (Himalayas), Thibet	29,002	5 1/2

## AREA OF LAKES, SEAS AND OCEANS.

LAKES	Miles Long	Miles Wide	SEAS	Miles Long
Lake of the Woods	70	25	Aral	250
Geneva	50	10	White	450
Constance	45	10	Okhotsk	600
Ladoga	125	75	Baltic	600
Great Bear	150	40	Caspian	640
Maracaybo	150	60	Black	932
Athabaska	200	20	Japan	1,000
Winnipeg	240	40	Red	1,400
Great Slave	300	45	China	1,700
Baikal	360	35	Caribbean	1,800
George	36	3	Mediterranean	2,000
Cayuga	36	4		
Huron	250	90	OCEANS	Square Miles
Erie	270	50	Arctic	5,000,000
Champlain	103	12	Southern	10,000,000
Ontario	180	40	Indian	20,000,000
Michigan	330	60	Atlantic	40,000,000
Superior	380	120	Pacific	80,000,000

## NUMBER OF MILES BY STEAMER FROM NEW YORK TO

Amsterdam	3,510	Kingston	1,640
Bermudas	660	Lima	11,310
Bombay	11,574	Liverpool	3,210
Buenos Ayres	7,110	London	3,375
Boston	310	Madras	11,850
Calcutta	12,425	Naples	4,330
Canton	13,900	New Orleans	2,045
Constantinople	5,140	Philadelphia	240
Cape Horn	8,115	Panama	2,358
Cape of Good Hope	6,830	Pekin	15,325
Charleston	750	Quebec	1,400
Columbia River	15,965	Rio Janeiro	3,840
Dublin	3,225	Round the Globe	25,000
Gibraltar	3,300	Sandwich Islands	15,300
Havre	3,210	San Francisco	15,858
Halifax	612	St. Petersburg	4,420
Hamburg	3,775	Valparaiso	9,750
Havana	1,420	Washington	400

## GREAT DIVISIONS OF THE WORLD—WITH AREA AND POPULATION.

	Area, Sq. Miles.	Population
Europe	3,830,357	312,000,000
Asia	16,415,758	765,000,000
Africa	11,566,650	188,000,000
North and South America	16,014,058	87,000,000
Australia	4,388,025	4,000,000

## THE LONGEST RIVERS IN THE WORLD.

Name of River.	Source.	Empties into	Miles Long
Hudson	Adirondack Mts.	Bay of New York	325
Potomac	Great Back Bone Mts.	Chesapeake Bay	400
James	Allegheny Mts.	Chesapeake Bay	500
Susquehanna	Lake Otsego	Chesapeake Bay	400
Colorado	San Iaba	Gulf of California	1,000
Columbia	Rocky Mts.	Pacific Ocean	1,090
Brahmapootra	Himalaya	Bay of Bengal	1,500
Mackenzie	River Athabaska	Arctic Ocean	2,500
Danube	Black Forest	Black Sea	1,630
Indus	Little Thibet	Arabian Sea	1,700
Maykiang	Thibet	Chinese Gulf	1,700
Volga	Lake in Vuhonsky	Caspian Sea	1,900
St. Lawrence	River St. Louis	Gulf of St. Lawrence	1,960
Niger	Base of Mt. Loma	Gulf of Guinea	2,300
Lena	Heights of Irkutsk	Arctic Ocean	2,500
Yang-tse-Kiang	Thibet	China Sea	2,500
Nile	Blue Nile Abyssinia	Mediterranean	2,750
Obi	Altain Mts.	Arctic Ocean	2,800
Murray	Australian Alps	Encounter Bay	2,000
Hoang Ho	Kouikoun Mts.	Yellow Sea	3,000
Amazon	Andes	Atlantic Ocean	3,944
Mississippi	Lake Itaska	Gulf of Mexico	3,616
Missouri	Rocky Mts.	Gulf of Mexico	4,194

## NIAGARA FALLS RAILWAY SUSPENSION BRIDGE.

Engineer, John A. Roebling. Height of towers on American side, 88 feet. Height of towers on Canada side, 78 feet. Length of bridge, 800 feet. Width of bridge, 24 feet. Height above the river, 250 feet. Number of cables, 4. Diameter of cables, 10 inches, containing about 4,000 miles of wire. Ultimate capacity of the 4 cables, 12,400 tons. Total weight of bridge, 800 tons. Distance between railway track and carriage road below, 28 feet. Cost of construction \$600,000. Bridge first opened for railway traffic, March 8, 1855. Estimated depth of water in the channel beneath the bridge, 250 feet. Velocity of current, 20 miles per hour. Velocity of Whirlpool rapids, 27 miles per hour. Quantity of water passing through the gorge per minute, 1,600,000,000 cubic feet.

## ONE OF THE WONDERS OF THE WEST.

Yosemite Valley, California, is from eight to ten miles long by about 1 mile wide. It has very steep slopes—3,500 feet high; a perpendicular precipice 3,089 feet high; a rock almost perpendicular 3,270 feet high; and water falls from 700 to 1,000 feet high, while poor little Niagara has a fall of but 175 feet.



## EXPORTS BY COUNTRIES, 1889.

The value of domestic merchandise exported from the United States to the principal and all other foreign countries (in the order of magnitude of the values of 1889) during the fiscal year 1889 respectively are shown, as follows:

Order	Countries to which Exported.	1889. Dollars.	Per Cent of Total for 1889
1	United Kingdom.....	379,990,131	52.03
2	Germany.....	66,568,695	9.12
3	France.....	45,110,922	6.18
4	British North American Provinces.....	39,806,682	5.45
5	West Indies.....	29,941,525	4.10
6	Belgium.....	22,603,406	3.08
7	Netherlands.....	11,800,780	2.03
8	Italy.....	12,543,928	1.72
9	British possessions in Australasia.....	12,252,147	1.67
10	Spain.....	11,932,614	1.64
11	Mexico.....	10,886,288	1.49
12	Brazil.....	9,276,511	1.27
13	Argentine Republic.....	8,376,077	1.15
14	Russia in Europe.....	8,255,357	1.14
15	Japan.....	4,615,712	.63
16	British East Indies.....	4,330,413	.60
17	Central American States.....	4,146,511	.57
18	United States of Columbia.....	3,728,961	.51
19	Venezuela.....	3,703,705	.51
20	Hong Kong.....	3,675,594	.51
21	Hawaiian Islands.....	3,336,040	.46
22	Denmark.....	3,213,248	.44
23	Chili.....	2,967,254	.41
24	Portugal.....	2,872,507	.39
25	China.....	2,790,621	.38
26	Sweden and Norway.....	2,612,526	.36
27	British possessions in Africa.....	2,384,602	.32
28	Dutch East Indies.....	2,249,066	.31
29	Guianas.....	2,038,643	.28
30	Uruguay.....	2,027,385	.28
31	Peru.....	773,244	.10
32	Ecuador and Bolivia.....	762,546	.10
33	Austria-Hungary.....	720,825	.10
34	British possessions, all other.....	618,637	.08
35	Gibraltar.....	533,755	.07
36	Azore, Madeira and Cape Verde Islands.....	388,421	.05
37	French possessions in Africa.....	382,760	.05
38	Miquelon, Langley and St. Pere Islands.....	368,364	.05
39	British Honduras.....	362,623	.05
40	All other countries in Africa.....	345,086	.05
41	French possessions, all other.....	343,034	.05
42	French East Indies.....	319,427	.04
43	All other countries in Asia.....	288,126	.04
44	Philippine Islands.....	179,647	.02
45	Spanish possessions in Africa.....	167,734	.02
46	Greece.....	165,079	.02
47	Turkey in Africa.....	117,426	.02
48	Russia, Asiatic.....	108,592	.01
49	Liberia.....	71,536	.01
50	Turkey in Asia.....	45,371	.01
51	Turkey in Europe.....	25,099	.03
	All other countries.....	157,488	
	Total.....	730,282,609	100.00

## BROKERS' TECHNICALITIES.

A Bull is one who operates to depress the value of stocks that he may buy for a rise.

A Bear is one who sells stocks for future delivery, which he does not own at the time of sale.

A Corner is when the Bears cannot buy or borrow the stock to deliver in fulfillment of their contracts.

Overloaded is when the Bulls cannot take and pay for the stock they have purchased.

Short is when a person or party sells stocks when they have none, and expect to buy or borrow in time to deliver.

Long is when a person or party has a plentiful supply of stocks.

A Pool or Ring is a combination formed to control the price of stocks.

A Broker is said to carry stocks for his customer when he has bought and is holding it for his account.

A Wash is a pretended sale by special agreement between buyer and seller, for the purpose of getting a quotation reported.

A Put and Call is when a person gives so much per cent for the option of buying or selling so much stock on a certain fixed day, at a price fixed the day the option is given.

## THE DEPTH OF THE OCEAN.

The greatest known depth of the ocean is midway between the Islands of Tristan d'Acunha and the mouth of the Rio de La Plata. The bottom was here reached at a depth of 46,236 feet, or eight and three-fourths miles, exceeding by more than 17,000 feet the height of Mt. Everest, the loftiest mountain in the world. In the North Atlantic ocean, south of Newfoundland, soundings have been made to a depth of 4,580 fathoms, or 27,480 feet; while depths equaling 34,000 feet, or six and one-half miles, are reported south of the Bermuda Islands. The average depth of the Pacific ocean, between Japan and California, is a little over 2,000 fathoms; between Chili and the Sandwich Islands, 2,500 fathoms; and between Chili and New Zealand, 1,500 fathoms. The average depth of all the oceans is from 2,000 to 3,000 fathoms.

## RATES OF POSTAGE.

LETTERS.—Prepaid by stamps, 2 cents each ounce or fraction thereof to all parts of the United States and Canada; forwarded to another postoffice without charge on request of the person addressed; if not called for, returned to the writer free, if indorsed with that request. If the stamp is omitted the letter is forwarded to the Dead-Letter office and returned to the writer. For registering letters the charge is 10 cents additional. Drop letters at letter-carrier offices, 2 cents per ounce or fraction thereof; at other offices, 1 cent per ounce or fraction thereof. On insufficiently prepaid matter mailed in Canada, 3 cents per one-half ounce or fraction thereof. Stamped postal cards, furnished only by government, 1 cent each; if anything except a printed address slip is pasted on a postal card, or anything but the address written on the face, letter postage is charged. Postage on all newspapers and periodicals sent from newspaper offices to any part of the United States, to regular subscribers, must be paid in advance at the office of mailing.

SECOND-CLASS MATTER.—Periodicals issued at regular intervals, at least four times a year, and having a regular list of subscribers, with supplement, sample copies, 1 cent a pound; periodicals, other than weekly, if delivered by letter-carrier, 1 cent each; if over 2 ounces, 2 cents each. When sent by other than publishers, for 4 ounces or less, 1 cent.

THIRD-CLASS MATTER (not exceeding 4 pounds).—Printed matter, books, proof-sheets, corrected or uncorrected, unsealed circulars, inclosed so as to admit of easy inspection without cutting cords or wrappers, 1 cent for each two ounces.

FOURTH-CLASS MATTER.—Not exceeding 4 pounds, embracing merchandise and samples, excluding liquids, poisons, greasy, inflammable or explosive articles, live animals, insects, etc., 1 cent an ounce. Postage to Canada and British North American states, 2 cents per ounce; must be prepaid; otherwise, 6 cents.

POSTAGE RATES TO FOREIGN COUNTRIES. To the countries and colonies which, with the United States, comprise the Universal Postal Union, the rates of postage are as follows: Letters, per 15 grams ( $\frac{1}{2}$  ounce), prepayment optional, 5 cents; postal cards, each, 2 cents; newspapers and other printed matter, per 2 ounces, 1 cent. Commercial papers, first 10 ounces or fraction thereof, 5 cents; every additional 2 ounces, 1 cent. Samples of merchandise—first 4 ounces, 2 cents; every additional 2 ounces, 1 cent. Registration fee on letters or other articles, 10 cents. All correspondence other than letters must be prepaid at least partially.

Printed matter other than books received in the mails from abroad under the provisions of postal treaties or conventions is free from custom duty.

Dutiable books forwarded to the United States from the Postal Union are delivered to addresses at postoffices of destination upon payment of the duties levied thereon.

POSTAL MONEY ORDERS.—The limit of a single money order is \$100, instead of \$50, as formerly. The fees charged are as follows:

For orders not exceeding \$10.....	8c
For orders from \$10 to \$15.....	10c
For orders from \$15 to \$30.....	15c
For orders from \$30 to \$40.....	20c
For orders from \$40 to \$50.....	25c
For orders from \$50 to \$60.....	30c
For orders from \$60 to \$70.....	35c
For orders from \$70 to \$80.....	40c
For orders from \$80 to \$100.....	45c

To Switzerland, Germany, Belgium, Portugal, Canada, Newfoundland, Italy, France, Algeria, New South Wales, Victoria, Tasmania, New Zealand, Jamaica: Fees for not exceeding \$10, 15 cents; \$10 to \$20, 30 cents; \$20 to \$30, 45 cents; \$30 to \$40, 60 cents; \$40 to \$50, 75 cents. To Great Britain and Ireland and adjacent islands: Fees for not exceeding \$10, 25 cents; \$10 to \$20, 50 cents; \$20 to \$30, 70 cents; \$30 to \$40, 85 cents; \$40 to \$50, \$1. To British India: Fees for sums not exceeding \$10, 35 cents; not exceeding \$20, 70 cents; not exceeding \$30, \$1; not exceeding \$40, \$1.25; not exceeding \$50, \$1.50.

## VALUABLE INFORMATION FOR BUSINESS MEN.

## Notes.

Demand notes are payable on presentation, without grace, and bear legal interest after a demand has been made, if not so written. An endorser on a demand note is helden only for a limited time, variable in different states.

A negotiable note must be made payable either to bearer, or be properly endorsed by the person to whose order it is made. If the endorser wishes to avoid responsibility, he can endorse "without recourse."

A joint note is one signed by two or more persons, who can each become liable for the whole amount.

Three days' grace are allowed on all time notes, after the time for payment expires; if not then paid, the endorser, if any, should be legally notified to be helden.

Notes falling due Sunday, or on a legal holiday, must be paid the day previous.

Notes dated Sunday are void.

Altering a note in any manner, by the holder, makes it void.

Notes given by minors are void.

The maker of a note that is lost or stolen is not released from payment if the amount and consideration can be proven.

Notes obtained by fraud, or given by intoxicated persons, cannot be collected.

An endorser has a right of action against all whose names were previously on a note endorsed by him.

A horse will live 25 days without solid food, merely drinking water; 17 days without either eating or drinking, and only 5 days when eating solid food without drinking.



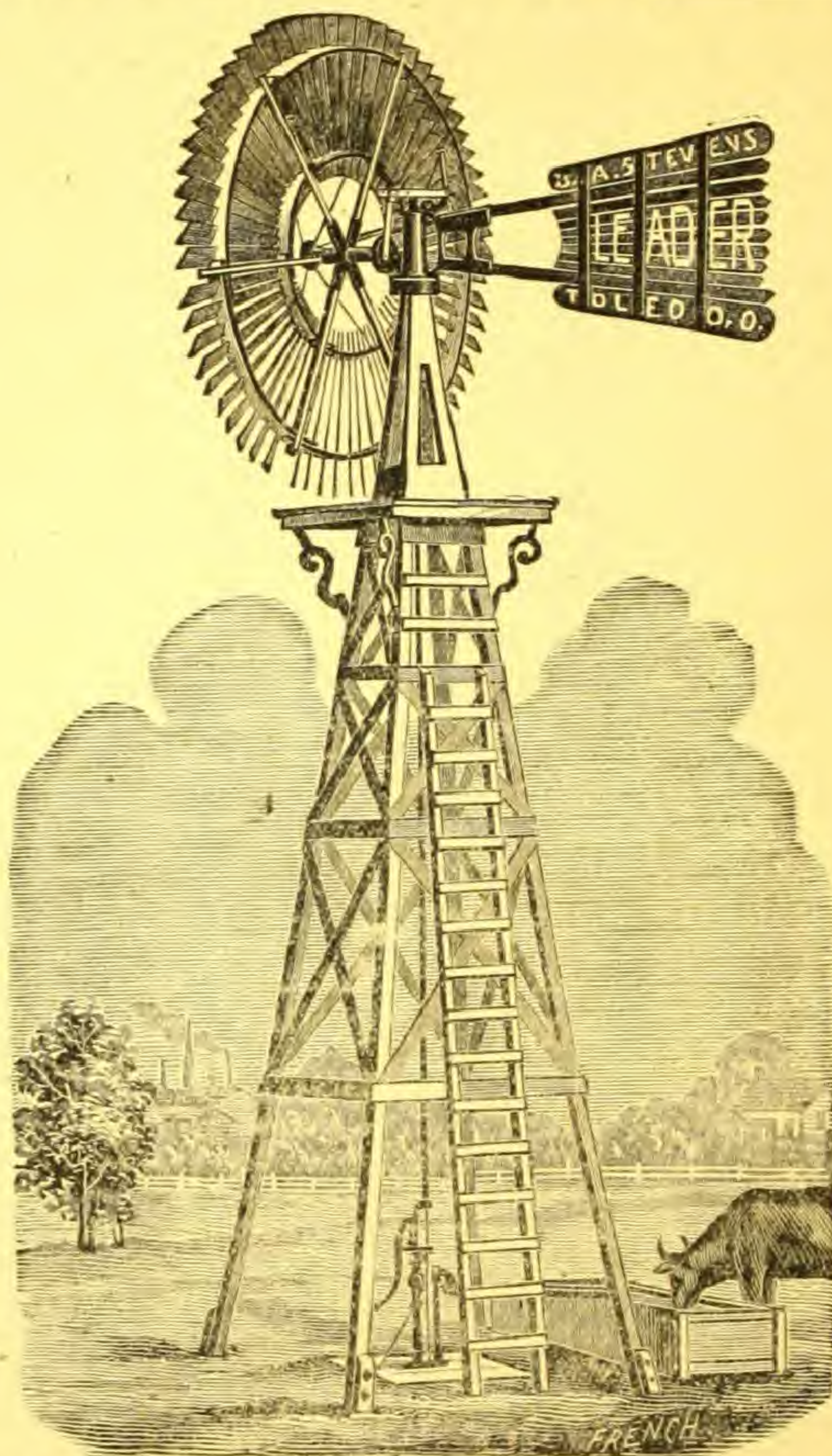
# The "Leader" Wind Mill.

I have now sold the "Leader" Wind Mill for three years, and believe to be equal to if not better than any other one that is made.

They have gone all over the United States and been set up by the parties that bought them. During that time we have never furnished repairs for a single Mill, and have never had a complaint.

No other Mill can show such a record.

To Show that I believe this to be a Fact, Read my Warrant.



**Write for Information in regard to Mills.**

**Will give Exclusive Territory to the Right Men.**

Circulars giving full information in regard to construction of the different parts, points of superiority, etc., furnished on application.



# The "Leader" Wind Mill.

My intention in this, as well as in all my goods, is to have it reach the consumer direct, leaving no middle profits. In this way I give the benefit to the purchaser. I offer the "Leader" Mill for less money than the regular price on other mills, and aim to make my prices so that they can be easily understood. A party can then know just what the Mill, Derrick, Pump and Pipe, complete, will cost for any depth of well. They are sold either together or separate, as wanted. The Mills are built in the very best manner and from select material.

## WARRANT.

I warrant all material that is used in the construction of the "LEADER" Mill to be of the very best; the workmanship equally as good. Any breaks from flaws in the iron work, or faulty construction, will be made good; and, further, I will guarantee the "Leader" not to blow down in any storm that does not destroy the surrounding buildings.

## PRICES.

10 Ft. Mill, without Derrick, . . . . . \$32 00 | 12 Ft. Mill, without Derrick, . . . . . \$38 00

## PRICES OF DERRICKS.

30 Ft. Derrick, weight, 900 pounds, . . . \$17 50 | 38 Ft. Derrick, weight, 1,250 pounds, . . . \$21 00  
34 " " 1,000 " . . . 19 00 | 42 " " 1,500 " . . . 23 00

Above 42 feet up to 55 feet, \$1.00 for each additional foot in height; 30 to 38 feet are the more common sizes. These Derricks are built ready to put together, and any one can easily set them up. To parties wanting to construct their own Derricks, I will give the bill of lumber and directions for so doing.

## Prices of Wind Mill Pumps.

READY TO PUT INTO THE WELL AND ATTACH TO THE MILL.

DEPTH OF WELL.	LIFTING PUMP.	FORCE PUMP.	DEPTH OF WELL.	LIFTING PUMP.	FORCE PUMP.
14 Feet . . . . .	\$12 25	\$14 25	50 Feet . . . . .	\$18 75	\$21 00
16 " . . . . .	12 75	14 80	55 " . . . . .	19 00	22 50
20 " . . . . .	13 00	15 50	60 " . . . . .	20 50	25 00
24 " . . . . .	13 75	16 25	65 " . . . . .	22 00	26 25
28 " . . . . .	14 50	17 00	70 " . . . . .	23 00	27 00
32 " . . . . .	15 25	17 75	80 " . . . . .	25 00	28 50
36 " . . . . .	16 25	18 50	90 " . . . . .	27 00	31 00
40 " . . . . .	17 00	19 25	100 " . . . . .	30 00	34 00
45 " . . . . .	18 25	20 00			

A Lifting Pump is one that lifts the water so that it runs into a watering trough.

A Force Pump forces the water in any direction, either into a watering tank overhead, or to any place wanted. I also have a Three-Way Force Pump. By turning a key the water can be sent in as many different directions. They cost from \$3.00 to \$4.00 more than a single force pump.

Wind Mill Pumps are all fitted with brass cylinders, making them the best pumps built.

## TANKS.

My Tanks are built of White Pine. Are all set up and tested before going out. When taken down for shipment, are carefully marked, so that they can be put up again by any one.

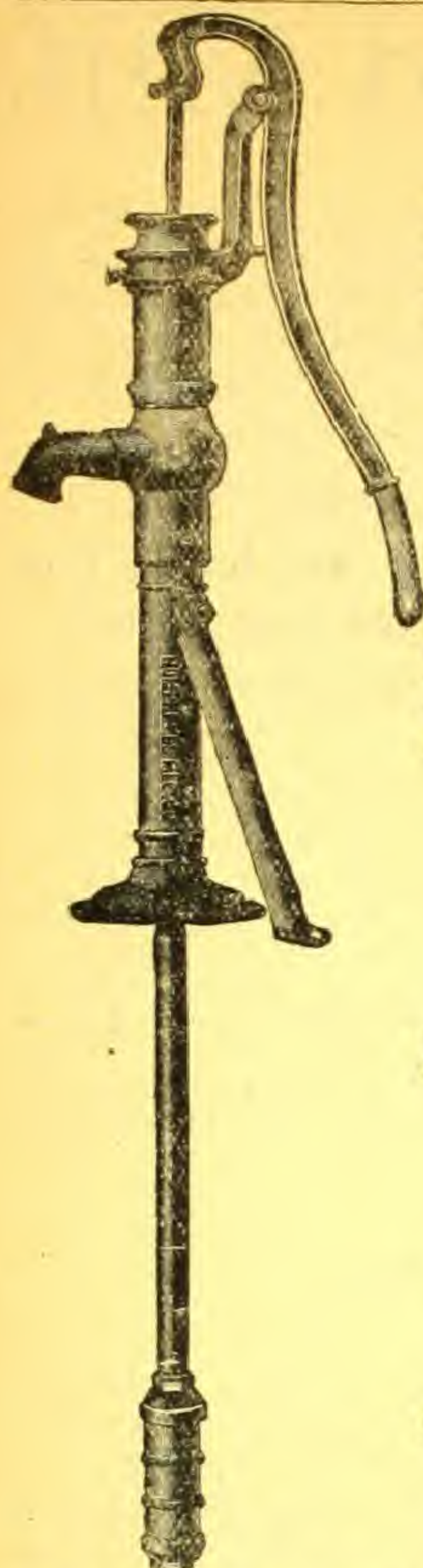
### SQUARE TANKS FOR WATERING TROUGHS.

Length, 8 feet; Width, 3 feet; Depth, 20 inches; Capacity, 12 barrels . . . . . Price, \$ 9 50  
" 11 " " 3 " " 20 " " 15 " . . . . . " 14 00  
" 11 " " 4 " " 20 " " 18 " . . . . . " 17 00

### ROUND TANKS FOR EITHER WATERING TROUGHS OR RESERVOIRS.

Diameter, 5 feet; Depth, 2 feet; Capacity, 8 barrels . . . . . Price, \$ 8 00  
" 5 1/2 " " 2 " " 12 " . . . . . " 9 50  
" 5 1/2 " " 3 " " 16 " . . . . . " 13 00  
" 5 1/2 " " 4 " " 22 " . . . . . " 16 00



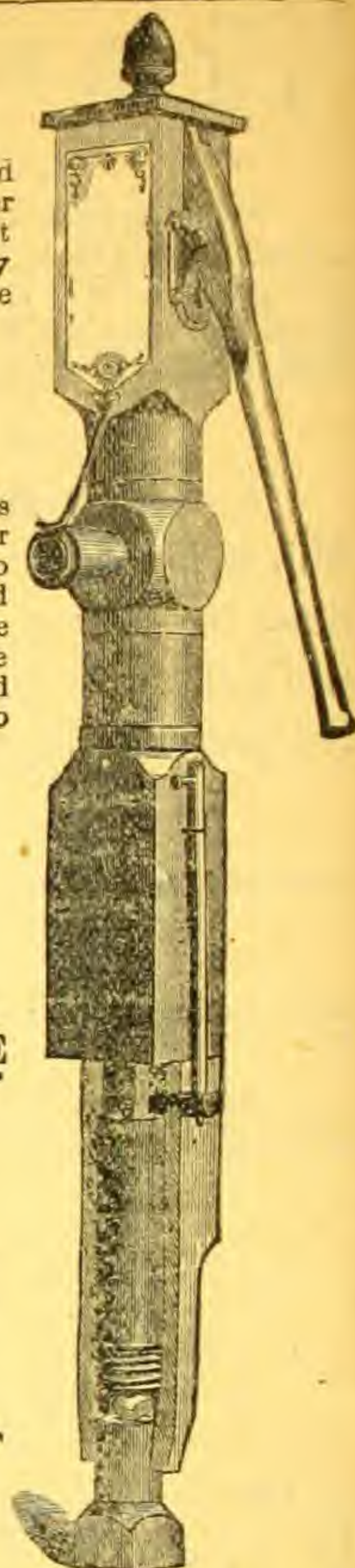


❄ PUMPS. ❄

I have added to my stock a line of Pumps, both Iron and Wood. They are especially adapted for stock, but no better Pump can be found to raise water for any other purpose. It will be noticed that I quote Pumps **COMPLETE** for any depth of well. I do this so that any one will know at a glance the full cost.

# WOOD PUMPS.

All my Wood Pumps and Pipe are made from first-class Tennessee White Wood or Poplar, which cannot be equaled or excelled for pump timber, being very tenacious, not liable to check, and perfectly tasteless. They are well finished and painted with three and four coats of pure lead and oil. The cylinders in all my Wood Pumps are Iron, Porcelain lined, are very smooth, and will wear a long time. They are intended to be the **BEST WOODEN PUMPS MADE**, and you run no risk in buying them.



# IRON PUMPS.

**ARE ANTI-FREEZING,**  
**HAVE EXTRA HEAVY CASTINGS AND THE**  
**BEST OF WORKMANSHIP.**

**ALL HAVE BRASS CYLINDERS.**  
**WILL WEAR FOR YEARS AND REMAIN**  
**PERFECTLY ROUND AND TRUE.**

THE LEATHER VALVES WILL LAST LONGER,  
RAISE MORE WATER AND DO IT EASIER  
THAN WITH ANY OTHER CYLINDER.

## NO. 7 PUMP FOR WELLS OF ANY DEPTH

**No. 7. Pump, same as cut, Cylinder and Pipe Complete for a Well.**

12 feet deep.....	\$ 9 00	50 feet deep.....	\$16 25
16 " " " " " " " "	9 75	55 " " " " " " " "	17 25
20 " " " " " " " "	10 50	60 " " " " " " " "	18 25
24 " " " " " " " "	11 00	70 " " " " " " " "	20 25
28 " " " " " " " "	11 75	80 " " " " " " " "	22 25
32 " " " " " " " "	12 50	90 " " " " " " " "	24 25
40 " " " " " " " "	14 25	100 " " " " " " " "	26 25
45 " " " " " " " "	15 25		

No. 8 has pipe, full size of cylinder, for drawing plunger, which can be taken out from the top of the pump. Is used in wells not to exceed 24 feet in depth.

**No. 8 Pump, Cylinder and Pipe Complete for**

12 foot well.....	\$8 25	20 foot well.....	\$ 9 50
16 " " .....	8 75	24 " " .....	10 00

This includes the Pump complete to put into the well. **Any** one can put it together.

In giving depth of well, give average depth of water.

No. 5 is a large 7x7 inch square Pump, Iron Bands; has three inch cylinder, and is calculated for stock and farm use where much water is used.

Prices of No. 5 Stock Pumps, 7x7,  
COMPLETE WITH PIPE FOR

20	foot well.....	\$7 00
22	".....	7 40
24	".....	7 80
26	".....	8 20
28	".....	8 60
30	".....	9 00

Or any other depth wanted.

No. 6—For house or cistern use—is 6x6 inch square. No Iron Bands.

No. 6 House or Cistern Pump, 6x8,  
COMPLETE WITH PIPE FOR

12 foot well	\$5 00
16 "	5 25
20 "	5 50
24 "	5 75
26 "	6 25
28 "	6 75
30 "	7 00

WELLS OVER TWENTY-FOUR FEET DEEP HAVE CYLINDER NEARER THE BOTTOM OF THE WELL. CAN ALSO SUPPLY PUMPS FOR DRIVE WELLS.



## POPULATION OF THE UNITED STATES.

FROM REPORTS OF THE SUPERINTENDENTS OF CENSUS.

STATES AND TERRITORIES.	CAPITALS.	Populat'n. 1890.	Area. Sq. M.
Alabama	Montgomery	17 1,513,017	50,722
Alaska Territory	Sitka	577,390	
Arizona Territory	Phoenix	59,620	113,916
Arkansas	Little Rock	24 1,128,179	52,198
California	Sacramento	22 1,208,130	188,981
Colorado	Denver	31 412,198	104,500
Connecticut	Hartford	29 746,258	4,750
Delaware	Dover	40 168,493	2,120
District of Columbia	Washington	45 230,392	60
Florida	Tallahassee	32 391,422	59,248
Georgia	Atlanta	12 1,837,353	58,000
Idaho Territory	Boise City	42 84,385	90,932
Illinois	Springfield	3 3,820,351	55,410
Indiana	Indianapolis	8 2,192,404	33,809
Indian Territory	Tahlequah	—	68,991
Iowa	Des Moines	10 1,911,896	55,045
Kansas	Topeka	19 1,427,096	88,318
Kentucky	Frankfort	11 1,858,635	37,680
Louisiana	Baton Rouge	25 1,118,587	41,346
Maine	Augusta	30 661,086	35,000
Maryland	Annapolis	27 1,042,390	11,124
Massachusetts	Boston	6 2,238,943	7,800
Michigan	Lansing	9 2,093,889	56,451
Minnesota	St. Paul	20 1,301,820	83,531
Mississippi	Jackson	21 1,289,600	47,156
Missouri	Jefferson City	5 2,679,184	65,350
Montana	Helena	41 132,159	143,776
Nebraska	Lincoln	26 1,058,910	75,955
Nevada	Carson City	44 45,761	81,539
New Hampshire	Concord	33 376,530	9,280
New Jersey	Trenton	18 1,444,933	8,320
New Mexico Territory	Santa Fe	47 153,593	121,201
New York	Albany	1 5,997,853	47,000
North Carolina	Raleigh	16 1,617,947	50,704
North Dakota	Bismarck	39 182,719	75,000
Ohio	Columbus	4 3,672,316	39,964
Oklahoma	Guthrie	49 61,834	
Oregon	Salem	38 313,767	95,274
Pennsylvania	Harrisburg	2 5,258,014	46,600
Rhode Island	Newport & Providence	35 345,500	1,306
South Carolina	Columbia	23 1,151,149	34,000
South Dakota	Pierre	37 328,808	77,000
Tennessee	Nashville	13 1,767,518	45,000
Texas	Austin	7 2,235,523	274,356
Utah Territory	Salt Lake City	40 207,905	88,056
Vermont	Montpelier	36 332,422	10,212
Virginia	Richmond	15 1,655,980	38,352
Washington	Olympia	34 349,390	69,994
West Virginia	Charleston	28 762,794	23,000
Wisconsin	Madison	14 1,686,880	53,924
Wyoming State	Cheyenne	43 60,705	88,000
Total		62,622,250	3,026,504

## WHEAT CROPS OF THE WORLD.

Prepared by S. G. Brock, Chief of Bureau of Statistics on Foreign Commerce of the United States.

Countries.	1888. Bushels. *	Countries.	1888. Bushels *
North America:		Europe:	
United States	415,868,000	Portugal	7,093,750
Canada	32,000,000	Roumania	† 51,075,000
South America:		Russia	‡ 254,619,000
Argentine Republic and Chili	28,375,000	Servia	4,540,000
Europe:		Spain	101,156,875
Austria	51,075,000	Sweden	† 4,236,250
Hungary	131,746,879	Norway	† 312,125
Belgium	14,876,130	Switzerland	1,702,590
Denmark	4,823,750	Turkey	42,562,500
France	273,620,125	Asia:	
Germany	105,000,000	India:	266,882,112
Great Britain	76,760,671	Africa:	
Ireland	4,823,750	Egypt	14,187,500
Greece	106,879,370	Australasia	47,588,167
Italy	4,256,250	All other	107,388,436
Netherlands		Total	2,152,669,134

\*Quantities by weight are reduced to Winchester bushels at the rate of 60 pounds to the bushel. †Included in all other. ‡Estimate of the Austrian Consul at Buda-Pesth. Other estimates are lower, that of the Evening Corn Trade list being 37,000,000 bushels. §Exclusive of Poland.

## MELTING POINTS OF METALS.

METALS.	Centi-grade.	Fahren-heit.	METALS.	Centi-grade.	Fahren-heit.
Aluminium	700	1,292	Iron, steel	1,400	2,552
Antimony	425	797	Lead	334	617
Arsenic	185	365	Magnesium	235	455
Bismuth	264	507.2	Mercury	-40	-40
Cadmium	320	608	Nickel	1,600	2,912
Cobalt	1,200	2,192	Potassium	62	143.6
Copper	1,091	1,995.8	Platinum	2,600	4,712
Gold	1,381	2,485.8	Silver	1,040	1,904
Indium	176	348.8	Sodium	96	172.8
Iron, wrought	1,530	2,786	Tin	235	455
Iron, cast	1,200	2,192	Zinc	412	773.6

## PRINCIPAL COUNTRIES OF THE WORLD, WITH THEIR AREA, POPULATION AND CAPITALS, 1890.

COUNTRY.	Square Miles.	Popula-tion.	Capital.
Chinese Empire	3,924,627	433,000,000	Pekin.
British Empire	7,778,347	237,391,788	London.
Russian Empire	8,404,767	108,843,192	St. Petersburg.
United States	3,026,504	62,622,250	Washington.
German Empire	208,744	46,852,450	Berlin.
Austria-Hungary	240,940	41,056,206	Vienna.
France	204,096	38,218,903	Paris.
Japan	156,604	38,507,177	Tokio.
Great Britain and Ireland	121,230	35,246,633	London.
Turkey	860,562	25,496,480	Constantinople.
Italy	114,406	30,260,065	Rome.
Spain	105,775	16,733,200	Madrid.
Brazil	13,275,326	12,333,375	Rio Janeiro.
Mexico	761,640	10,460,636	Mexico.
Persia	648,000	3,050,000	Teheran.
Morocco	260,000	5,000,000	Morocco.
Siam	310,000	6,000,000	Bangkok.
Roumania	49,262	5,500,000	Bucharest.
Belgium	11,373	5,853,278	Brussels.
Egypt	212,600	6,817,265	Cairo.
Portugal	35,812	4,708,178	Lisbon.
Norway and Sweden	170,980	4,738,901	Stockholm.
Canada	3,483,952	3,602,521	Ottawa.
Holland (Netherlands)	12,680	4,450,870	Amsterdam.
Abyssinia	158,000	3,000,000	Magdalia.
Columbia	432,400	3,403,532	Bogota.
Switzerland	15,991	2,906,750	Berne.
Peru	502,760	3,050,000	Lima.
Chili	130,977	2,527,320	Santiago.
Denmark	14,553	1,969,039	Copenhagen.
Norway	122,280	1,806,900	Christiania.
Venezuela	368,235	219,832	Caraccas.
Bolivia	500,870	2,080,000	Chuquisaca.
Argentine Republic	871,000	3,800,000	Buenos Ayres.
Servia	18,787	1,937,172	Belgrade.
Greece	19,941	1,979,423	Athens.
Guatemala	40,778	1,322,544	Guatemala.
Ecuador	218,984	1,004,651	Quito.
Hayti	29,000	960,000	Port au Prince.
Liberia	25,000	1,000,000	Monrovia.
San Salvador	9,500	634,120	San Salvador.
Uruguay	70,000	596,463	Montevideo.
Nicaragua	49,000	400,000	Nicaragua.
Paraguay	57,223	300,000	Asuncion.
Honduras	47,092	323,274	Comazagua.
Costa Rica	21,495	213,578	San Jose.
Siam		6,000,000	
Hawaii		57,985	
Corea		8,000,000	

## WEIGHT AND SPECIFIC GRAVITY OF METALS.

METALS.	W't. per cubic ft.	W't. per cubic in.	Specific gravity.
Aluminium	166	.096	2.67
Antimony, cast	419	.242	6.72
Bismuth	613	.353	9.822
Brass, cast	524	.3	8.4
Bronze	534	.308	8.561
Copper, cast	557	.31	8.607
Copper, wire	555	.32	8.9
Gold, 24 carat	1,208	.697	19.361
Gold, standard	1,106	.638	17.724
Gun-metal	528	.304	8.459
Iron, cast	450	.26	7.21
Iron, wrought	485	.28	7.78
Lead, cast	708	.408	11.36
Lead, rolled	711	.41	11.41
Mercury	849	.489	13.596
Platinum	1,344	.775	21.531
Platinum, sheet	1,436	.828	23.
Silver, pure	654	.377	10.474
Silver, standard	644	.371	10.312
Steel	490	.284	7.85
Tin, cast	455	.262	7.291
Zinc	437	.252	7.

## POPULATION OF THE WORLD.

	Square miles.	Population.	To sq. mile.
Europe*	3,756,860	357,379,000	94
Asia†	17,539,686	825,954,000	47
Africa‡	11,277,364	163,953,000	14
North and South America§	14,801,402	121,713,000	8
Australia	2,991,442	3,230,000	1
Oceanic Islands	733,120	7,420,000	10
Polar Regions	1,730,810	80,400	...
Totals	52,821,684	1,479,729,400	...

Among European countries Belgium leads in density of population, the proportion being 530 per square mile. Holland has 365, the United Kingdom 312, and England nearly 480 per square mile. The population for China proper is estimated at 350,000,000. The total population of the Chinese empire is given at 361,500,000, on an area of 4,674,420 square miles.

\*Without Iceland, Nova Zembla, Atlantic islands, etc. †Without Arctic islands. ‡Without Madagascar, etc. §Without Arctic regions. ||The continent and Tasmania.



## SCIENTIFIC ITEMS OF INTEREST.

A gallon of water, "U. S. Standard," weighs  $8\frac{1}{8}$  lbs. and contains 231 cubic inches.

A cubic foot of water weighs  $62\frac{1}{2}$  lbs. and  $7\frac{1}{2}$  gallons.

Each nominal horse-power of boilers requires 1 cubic foot of water per hour.

In calculating horse-power of steam boilers, consider for tubular or flue boilers 15 square feet of heating surface equivalent to one horse power.

Condensing engines require from 20 to 25 gallons of water to condense the steam evaporated from 1 gallon of water.

To find the pressure per lbs. per square inch of a column of water, multiply the height of the column in feet by 434. Approximately, every foot of elevation is equal to  $\frac{1}{2}$  lb per square inch pressure.

To find the capacity of a pump cylinder in gallons, multiply the area in inches by the length of the stroke in inches, which will give the total number of cubic inches; divide this amount by 261, (which is the cubical contents of a gallon in inches) and the product is the capacity of the pump cylinder in gallons.

The ordinary rate to run pumps is a piston speed of 100 feet per minute.

To find the quantity of water elevated by a pump in 1 minute, with a piston speed of 100 feet per minute, square the diameter of water cylinder in inches and multiply by 4. Example: Capacity of a 5-inch cylinder is desired, the square of the diameter (5 in) is 25, which, multiplied by 4, gives 100, the number of gallons per minute (approximately).

To find the diameter of a pump-cylinder to move a given quantity of water per minute (piston speed being 100 feet per minute), divide the number of gallons by 4, then extract the square root, and the result will be the diameter in inches.

To find the velocity in feet per minute necessary to discharge a given volume of water in a given time, multiply the number of cubic feet of water by 144, and divide the product by the area of pipe in inches.

To find the area of a required pipe, the volume and velocity of water being given, multiply the number of cubic feet of water by 144, and divide the product by the velocity of water in feet. The area being found, it is easy to get the diameter of pipe necessary.

The area of a steam piston multiplied by the steam pressure, gives the total amount of pressure exerted. The area of the water piston multiplied by the pressure of water per square inch gives the resistance. A margin must be made between the power and resistance to move the piston at the required speed, usually reckoned about 50 per cent.

## NATURALIZATION LAWS OF THE UNITED STATES.

The conditions under and the manner in which an alien may be admitted to become a citizen of the United States, are prescribed by Sections 2165-74 of the Revised Statutes of the United States.

## DECLARATION OF INTENTION.

The alien must declare upon oath before a circuit or district court of the United States, or a district or supreme court of the Territories, or of a court of record of any of the States having common law jurisdiction, and a seal and clerk, two years at least prior to his admission, that it is, *bona fide*, his intention to become a citizen of the United States, and to renounce forever all allegiance and fidelity to any foreign prince or State, and particularly to the one of which he may be at the time a citizen or subject.

## OATH ON APPLICATION FOR ADMISSION.

He must, at the time of his application to be admitted, declare on oath, before some one of the courts above specified, "that he will support the Constitution of the United States, and that he absolutely and entirely renounces and adjures all allegiance and fidelity to every foreign prince, potentate, State or sovereignty, and particularly, by name, to the prince, potentate, State or sovereignty of which he was before a citizen or subject, which proceedings must be recorded by the clerk of the court."

## CONDITIONS OF CITIZENSHIP.

If it shall appear to the satisfaction of the court to which the alien has applied that he has resided continuously within the United States for at least five years, and within the State or Territory where such court is at the time held one year at least; and that during that time "he has behaved as a man of good moral character, attached to the principles of the Constitution of the United States, and well disposed to the good order and happiness of the same," he will be admitted to citizenship.

## TITLES OF NOBILITY.

If the applicant has borne any hereditary title or order of nobility, he must make an express renunciation of the same at the time of his application.

## SOLDIERS.

Any alien of the age of 21 and upward, who has been in the armies of the United States and has been honorably discharged therefrom, may become a citizen on his petition, without any previous declaration of intention, provided that he has resided in the United States at least one year previous to his application, and is of good moral character. (It is judicially decided that residence of one year in a particular State is not requisite.)

## MINORS.

An alien under the age of 21 years who has resided in the United States three years next preceding his arriving at that age, and has continued to reside therein to the time he may make application to be admitted a citizen thereof, may, after he arrives at the age of 21 years, and after he has resided five years within the United States, including the three years of his minority, be admitted a citizen; but he must make a declaration on oath and prove to the satisfaction of the court that for two years next preceding it has been his *bona fide* intention to become a citizen.

## CHILDREN OF NATURALIZED CITIZENS.

The children of persons who have been duly naturalized, being under the age of 21 years at the time of the naturalization of their parents, shall, if dwelling in the United States, be considered as citizens thereof.

## CITIZENS' CHILDREN WHO ARE BORN ABROAD.

The children of persons who now are or have been citizens of the United States are, though born out of the limits and jurisdiction of the United States, considered as citizens thereof.

## CHINESE.

The naturalization of Chinamen is expressly prohibited by Section 14, Chapter 126, Laws of 1882.

## PROTECTION ABROAD TO NATURALIZED CITIZENS.

Section 2,000 of the Revised Statutes of the United States declares that "all naturalized citizens of the United States while in foreign countries are entitled to and shall receive from this Government the same protection of persons and property which is accorded to native-born citizens."

## THE RIGHT OF SUFFRAGE.

The right to vote comes from the State, and is a State gift. Naturalization is a Federal right, and is a gift of the Union, not of any one State. In nearly one-half the Union aliens (who have declared intentions) vote and have the right to vote equally with naturalized or native-born citizens. In the other half only actual citizens may vote. The Federal naturalization laws apply to the whole Union alike, and provide that no alien may be naturalized until after five years' residence. Even after five years' residence and due naturalization he is not entitled to vote unless the laws of the State confer the privilege upon him, and he may vote in one State (Minnesota) four months after landing, if he has immediately declared his intention, under the United States law, to become a citizen.

## BUSINESS MAXIMS.

Endeavor to be perfect in the calling in which you are engaged. Think nothing insignificant which has a bearing upon your success.

There is more in the use of advantages than in the measure of them.

Make no investments without a full acquaintance with their nature and condition; and select such investments as have intrinsic value.

Of two investments, choose that which will best promote your regular business.

Become known—and favorably known.

Never refuse a choice when you can get it.

Goods well bought are half sold.

Goods in store are better than bad debts.

Nothing valuable is lost by civility.

By prosecuting a useful business energetically, humanity is benefited.

Keep accurate accounts, and know the exact condition of your affairs.

Be economical; a gain usually requires expense; what is saved is clear.

Reality makes no allowances for wishes or bad plans.

## DIVISIONS OF TIME.

The ordinary or Solar Day is measured by the rotation of the earth upon its axis, and is of different length, owing to the ellipticity of the earth's orbit and other causes; but a mean solar day, recorded by the timepiece, is 24 hours long.

An Astronomical Day commences at noon, and is counted from the first to the 24th hour. A Civil Day commences at midnight, and is counted from the first to the 12th hour, when it is counted again from the first to the 12th hour. A Nautical Day is counted as a civil day, but commences, like an astronomical day, from noon.

A Calendar Month varies in length from 28 to 31 days.

A mean Lunar Month is 29 days, 12 hours, 44 minutes, 2.87 seconds.

A year is divided into 365 days.

A Solar Year, which is the time occupied by the sun in passing from one vernal equinox to another, consists of nearly  $365\frac{1}{4}$  solar days, or 365 days, 5 hours, 48 minutes and 49.7 seconds.

A Julian Year is 365 days. A Gregorian is  $365\frac{1}{4}$  days. Every fourth year is Bissextile, or Leap Year, and is 366 days. The error of the Gregorian computation amounts only to one day in 3,846 years.

## HARVESTS OF THE WORLD.

January is the harvest month in Australia, New Zealand, Chili, and Argentine Republic.

February and March in East India and Upper Egypt.

April in Lower Egypt, Syria, Cyprus, Persia, Asia Minor, India, Mexico, and Cuba.

May in Tunis, Algeria, Central Asia, China, Japan, Morocco, Texas, and Florida.

June in Turkey, Greece, Italy, Spain, Portugal, the South of France, California, Oregon, Louisiana, Mississippi, Alabama, Georgia, Carolina, Tennessee, Virginia, Kentucky, Kansas, Arkansas, Utah, Colorado, Missouri, and Southern Maryland.

July in Roumania, Bulgaria, Austro-Hungaria, the South of Russia, Germany, Switzerland, France, the South of England, Nebraska, Iowa, Illinois, Indiana, Michigan, Ohio, New York, New England, and Western Maryland.

August in Belgium, Holland, Great Britain, Denmark, Poland, Minnesota, Wisconsin, Dakota, Montana, Canada, Columbia, and Manitoba.

September and October in Scotland, Sweden, Norway, and North Russia.

November in Peru and South Africa.

December in Burmah.



## VALUE OF FOREIGN COINS.

As adopted by the United States Treasury Department January 1, 1889. Par of exchange or equivalent in terms of U. S. gold dollar.

Countries.	Monetary Unit.	Equivalent.
Argentine Republic.....	Peso.....	\$ .96,5
Austria.....	Florin.....	.33,6
Belgium.....	Franc.....	.19,3
Bolivia.....	Boliviano.....	.68
Brazil.....	Milreis of 1,000 reis.....	.54,6
British Possessions in N. A.....	Dollar.....	1.00
Chili.....	Peso.....	.91,2
China.....	Haikwan tael.....	1.20
Cuba.....	Peso.....	.92,6
Denmark.....	Crown.....	.26,8
Ecuador.....	Sucre.....	.68
Egypt.....	Pound (100 piasters).....	4.94,3
France.....	Franc.....	.19,3
German Empire.....	Mark.....	.23,8
Great Britain.....	Pound Sterling.....	4.86,6 1/2
Greece.....	Drachm.....	.19,3
Guatemala.....	Peso.....	.68
Haiti.....	Gourde.....	.96,5
Honduras.....	Peso.....	.68
India.....	Rupee of 16 annas.....	.32,3
Italy.....	Lira.....	.19,3
Japan.....	Yen.....	.99,7
Liberia.....	Dollar.....	1.00
Mexico.....	Dollar (silver).....	.73,9
Netherlands.....	Florin.....	.40,2
Nicaragua.....	Peso.....	.68
Norway.....	Crown.....	.26,8
Peru.....	Sol.....	.68
Portugal.....	Milreis of 1,000 reis.....	1.08
Russia.....	Ruble of 100 copecks.....	.54,4
Spain.....	Peseta of 100 centimes.....	.19,3
Sweden.....	Crown.....	.26,8
Switzerland.....	Franc.....	.19,3
Tonquin.....	Plaster.....	.72
Tripoli.....	Mahbud of 20 piasters.....	.61,4
Turkey.....	Piaster.....	.04,4
United States of Columbia.....	Peso.....	.68
Venezuela.....	Bolivar.....	.13,6

## GENERAL SUMMARY OF CHURCHES IN UNITED STATES BY FAMILIES.

	Chs.	Min.	Com.
Adventists, - - - - -	1,773	765	58,742
Baptists, - - - - -	48,371	32,343	4,292,291
Christian Union, - - - - -	1,500	500	120,000
Congregationalists, - - - - -	4,689	4,640	491,985
Friends, - - - - -	763	1,017	106,930
German Evangelical Church, - - - - -	850	665	160,000
Lutherans, - - - - -	7,911	4,612	1,086,048
Mennonites, - - - - -	563	665	102,671
Methodists, - - - - -	54,711	31,765	4,980,240
Moravians, - - - - -	101	114	11,358
New Jerusalem, - - - - -	100	113	6,000
Presbyterians, - - - - -	13,619	9,974	1,229,012
Episcopalians, - - - - -	5,227	4,100	480,176
Reformed, - - - - -	2,081	1,379	282,856
Roman Catholics, - - - - -	7,523	8,332	*8,277,039
Salvation Army, - - - - -	360	1,024	8,771
Unitarians, - - - - -	407	510	20,000
Universalists, - - - - -	732	685	42,952
Grand total, - - - - -	151,261	103,303	21,757,171

\*Catholic population.

## GREAT CATHEDRALS.

Length.	Breadth.	Height.	Length.	Breadth.	Height.
St. Peter's, 613	450	438	Antwerp, 384	171	402
St. Paul's, 500	248	404	Strasbourg, 525	195	465
Duomo, 555	240	375	Milan, 477	186	360
Notre Dame, 416	153	298	Canterbury, 530	154	235
Cologne, 444	283	—	York, 524	261	—
Toledo, 395	178	—	Winchester, 554	208	—
Rheims, 480	163	117	Durham, 411	170	214
Chartres, 430	150	373	Ely, 617	178	—
Rouen, 469	146	465	Salsbury, 473	229	279

## THE AUDITORIUM BUILDING IN CHICAGO, ILL.

The Auditorium building includes:  
The Auditorium—Permanent seating capacity over 4,000; for conventions, etc., (for which the stage will be utilized), about 8,000.  
Contains the most complete and costly stage and organ in the world.

Recital Hall—Seats over 500.  
Business Portion—Consists of stores and 136 offices, part of which are in the tower.

Tower Observatory—To which the public are admitted. United States signal service occupies part of the 17th, 18th and 19th floors of tower.

[Above four departments of the building are managed by the Chicago Auditorium association.]

Auditorium Hotel—Has 400 guest-rooms. The grand dining-room (175 feet long) and the kitchen are on the top floor. The magnificent banquet hall is built of steel, on trusses, spanning 20 feet over the auditorium.

Ground broken for the building January, 1887.

The corner-stone was laid October 6, 1887.

The copstone was laid on top of the tower October 2, 1889.  
The Recital hall was dedicated October 12, 1889.  
The Auditorium was dedicated December 9, 1889.  
The hotel was dedicated January 30, 1890.  
The building was completed February, 1890.  
Cost about \$3,200,000, not including land.  
Area covered by building, about 1 1/2 acres.  
Total street frontage (fronting Congress street, Michigan and Wabash avenues), 710 feet.  
Height of main building (10 stories), 145 feet.  
Height of tower above main building (8 floors) 95 feet.  
Height of lantern tower above main tower (2 floors), 30 feet.  
Total height, 270 feet.  
Size of tower, 70x41 feet; the foundations cover about two and one-half times larger area.  
Weight of entire building, 110,000 tons.  
Weight of tower, 15,000 tons.  
Iron work cost about \$600,000.  
Number of brick in building, 17,000,000.  
Number of square feet of Italian marble mosaic floors, 50,000.  
(Containing about 50,000,000 pieces of marble, each put in by hand.)  
Number of square feet of terra cotta (arches and partitions) 800,000.  
Number of square feet of plate glass, 60,000.  
Number of miles of gas and water pipes, 25.  
Number of miles of electric wire and cable, 230.  
Number of miles of steel cable for moving scenes on stage, 11.  
Number of electric lights, 10,000.  
Number of dynamos, 11.  
Number of electric motors for driving ventilating apparatus and other machinery, 13.  
Number of hydraulic motors for driving machinery, 4.  
Number of boilers, 11.  
Number of pumping engines, 21.  
Number of elevators, 13.  
Number of hydraulic lifts for moving stage platforms, 26.

## HEIGHTS OF PRINCIPAL MONUMENTS IN THE WORLD.

Names.	Places.	Feet.
Egyptian Obelisk, now in	New York,	88
Obelisk of Luxor, now in	Paris,	110
Trajan's Pillar, Rome,	Italy,	151
Monument, Place Vendome,	Paris,	153
Washington Monument,	Baltimore,	175
Leaning Tower of Pisa,	Italy,	179
Bunker Hill Monument,	Massachusetts,	221
Church of Notre Dame,	Paris,	224
Porcelain Tower, Nankin,	China,	260
Column at Delhi,	Hindustan,	262
Trinity Church,	New York,	284
Assinelli Tower, Bologna,	Italy,	314
St. Mark's Church,	Venice,	328
Cathedral of Notre Dame, Munich,	Bavaria,	348
Pyramid of Sakkarah,	Egypt,	256
Cathedral of Utrecht,	Holland,	356
Cathedral of Milan,	Lombardy,	355
Cathedral of Seville,	Spain,	360
Church at Friborg,	Germany,	386
Cathedral at Cremona,	Lombardy,	396
Cathedral at Florence,	Italy,	387
Salisbury Cathedral,	England,	400
St. Paul's Church, London,	England,	365
St. Martin's Church at Landshut,	Germany,	411
St. Peter's Church,	Rome,	448
Pyramid of Cephrenes,	Egypt,	456
Strasbourg Cathedral,	France,	474
Antwerp Cathedral,	Belgium,	476
Pyramid of Cheops,	Egypt,	486

## CURIOSITIES OF FIGURES.

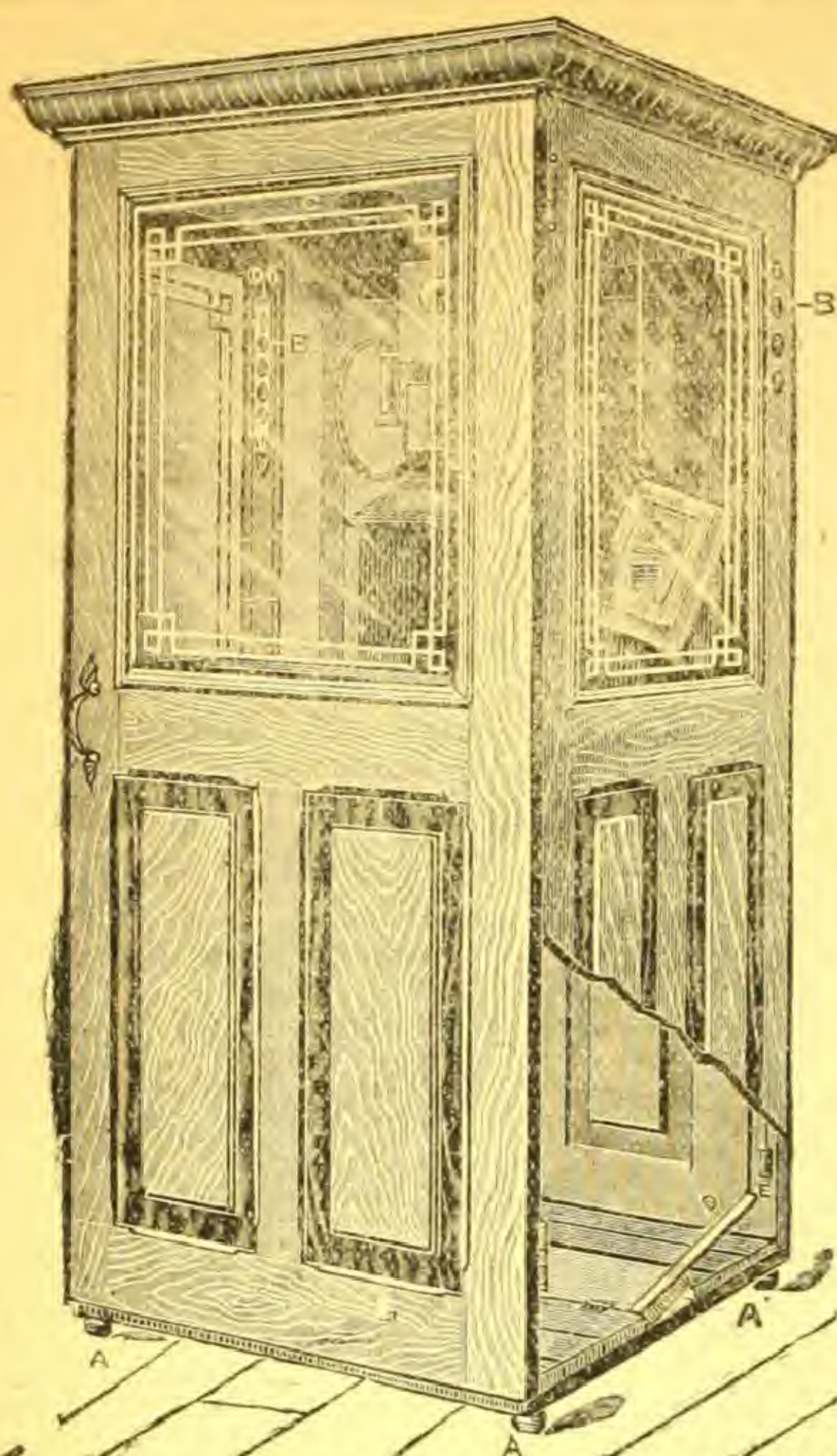
A very curious number is 142,857, which, multiplied by 1, 2, 3, 4, 5, or 6, gives the same figures in the same order, beginning at a different point, but if multiplied by 7, gives all nines. Multiplied by 1 it equals 142,857, multiplied by 2 equals 285,714, multiplied by 3 equals 428,571, multiplied by 4 equals 571,428, multiplied by 5 equals 714,285, multiplied by 6 equals 857,142, multiplied by 7 equals 999,999. Multiply 142,857 by 8 and you have 1,142,856. Then add the first figure to the last, and you have 142,857, the original number, the figures exactly the same as at the start. Another mathematical wonder is the following: It is discovered that the multiplication of 9 8 7 6 5 4 3 2 1 by 45 gives 44, 44, 44, 44, 45. Reversing the order of the digits and multiplying 1 2 3 4 5 6 7 8 9 by 45 we get a result equally curious, 5,555,555,505. If we take 1 2 3 4 5 6 7 8 9 as the multiplicand and, interchanging the figures of 45, take 54 as the multiplier, 6,666,666,606. Returning to the multiplicand 9 8 7 6 5 4 3 2 1, and taking 54 as the multiplier again, we get 53,333,333,34—all 3's except the first and the last figures, which together read 54, the multiplier. Taking the same multiplicand and 27, the half of 54, as the multiplier, we get a product of 26,666,666,667—all 6's except the first and last figures, which together read 27, the multiplier. Now interchanging the order of the figures 27 and using 72 as the multiplier, 9 8 7 6 5 4 3 2 1 as the multiplicand, we get a product of 71,111,111,112—all 1's except the first and last figures, which read together 72, the multiplier.

## THE SEXES—WOMEN TO 1,000 MEN.

United States.....	983	Prussia.....	1,030
America (at large).....	980	Greece.....	940
Scotland.....	1,096	Europe (at large).....	1,021
Ireland.....	1,050	Africa (estimated).....	975
England and Wales.....	1,054	Asia (estimated).....	940
France.....	1,007	Australasia (estimated).....	985

In a grand aggregate, therefore, of 12,000 men there is a surplus of about 161 women.





# THE STEVENS PATENT TELEPHONE CLOSET.

In Time all Telephones will be Enclosed  
where it is Possible to Enclose Them.

.....W H Y ?.....

On Account of the Privacy of Talk.  
Telephones will Stay in Better Order.  
The Greater Ease of Communication.

These are good reasons alone, but this New Patent Telephone  
Closet has all of these and many more.

**No. 1.—PRICE, - \$35.00.**

No. 1.—Height 6 ft. 10 inches; width and depth 2 ft. 6½ inches. The cornice projects 2½ inches on all sides. Is hard wood, (antique oak,) with hard oil finish, and is a nice piece of furniture. An ornament for any office, and good enough for any private residence. Outside 'Phones are not only harder to use but attract attention, and are a great disturber in the office or room.

## DESCRIPTION OF CUT.

- A Shows the insulation, porcelain legs.
  - B Shows shows the valves open when the 'Phone is not in use. The moment a person steps into the Closet, they close, shutting off all of the outside noise, making communication more private.
  - C Is the simple mechanism that operates the same.
  - D Shows the top of Closet covered with paper or cloth, which deadens all sound and echo.
  - E Shows the weights that close the door. This explains the operation of the Closet.
- The superior points of the Case are as follows:

### INSULATION.

The porcelain legs are to insulate it, making the case the same as if it stood entirely on a glass floor. There is no communication between the 'Phone and the person using it, or with anything outside. An electric wire coming in contact with the Telephone wire would have no effect on the person talking. A thunder storm would be the same. Much of the buzzing and singing in Telephones is also done away with.

### SAFETY.

### VIBRATION.

All Telephones are affected more or less by vibration, communicated from surrounding objects, the floor, walls, &c. To obviate this, **RUBBER RINGS** are placed between the Insulators and the floor of the Closet, so that the whole case **RESTS ON RUBBER**, which, being elastic, does away with a large per cent. of the vibration.

### POSITION.

**The Closet can be Placed Anywhere Wanted.**

A Telephone is usually placed on the wall, a post or a column, and in many cases is inconvenient to get at to use. With a Telephone Closet you can set it anywhere you choose, even in the middle of the room if wished.

### WHERE.

### EXCLUSIVENESS.

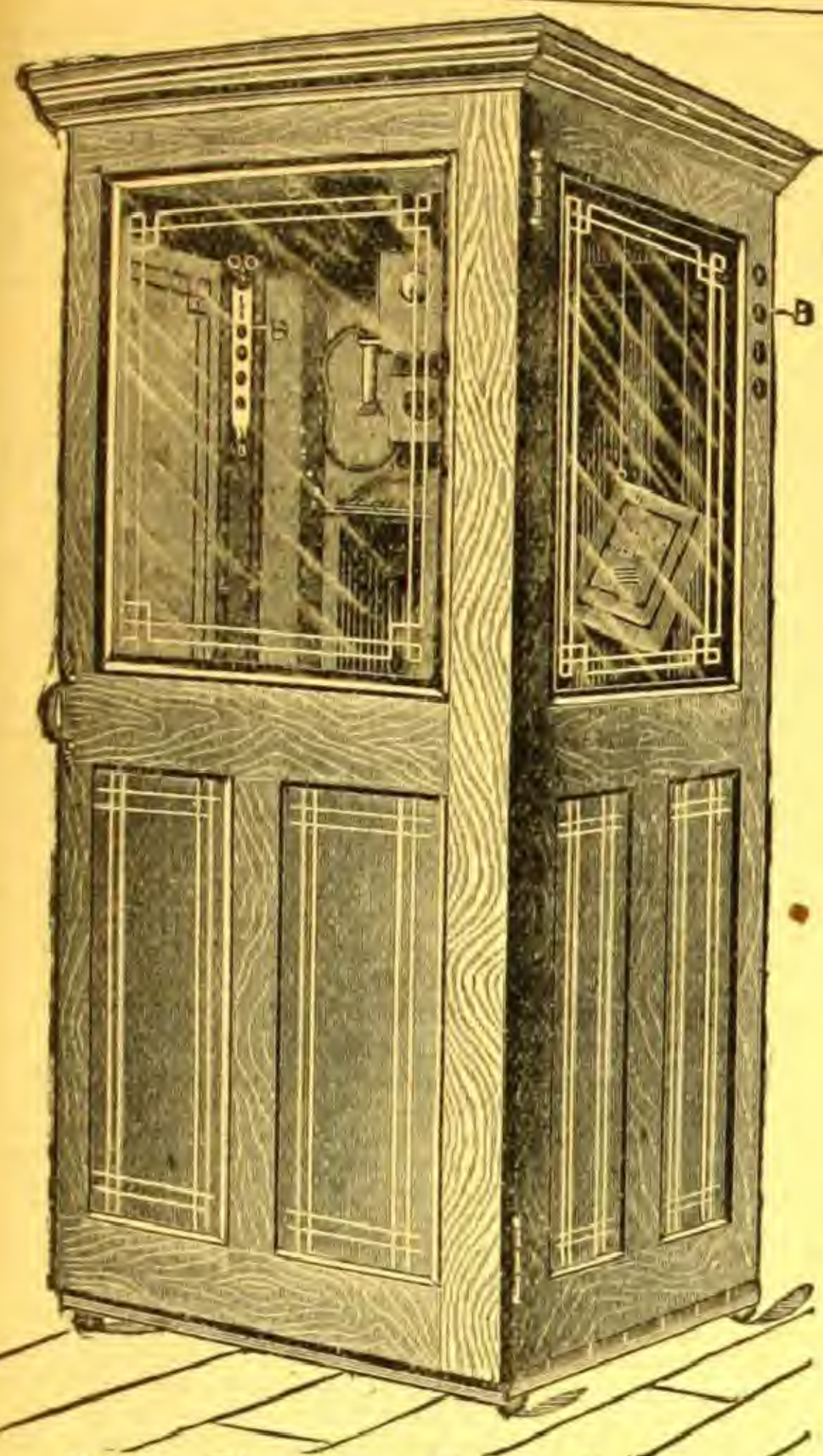
The door is always closed, except in entering or coming out. The bell is heard through the openings at the sides. A person entering allows the door to close behind him, and his weight automatically closes the valves, leaving him entirely cut off from the outside, making communication private, exclusive and much easier. The insulation helps to do this.

### COMFORT.

The Telephone is Away from the Dust and Dirt and Keeps in Perfect Order. The Quiet does the rest.



# The Stevens Patent Telephone Closet



## COST.

THE PATENT  
TELEPHONE  
CLOSET  
COSTS LESS  
THAN  
A  
PLAIN CASE,  
BUILT  
BY  
A MECHANIC,  
HAVING  
NONE OF  
THE  
PATENTED  
FEATURES.

### No. 2. The Same Size as No. 1.

Is soft wood stained to imitate mahogany. The insulators and all other parts are the same as in No. 1, and is calculated for toll stations, offices, stores and public places, where there is not so much care for appearance.

No. 2. PRICE. - - - \$25 00.

### Description of No. 1 and No. 2 Closets.

They are entirely sectional in six pieces. They are put together with screws, and can be set up or taken down in a few minutes.

They fasten to the floor with screws that go down through the porcelain legs.

The ceiling is cloth or paper, to deaden all sound.

The glass is of good quality with a border cut in it.

The closet has a shelf inside for writing on.

### Advantages of the Sectional Way of Building.

The closet can be packed and shipped in close compass. After it is up, if you wish a change it can be taken down and moved with but little trouble. If you change your location it is as easily moved as your office desk. If you wish at any time to dispose of it, it is salable. If the case was built solid you could do none of these.

The cost to me of building this way, with the facilities I have, is no more than if built solid; and no carpenter can build a solid case as good as these, even **WITHOUT THE PATENT ATTACHMENTS**, for the same price.

### NOTE.

Doors can be hung as in cuts or on the other edge if wanted. Any one wanting extra fine cases of Mahogany, Oak, California Red Wood, Walnut or Cherry, can have the same built of any size and as wanted. Cases extra large or small, to fit any place, to order with all attachments. Prices are cased, free on board cars at Toledo, Ohio.



## WEIGHT, STATURE, ETC., OF MAN.

The mean weight and stature of the human body at birth, and at every subsequent age, together with the expectancy of life from 20 to 70 years of age, is as follows:

MALES.			FEMALES.			YEARS.		YEARS.	
Age.	Feet.	Lbs.	Age.	Feet.	Lbs.	Age.	Expectancy.	Age.	Expectancy.
0	1.64	7.06	0	1.62	6.42	20	41½	46	24
2	2.60	25.01	2	2.56	23.53	21	40¾	47	23½
4	3.04	31.38	4	3.00	28.07	22	40	48	22½
6	3.44	38.80	6	3.38	35.29	23	39½	49	22
8	4.00	49.95	8	3.92	47.10	24	38¾	50	21½
11	4.36	59.77	11	4.26	56.57	25	38	51	20¾
13	4.72	75.81	13	4.60	72.65	26	37¾	52	19¾
15	5.07	96.40	15	4.92	89.04	27	36¾	53	19
17	5.36	116.56	17	5.10	104.34	28	35¾	54	18½
18	5.44	127.59	18	5.13	112.55	29	35	55	17¾
20	5.49	132.46	20	5.16	115.30	30	34¾	56	17
30	5.52	140.38	30	5.18	119.82	31	33¾	57	16¾
40	5.52	140.42	40	5.18	121.81	32	33	58	15¾
50	5.49	139.96	50	5.04	123.86	33	32¾	59	15
60	5.38	136.07	60	4.97	119.76	34	31¾	60	14¾
70	5.32	131.27	70	4.97	113.60	35	31	61	14
80	5.29	127.54	80	4.94	108.80	36	30½	62	13¾
90	5.29	127.54	90	4.94	108.81	37	29¾	63	13
						38	29	64	12½
						39	28¾	65	11¾
						40	27¾	66	11¼
						41	27	67	10¾
						42	26½	68	10¼
						43	25¾	69	9¾
						44	25¼	70	9¼
						45	24½		
Mean . . . 103.66			Mean . . . 93.73						

The weight of the male infant at birth is 7 lbs. avoirdupois; that of the female is not quite 6½ lbs. The maximum weight (140½ lbs.) of the male is attained at the age of 40; that of the female (nearly 124 lbs.) is not attained until 50; from which ages they decline afterwards; the male to 127½ lbs., the female to 100 lbs., nearly a stone. The full grown adult is 20 times as heavy as a new born infant. In the first year he triples his weight, afterwards the growth proceeds in geometrical progression, so that if 50 infants in their first year weigh 1,000 lbs., they will in the second weigh 1,210 lbs.; in the third 1,331 lbs.; in the fourth 1,464 lbs.; the term remaining very constant up to the ages of 11-12 in females and 12-13 in males, where it must be nearly doubled; afterwards it may be continued, and will be found very nearly correct up to the age of 18 or 19, when the growth proceeds very slowly. At an equality of age the male is generally heavier than the female. Towards the age of 12 years only, an individual of each sex, has the same weight. The male attains the maximum weight about the age of 40, and he begins to lose it very sensibly towards 60. At 80 he loses about 13,238 lbs., and the stature is diminished 2,756 inches. Females attain their maximum weight about 50. The mean weight of a mature man is 104 lbs., and of an average woman 94 lbs. In old age they lose about 12 or 14 lbs. Men weigh most at 40, women at 50 and begin to lose weight at 60. The mean weight of both sexes in old age is that which they had at 19.

When the male and female have assumed their complete development, they weigh almost exactly 20 times as much as at birth, while the stature is about 3½ times greater.

Children lose weight during the first three days after birth; at the age of a week they sensibly increase; after 1 year they triple their weight; then they require 6 years to double their weight, and 13 to quadruple it.

It has been computed that nearly 2 years sickness is experienced by every person before he is 70 years old, and therefore that 10 days per annum is the average sickness of human life. Till 40 it is but half, and after 50 it rapidly increases. The mixed and fanciful diet of man is considered the cause of numerous diseases, from which animals are exempt. Many diseases have abated with changes of diet, and others are virulent in particular countries, arising from peculiarities.

## HUMAN LONGEVITY.

Of 100,000 male and female children, on a mean of many tables, it appears by Quetelet, in the first month the number is reduced to 90,396, or nearly a tenth. In the second, to 87,936. In the third, to 86,175. In the fourth, to 84,720. In the fifth, to 83,571. In the sixth, to 82,526, and by the end of the first year to 77,528, the deaths being 2 in 9. The next four years reduces the 77,528 to 62,448, indicating 37,552 deaths before the completion of the fifth year.

At 25 years the 100,000 are half, or 49,995; at 52 a third. At 58¼ a fourth, or 25,000; at 67, a fifth; at 76, a tenth; at 81, a twentieth, or 5,000; and 10 attain 100. Children die in large proportions, because their diseases cannot be explained, and because the organs are not habituated to the functions of life. The mean of life varies in different countries from 40 to 45. A generation from father to son, is about 30 years; of men in general, 5-6 die before 70, and 15-16 before 80. After 80 it is rather endurance than enjoyment. The nerves are blunted, the senses fail, the muscles are rigid, the softer tubes become hard, the memory fails, the brain ossifies, the affections are buried, and hope ceases, the 16th die at 80; except a 133d, at 90. A remainder die from inability to live, at or before 100.

At about the age of 36 the lean man usually becomes fatter, and the fat man leaner. Again, between the years 43 and 50, his appetite fails, his complexion fades, and his tongue is apt to be furred upon the least exertion of body or mind. At this period his muscles become flabby, his joints weak, his spirits droop, and his sleep is imperfect and unrefreshing. After suffering under these complaints a year, or perhaps two, he starts afresh with renewed vigor and goes on to 61 or 62, when a similar change takes place, but with aggravated symptoms. When these grand periods have

been successfully passed, the gravity of incumbent years is more strongly marked, and he begins to boast of his age.

In Russia, much more than in any other country, instances of longevity are numerous if true. In the report of the Holy Synod, in 1827, during the year 1825, and only among the Greek religion, 848 men had reached upwards of 100 years of age; 32 had passed their 120th year; 4 from 130 to 135. Out of 606,818 men who died in 1826, 2,785 were above 90; 1,432 above 95; and 818 above 100 years of age. Among this last number 88 were above 115; 24 more than 120; 7 above 125; and one 160. Riley asserts that Arabs in the Desert live 200 years.

On the average, men have their first-born at 30, and women at 28. The greater number of deliveries take place between 25 and 35. The greatest number of deliveries take place in the winter months, and in February, and the smallest in July, i. e., to February, as 4 to 5 in towns, and 3 to 4 in the country. The night births are to the day, as 5 to 4.

## HUMAN STRENGTH.

In Schulze's experiments on human strength, he found that men of 5 feet, weighing 126 lbs., could lift vertically 156 lbs. 8 inches, 217 lbs. 1.2 inches. Others 6.1 feet, weighing 183 lbs., 156 lbs. 13 inches, and 217 lbs. 6 inches. Others 6 feet 3 inches, weighing 158 lbs., 156 lbs. 16 inches, and 217 lbs. 9 inches. By a great variety of other experiments he determined the mean human strength at 30 lbs., with a velocity of 2.3 feet per second.

Smeaton, a good authority, reckoned 1 horse equal to five men. Porters carry from 150 to 250 lbs. A man draws horizontally 70 to 80 lbs., and thrusts at the height of his chest 28 or 30 lbs. In hot climates men cannot perform half the continued labor. A man's mean labor, per Young, is sufficient to raise 10 lbs. 10 feet in a second, for 10 hours per day, or 100 lbs. 1 foot in a second, or 36,000 feet in 10 hours; that is, 100 lbs. per day would be 3,600,000 feet in a day, which he calls a dynamic unit. The force of a man in turning a winch is taken at 116 lbs.; or as much as would raise 256 lbs. 3,281 feet in a day; his force in pumping is as 190, or equal to 419 lbs. in 3,281 feet; in ringing, 259, or 572 lbs. in 3,281 feet; and in rowing, 273, or 608 lbs. in 3,281 feet. In working a pump, a winch, a bell, and rowing, the effects are as 100, 167, 227, and 248. A man with an auger exerts a force of 100 lbs., with a screw driver of 84 lbs., with a windlass 60 lbs., a hand-plane 50 lbs., a hand-saw 36 lbs.

## DIET MOST CONDUCTIVE TO MAINTAIN HEALTH AND STRENGTH FOR MENTAL OR PHYSICAL LABOR.

Beyond all question a well selected vegetable diet is the best fitted for both of these important uses. A great percentage of the manifold disorders which afflict humanity are generated by the use of pork, veal and other meats in immoderate quantities and prepared in preposterous forms with lard, rich sauces, seasoning, etc. "Vegetable ailment, as neither distending the vessels nor loading the system, never interrupts the stronger action of the mind; while the heat, fullness and weight of animal food is adverse to its efforts."—Cullen.

Carnaro, the dietest, allowed himself 12 oz. of dry food, and 14 oz. of liquids per day, from the age of 40 to 100.

Of all animal food in common use, pork is decidedly the worst. Its use as food frequently engenders an extremely painful disease, by many pronounced incurable, caused by a filthy parasite which exists naturally in the muscles of swine.

"Good bread contains the best food for man in the proportions required for healthy nourishment. Wheat is the king of grains—the most perfect food for man; but we have bread also of rye, oat meal, barley, maize, rice, etc., and even a baked potato is closely allied to bread. At the best white bread is often a cause of disease. Unless one eats considerable proportions of fruit or vegetables with it, it produces constipation.

"The sweetest, and most nutritious, the healthiest bread in the world is that made from unbolted wheat flour—brown bread; not the dry and tasteless stuff sometimes made by bakers by mixing bran with their ordinary dough, but bread made of the "whole meal" of good sound wheat, and containing all its nutritive elements. Chemists have found by analysis that the nitrogenous or flesh-forming portion of wheat resides chiefly in its outer layer—the very portion thrown away, or given to cattle; and physiologists have also discovered that it is this portion which keeps up a healthy action of the bowels. No person who lives chiefly or largely on genuine brown bread, or its equivalent, in perhaps a better form—porridge made of coarse wheat meal—ever suffers from constipation, and long-standing cases are speedily cured by a diet of pure wheat and fruit. I have never known a case, even of years' standing, and constant use of aperients, that did not soon yield to such a diet.

"From the earliest known ages brown and wheat bread has been famed as a most healthy invigorating food. Hippocrates, the father of medicine, prescribed it; the hardy Spartans lived on it; the Romans of the heroic ages lived on it, and their armies conquered the world on a diet of brown bread. The most healthy peasantry of central Europe eat it as their common food. Baron Steuben said the peculiar healthfulness of the Prussian soldiery a century ago was owing to their living almost entirely on unbolted wheat bread. During the naval glory of Holland her sailors ate the same kind. During the wars of Napoleon, when wheat was dear in England, the army, from motives of economy, was supplied with brown bread. The soldiers at first refused to eat it—threw it away—all but mutinied; but in a few days they liked it better than the white; and their health so much improved that in a few months disease was almost banished. Many of the phan asylum in New York was cured of epidemic ophthalmia by the use of brown bread instead of white.

"And this brown bread, with its equivalent preparations, is the purest, the healthiest, the best form of human food. The model food for childhood and youth; the food of growth, purity, beauty, intellect—in one word, of Health, is brown bread, milk and fruit. There is absolutely no need of any other. A pound of wheat has more nutritious value than three pounds of beef or mutton."



# COMPARATIVE YIELD OF VARIOUS GRAINS, VEGETABLES AND FRUITS.

(IN POUNDS PER ACRE.)

Lbs. per acre.		Lbs. per acre.	
Hops	442	Grass	7,000
Wheat	1,260	Carrots	6,800
Barley	1,600	Potatoes	7,500
Oats	1,840	Apples	8,000
Peas	1,920	Turnips	8,420
Beans	2,000	Cinque foil grass	9,600
Plums	2,000	Vetches, green	9,800
Cherries	2,000	Cabbages	10,900
Onions	2,800	Parsnips	11,200
Hay	4,000	Mangel wurzel	22,000
Pears	5,000		

The following shows the per cent. of water in various articles of food:

Lean beef.....	72	Fish (salmon).....	77
Fat beef.....	51	White of eggs.....	78
Lean mutton.....	72	Yolk of eggs.....	52
Fat mutton.....	53	Butter.....	15
Fat pork.....	39	Cheese.....	36
Dried ham.....	15	Milk.....	86
Tripe.....	68	Poultry.....	74
Fish (white).....	78	Potatoes.....	74

## SIMPLE INTEREST RULES.

Four Per Cent.—Multiply the principal by the number of days to run; separate the right hand figure from the product and divide by 9.

Five Per Cent.—Multiply by the number of days, and divide by 72.

Six Per Cent.—Multiply by the number of days, separate the right hand figure and divide by 6.

Seven and Three-tenths Per Cent.—Multiply by the number of days, and double the amount so obtained. On \$100 the interest is just two cents per day.

Eight Per Cent.—Multiply by the number of days, and divide by 45.

Nine Per Cent.—Multiply by the number of days, separate the right hand figure, and divide by 4.

Ten Per Cent.—Multiply by the number of days, and divide by 36.

Twelve Per Cent.—Multiply by the number of days, separate the right hand figure, and divide by 3.

## THE WEIGHT, AVOIRDUPOIS, OF A CUBIC FOOT OF DIFFERENT SUBSTANCES.

One Cubic Foot of	Weight lb.	One Cubic Foot of	Weight lb.
Brass.....	504 3/4	Marble.....	171
Brick.....	125	Mercury.....	848
Copper.....	555	Platinum.....	1,218
Clay.....	135	Soil (common).....	124
Coal (anthracite).....	54	Sand.....	95
Coal (bituminous).....	50	Silver.....	654
Charcoal (hardwood).....	18 1/2	Steel.....	490
Charcoal (pine).....	18	Tallow.....	59
Cork.....	15	Tin.....	456
Granite.....	165	Water (pure).....	62 1/2
Gold.....	1,203	Water (sea).....	64 1/2
Glass.....	180	Wood (oak).....	55
Iron (wrought).....	486 3/4	Wood (yellow pine).....	42
Iron (cast).....	450 1/2	Wood (white pine).....	30
Lead.....	708 3/4	Zinc.....	439

## COMPARATIVE STRENGTH OF TIMBER AND CAST IRON.

Table showing the transverse strength of timber and of cast iron one foot long and one inch square.

Material.	Breaking Wt. lbs.	Wt. borne with safety. Lbs.
Sh, seasoned.....	175	105
Hestnut, seasoned.....	170	115
Hickory, seasoned.....	270	200
White oak, seasoned.....	240	196
White pine, seasoned.....	135	95
Yellow pine, seasoned.....	150	100
Iron (cast).....	5781	4000

## PERCENTAGE OF NUTRITION IN VARIOUS ARTICLES OF FOOD.

Raw cucumbers.....	2	Raw beef.....	26
Raw melons.....	3	Raw grapes.....	27
Boiled turnips.....	4 1/2	Raw plums.....	29
Milk.....	7	Broiled mutton.....	30
Cabbage.....	7 1/2	Oatmeal porridge.....	75
Currants.....	10	Rye bread.....	79
Whipped eggs.....	13	Boiled beans.....	87
Peas.....	14	Boiled rice.....	88
Apples.....	16	Barley bread.....	88
Peaches.....	20	Wheat bread.....	90
Boiled codfish.....	21	Baked corn bread.....	91
Boiled venison.....	22	Boiled barley.....	92
Potatoes.....	22 1/2	Butter.....	92
Roasted veal.....	24	Boiled peas.....	93
Roast pork.....	24	Raw oils.....	94
Roast poultry.....	26		

## TIME MEASUREMENT.

WHY THE HOURS AND MINUTES ARE DIVIDED INTO SIXTIETHS. Why is our hour divided into sixty minutes, each minute into sixty seconds, etc.? Simply and solely because in Babylon there existed, by the side of the decimal system of notation, another system, the sexagesimal, which counted by sixties. Why that number should have been chosen is clear enough, and it speaks well for the practical sense of those ancient Babylonian merchants. There is no number which has so many divisors as 60. The Babylonians divided the sun's daily journey into 24 parasangs, or 720 stadia. Each parasang or hour was subdivided into 60 minutes. A parasang is about a German mile, and Babylonian astronomers compared the progress made by the sun during one hour at the time of the equinox to the progress made by a good walker during the same time, both accomplishing one parasang. The whole course of the sun during the 14 equinoctial hours was fixed at 24 parasangs, or 720 stadia, or 360 degrees. The system was handed on to the Greeks, and Hipparchus, the great Greek philosopher, who lived about 150 B. C., introduced the Babylonian hour into Europe. Ptolemy, who wrote about 150 A. D., and whose name still lives in that of the Ptolemaic system of astronomy, gave still wider currency to the Babylonian way of reckoning time. It was carried along on the quiet stream of traditional knowledge through the middle ages, and, strange to say, it sailed down safely over the Niagara of the French revolution. Here we see the wonderful coherence of the world, and how what we call knowledge is the result of an unbroken tradition of a teaching descending from father to son.

## GREATEST DEPTH OF THE OCEAN.

The greatest depth which has been ascertained by sounding is five miles and a quarter (25,721 feet, or 4,620 fathoms), not quite equal to the height of the highest known mountain, Mount Everest, which measures 29,002 feet, or 5 1/2 miles high. The average depth between 60 degrees north and 60 degrees south, is about three miles.

## CHEMICAL NAMES FOR SOME OF THE MORE COMMON DRUGS.

Alcohol—Aqua Vitæ.
Blue Vitriol—Sulphate of Copper.
Calomel—Chloride of Mercury.
Chalk—Carbonate of Lime.
Chloroform—Chloral Hydrate.
Corrosive Sublimate—Bi-chloride of Mercury.
Epsom Salts—Sulphate of Magnesia.
Glauber's Salts—Sulphate of Sodium.
Green Vitriol—Ferrous Sulphate.
Glucose—Grape Sugar.
Lime—Oxide of Calcium.
Lunar Caustic—Nitrate of Silver.
Oil of Vitriol—Sulphuric Acid.
Potash—Oxide of Potassium.
Plaster of Paris—Gypsum.
Red Lead—Oxide of Lead.
Salt (common)—Chloride of Sodium.
Saltpetre—Nitrate of Potassium.
Soda—Carbonate of Sodium.
Sugar of Lead—Acetate of Lead.
Verdigris—Sub-acetate of Copper.
Vinegar—Acetic Acid.
Ammonia—Volatile Alkali.
White Vitriol—Sulphate of Zinc.
White Zinc—Oxide of Zinc.

## RELATIVE STRENGTH OF ICE.

Two inches thick—Will support a man.  
Four inches thick—Will support a man on horseback.  
Five inches thick—Will support an eighty-pounder cannon.  
Eight inches thick—Will support a battery of artillery, with carriages and horses.  
Ten inches thick—Will support an army, an innumerable multitude.  
It is a common occurrence for railway trains to cross the St. Lawrence river, between Ogdensburg and Brockport, on the ice, during the winter season.

## HOW TO REMOVE TIN FROM COPPER VESSELS.

Immerse the article in a solution of blue vitriol. To remove tin from plates without acid, boil the scrap tin with soda lye in presence of litharge.

## WHAT SALT IS GOOD FOR.

When you give your cellar its spring cleaning, add a little copperas-water and salt to the whitewash.  
Sprinkling salt on the tops and at the bottoms of garden walls is said to keep snails from climbing up or down.  
For relief from heartburn or dyspepsia, drink a little cold water in which has been dissolved a teaspoonful of salt.  
Ink stains on linen can be taken out if the stain is first washed in strong salt and water and then sponged with lemon juice.  
For weeds in the grass, put a pinch or two of salt in the middle of each, and, unless a shower washes it off, it will kill the weeds.  
For stains on the hands, nothing is better than a little salt, with enough lemon juice to moisten it, rubbed on the spots and then washed off in clean water.  
In a basin of water, salt, of course, falls to the bottom; so never soak salt fish with the skin side down, as the salt will fall to the skin and remain there.  
Salt and mustard, a teaspoonful of each, followed with sweet oil, melted butter or milk, is the antidote for Fowler's solution, white precipitate of arsenic.  
For weeds in pavements or gravel walks, make a strong brine of coarse salt and boiling water; put the brine in a sprinkling can and water the weeds thoroughly, being careful not to let any of the brine get on the grass, or it will kill it too.  
If a chimney or flue catch on fire, close all windows and doors first, then hang a blanket in front of the grate to exclude all air. Water should never be poured down the chimney, as it spoils the carpet. Coarse salt thrown down the flue is much better.



## Number of Pounds to the Bushel, Legal Weight, in the Different States.

STATES.	Wheat.	Rye.	Oats.	Barley.	Buck-wheat.	Shelled Corn.	Corn on the Cob.	Corn Meal.	Potatoes.	Sweet Potatoes.	Onions.	Turnips.	Beans.	Peas.	Dried Apples.	Dried Peaches.	Flax Seed.	Timothy Seed.	Blue Grass Seed.	Clover Seed.	Anthracite Coal.
Arkansas.....	60	56	32	48	52	52	70	50	60	50	57	...	60	46	24	33	56	45	13	60	80
California.....	60	54	32	50	40	50	...	50	60	...	50	50	60	60	24	33	56	45	14	60	80
Connecticut.....	60	56	32	48	48	56	...	50	60	...	57	55	60	60	24	33	56	45	14	60	80
Georgia.....	60	56	32	47	52	56	70	48	60	...	57	55	60	...	24	33	56	45	14	60	80
Iowa.....	60	56	32	48	52	56	70	48	60	...	57	55	60	...	24	33	56	45	14	60	80
Illinois.....	60	56	32	48	52	56	68	50	60	...	48	60	60	60	25	33	56	45	14	60	76
Indiana.....	60	56	32	48	50	56	68	50	60	...	57	55	60	60	24	33	56	45	14	60	80
Kentucky.....	60	56	32	47	55	55	70	50	60	...	57	55	60	...	24	33	56	45	14	60	80
Kansas.....	60	56	32	48	50	56	70	50	60	...	52	50	64	60	...	33	56	45	14	60	...
Maine.....	60	50	30	48	48	56	...	50	60	...	57	...	60	...	24	33	56	45	14	60	...
Missouri.....	60	56	32	48	52	56	...	50	60	...	52	...	60	...	28	28	56	45	14	60	...
Massachusetts.....	60	56	32	48	48	56	...	50	60	...	54	58	60	60	22	28	56	45	14	60	...
Michigan.....	60	56	32	48	48	56	70	50	60	...	...	...	62	60	...	...	55	44	...	60	...
Minnesota.....	60	56	32	48	42	56	...	...	60	...	...	...	60	60	...	...	...	...	...	...	...
New York.....	60	56	32	48	48	56	...	50	60	...	...	...	60	60	25	33	55	...	...	64	...
New Hampshire.....	60	56	32	...	...	56	...	...	60	...	54	57	...	60	60	...	...	...	...	64	...
New Jersey.....	60	56	30	48	50	56	...	46	...	...	...	...	...	50	...	...	...	...	...	60	...
North Carolina.....	60	56	30	48	50	54	...	...	60	...	...	...	60	60	22	33	56	45	...	60	...
Ohio.....	60	56	32	48	50	56	70	...	60	...	50	50	...	60	...	...	...	...	...	62	...
Pennsylvania.....	60	56	32	47	48	56	...	...	56	...	...	...	...	...	...	...	...	...	...	...	...
Rhode Island.....	...	56	32	48	...	56	...	50	60	...	50	...	60	60	26	33	44	...	14	60	...
South Carolina.....	60	56	33	48	56	56	70	50	60	...	57	...	60	60	26	...	56	45	14	...	...
Tennessee.....	...	56	32	48	50	56	72	50	60	...	56	55	60	60	28	32	56	45	14	60	80
Virginia.....	60	56	32	48	52	56	70	50	60	...	56	60	60	60	...	...	...	45	...	60	...
Vermont.....	60	56	32	48	46	52	...	...	60	...	50	42	60	...	28	28	56	45	...	60	...
Wisconsin.....	60	56	32	48	50	56	70	...	60	...	...	...	...	...	...	...	...	...	...	...	...

## INTERESTING INFORMATION

There are 2,750 languages.  
 America was discovered in 1492.  
 A square mile contains 640 acres.  
 Envelopes were first used in 1839.  
 Telescopes were invented in 1590.  
 A barrel of rice weighs 600 pounds.  
 A barrel of flour weighs 196 pounds.  
 A barrel of pork weighs 200 pounds.  
 A firkin of butter weighs 56 pounds.  
 The first steel pen was made in 1830.  
 A span is ten and seven-eighths inches.  
 A hand (horse measure) is four inches.  
 Watches were first constructed in 1476.  
 A storm moves thirty-six miles an hour.  
 A hurricane moves eighty miles per hour.  
 The first iron steamship was built in 1830.  
 The first lucifer match was made in 1829.  
 Gold was discovered in California in 1848.  
 The first horse railroad was built in 1826-27.  
 The average human life is thirty-one years.  
 Coaches were first used in England in 1569.  
 Modern needles first came into use in 1545.  
 Kerosene was first used for lighting purposes in 1826.  
 The first newspaper was published in England in 1588.  
 The first newspaper advertisement appeared in 1652.  
 Until 1776 cotton spinning was performed by the hand spinning wheel.  
 Glass windows were first introduced into England in the eight century.  
 Albert Durer gave the world a prophecy of future wood engraving in 1527.  
 Measure 209 feet on each side and you will have a square acre within an inch.  
 The first complete sewing machine was patented by Elias Howe, Jr., in 1846.  
 The first steam engine on this continent was brought from England in 1753.  
 The first knives were used in England, and the first wheeled carriages in France in 1559.  
 The present national colors of the United States were not adopted by congress until 1777.

## BROOKLYN BRIDGE.

Survey begun by John A. Roebling, 1869. Construction began January 2, 1870. First rope thrown across the river August 14, 1876. Depth of the New York foundation below high water mark, 78 feet 6 inches. Depth of the Brooklyn foundation below high water mark, 45 feet. The New York tower contains 46,945 cubic yards of masonry; the Brooklyn tower, 38,214. Weight of the Brooklyn tower about, 93,079 tons. Weight of the New York tower, about a third more. Size of towers at high water line, 140x59 feet; at roof course, 136x53 feet. Height of towers above high water mark, 276 feet 6 inches. Height of the roadway in the clear in the middle of the East river, 135 feet. Grade of the roadway, 3 feet 3 inches to 100 feet. Width of the promenade in the center of the bridge, 16 feet 7 inches. Width for railway on one side of the promenade, 12 feet 10 inches. Width of carriage way on the other side of the promenade, 18 feet 9 inches. Width of bridge, 85 feet. Length of main span, 1,595 feet 6 inches. Length of each land span, 930 feet. Length of the Brooklyn approach, 971 feet. Length of the New York approach, 1,560 feet. Length of each of the four great cables, 3,578 feet 6 inches; diameter 15 1/4 inches; number of steel galvanized wires in each cable, 5434; weight of each cable, about 800 tons. Ultimate strength of each cable, 15,000 tons. Weight of steel in the suspended superstructure, 10,000 tons. Total cost, 14,500,000 dollars. Open for traffic in 1883.

## SHORTEST AND LONGEST DAYS AT VARIOUS CAPITALS.

PLACE.	Length of the Shortest Day.	Length of the Longest Day.	PLACE.	Length of the Shortest Day.	Length of the Longest Day.
Stockholm.....	5 54	18 30	Madrid.....	9 14	15 8
Copenhagen.....	6 54	17 20	Cairo.....	10 10	14 0
St. Petersburg.....	5 42	18 44	Naples.....	9 14	15 3
Berlin.....	7 40	16 33	Constantinople.....	9 12	15 4
London.....	7 44	16 32	Calcutta.....	10 42	13 26
Edinburg.....	6 50	17 32	Pekin.....	9 16	14 28
Dublin.....	7 18	16 56	Boston.....	8 58	15 16
Amsterdam.....	7 33	16 44	Cape Town.....	9 48	14 22
Vienna.....	8 17	15 53	Washington.....	9 22	14 52
Paris.....	8 10	16 6	Panama.....	11 34	12 36

## POWERS OF LOCOMOTION OF ANIMALS AND AVERAGE VELOCITIES OF VARIOUS BODIES.

	Per hour.	Per second
A man walks.....	3 miles, or	4 feet
A horse trots.....	7 " or	10 "
A horse runs.....	20 " or	29 "
Steamboat runs.....	18 " or	26 "
Sailing vessel runs.....	10 " or	14 "
Slow rivers flow.....	3 " or	4 "
Rapid rivers flow.....	7 " or	10 "
A moderate wind blows.....	7 " or	10 "
A storm moves.....	36 " or	52 "
A hurricane moves.....	80 " or	117 "
A rifle ball moves.....	1,000 " or	1,466 "
Sound moves.....	743 " or	1,142 "
Light moves.....	192,000 " per second.	
Electricity moves.....	288,000 " " "	

## CARRYING CAPACITY OF A FREIGHT CAR.

This Table is for Ten Ton Cars.

Whiskey.....	60 barrels.	Lumber.....	6,000 feet.
Salt.....	70 "	Barley.....	300 bushels
Lime.....	70 "	Wheat.....	340 "
Flour.....	90 "	Flax Seed.....	360 "
Eggs.....	130 to 160 "	Apples.....	370 "
Flour.....	200 sacks.	Corn.....	400 "
Wood.....	6 cords.	Potatoes.....	430 "
Cattle.....	18 to 20 head.	Oats.....	680 "
Hogs.....	50 to 60 "	Bran.....	1,000 "
Sheep.....	80 to 100 "	Butter.....	20,000 "

## DIMENSIONS OF BOXES FOR DIFFERENT MEASURES.

A box 7 inches by 4 inches square and 4 1/2 inches deep will contain half a gallon.  
 A box 8 inches by 8 inches square and 4 1/2 inches deep will contain one gallon.  
 A box 16 inches by 8 1/2 inches wide and 8 inches deep will contain half a bushel.  
 A box 16 inches square and 8 1/2 inches deep will contain one bushel.  
 A box 24 inches long by 16 inches wide and 14 inches deep will contain half a barrel.  
 A box 24 inches long by 16 inches wide and 28 inches deep will contain a barrel (3 bushels.)  
 In purchasing anthracite coal, 20 bushels are generally allowed for a ton.



## MIXED DRINKS.

### SUCCESSIONS AS TO THE MIXING OF DRINKS.

All liquors used in mixed drinks should be measured in a jigger, all bottle or shelf goods laid on the side. Ale and porter should be allowed to settle before it is drawn. Liquors to be handed over the bar should rest in crushed ice. Fruits, mints and lemons should be kept cool.

Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

In preparing any kind of hot drink, the glass should always be first rinsed rapidly with hot water; if this is not done the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice scoop or tongs.

In preparing cold drinks, great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before adding the spirits.

When making cold mixed drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails the use of syrup has almost entirely superseded white sugar.

When drinks are made with eggs, or milk, or both, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually, and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nog" and "Mulled Wine" are sure to be spoiled unless these precautions are observed.

In preparing milk punch or egg nog in quantity, the milk or eggs should be poured upon the wine or spirits very gradually, continually beating the mixture in order to mix the ingredients thoroughly.

When preparing cold punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock salt sprinkled over the surface, which has the effect of producing a freezing mixture much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

In case brandy, whiskey or other liquors are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

Casks containing ale or porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

When champagne has been well iced, it requires a great deal of care in handling the bottles; cold renders the glass brittle, and less able to withstand the expansive pressure of the contents.

Bottles containing champagne, or other brisk wines, must be kept lying down; if in an upright position for any length of time, the corks become dry and the gas is liable to escape.

During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

When sparkling wines are served in the bottles, they should be put in an ice pail and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon provided with a cut-off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

Mineral waters contained in syphons should be cooled gradually and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contractions, when only one portion of the syphon is touching the ice.

Cordials, bitters and syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

Claret, Rhine wines, sherry, port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away, should be placed on their sides, to keep the corks moist.

Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its "velvet" when chilled.

The refreshing qualities and flavor of Lager Beer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40 degrees. Lager is always in its best condition when it comes from the brewer's ice house.

When beer is carted through the streets on a hot summer's day, its temperature rises very rapidly, and it must again be cooled to bring it to a proper condition for use.

The old style of drawing beer was by the faucet and bung vent. The objection to this was the escape of the carbonic acid gas whenever the vent was opened, or beer drawn through the faucet. The modern Air Pressure, which has come into almost general use, obviates this fault, and when properly applied, the last glass drawn will be as good as the first, even if it is several days old.

The principle of Air Pressure Pumps is that the air pressure lies directly on top of the beer, and prevents the carbonic acid gas from leaving it. Whenever a glass is drawn, the air fills the space left, and prevents the gas from taking its place, making the last glass contain the same amount of carbonic acid gas as the first, and drawn under the same pressure.

Too great an amount of air pressure should be avoided because the air would be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source, by means of a tube, if necessary, leading to the open air. The air in a cellar or even a close apartment is rarely pure, and would have a decidedly unwholesome effect on the beer.

Bottled beer should be kept in a cool place or in a refrigerator, not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

Syrups are peculiarly attractive to ants, flies and other insects; they should, therefore, be kept in closely corked vessels; and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being the most convenient, and the bottles standing upright in water. In this manner the bottles will be out of reach of insects of every kind.

### BAR TENDER AND PATRON.

It is true that the gentlemen of to-day are addicted to the habit of drinking, some to excess but the greater number only in a moderate degree. The majority of them imbibe with friends for sociability's sake, some use liquors as a stimulant, and others to drive dull care away. But whatever the reason, your customer is particular about two things: first, good liquor, and second, clean, polite and quick service. No one, no matter who he is, cares to partake of his favorite beverage in a dark, dreary or untidy place, as such surroundings rob the drink of half its pleasure. The glassware must sparkle, dust never allowed to accumulate. The bartender should be attired in spotless white, from necktie to apron, and feel it his duty to make friends to every one. To do this, he must be polite and gentlemanly, and yet be reserved, even with his personal friends. He should mix all drinks neatly, quickly and in full view of his customer, as many patrons like to see how it is done themselves. A new beverage is a bartender's pride, and its adoption and appreciation his crowning success. Always try to please your patrons in all you do, paying particular attention to meet their individual wishes, remembering the tastes of your frequent visitors and politely asking those of whom you have had no opportunity of learning. Keep thoroughly posted in your business and in this way you will not fail to acquire popularity and success.

### SALE OF MALT LIQUORS IN THE U. S.

For the Year Ending April 30, 1891.

	Barrels.		Barrels.
Alabama.....	39,095	Missouri.....	2,038,398
Alaska.....	1,186	Montana.....	37,277
Arizona.....	459	Nebraska.....	146,341
California.....	767,280	Nevada.....	6,065
Colorado.....	203,707	New Hampshire.....	365,280
Connecticut.....	224,271	New Jersey.....	1,609,350
Dakotas.....	9,444	New Mexico.....	6,802
Delaware.....	45,561	New York.....	2,088,109
Dist. of Columbia.....	112,329	Ohio.....	2,636,668
Georgia.....	51,723	Oregon.....	64,190
Idaho.....	5,864	Pennsylvania.....	3,118,248
Illinois.....	2,608,916	Rhode Island.....	101,379
Indiana.....	563,572	South Carolina.....	9,040
Iowa.....	105,943	Tennessee.....	86,121
Kansas.....	2,050	Texas.....	84,300
Kentucky.....	355,394	Utah.....	38,915
Louisiana.....	216,565	Virginia.....	58,932
Maryland.....	554,324	Washington.....	129,647
Massachusetts.....	990,435	West Virginia.....	133,266
Michigan.....	604,557	Wisconsin.....	2,403,640
Minnesota.....	364,433	Wyoming.....	1,399
Total.....			30,021,079
Net increase over 1890 3,200,126 barrels.			



## DESCRIPTION OF POPULAR GAMES.

## TEN PINS.

A good ten pin alley is from 50 to 65 feet in length. The regulation alley is 64 feet long. Often 10 feet more are added but not played on. That is where the player may stand. Here it is permissible to make a run with the ball, but the ball must not be delivered on the alley beyond the 64 foot mark. For all ordinary playing, if space is limited, a 60 foot alley gives opportunity for good play and exercise. The width of the regulation alley is  $3\frac{1}{2}$  feet. A narrower alley than this huddles the pins, and allows not much development of skill. The height of the alley above the floor should be fully  $2\frac{1}{2}$  inches.

## DOUBLE ALLEYS.

With an alley of  $3\frac{1}{2}$  feet in width, with the gutter in the middle and on the sides, two alleys will have sufficient room in a width of 12 feet; but a 14 or even a 15 foot double alley gives greater convenience, and there are some fine private club double alleys of 18 feet. When, however, the distance from the alley to the runs (that is, the inclined tracks on which the balls roll down to the players) is too far distant, this entails more labor on those who set up the pins. At the same time as the pins are scattered more when knocked down, with the additional room, there is more work in setting up.

## THE STANDARD PIN.

The height of the standard pin, all the pins being uniform, is from 15 to 16 inches. Its greatest circumference is 15 inches. Its base,  $2\frac{1}{4}$  inches. More games are played with pins of  $17\frac{1}{2}$  inches than with the regulation sizes. It is to be regretted that there is not one uniform size of pin. While the diameter and base are fixed, the length varies. Of course the taller the pin, the easier it is to make strikes and spares.

## THE FRAME: POSITION OF THE PINS.

The frame or the position of the ten-pins occupies the space of a triangle, the sides being of course equal, each side having a length of 3 feet. As the standard alley is  $3\frac{1}{2}$  feet, there is six inches over; or, the side pins on the rear line stand each precisely 3 inches from the edge of the alley.

## TO AID THE SETTING OF PINS.

So that pins may be accurately set, a rather thin black varnish may be used with a large stencil plate, to indicate exact position of pins. When pins are set by boys they should be cautioned against using any force in putting up the pins, otherwise ugly holes and irregularities will be made in the alley. Where play is frequent, much attention should be paid to that portion of the alley where the pins stand, because, if neglected, it becomes a source of error to delicate play.

## THE RUN.

Some judgment is required on the part of the builder as to the run for the balls. It is better to have a player wait a little while for a ball to be returned than to have it shot back at him by means of a rapid incline. Grooves are thus worn in balls, and they become no longer true spheres.

## THE CARE OF ALLEYS.

The wear and tear on a ten-pin alley is very great, and because an alley is made of wood and supposed to be solid, players are careless, and abuses constant. After every play an alley should be swept. More alleys are worn out from want of proper care, than from actual use. Grit and gravel on the feet of the player are carried forward by the balls, and alleys and balls are soon ruined. A pinch or so of soda in a bucket of water may be used for washing an alley, or a very small quantity of some good neutral soap.

## BALLS.

The regulation ball, made of Lignumvitæ, must not exceed 27 inches in circumference. There is no specification as to weight. Commencing with the regulation ball of 27 inches, the ball should weigh not quite 16 pounds. The variations, when regulation balls are furnished by a good maker, should be slight. Generally their weight ranges from  $15\frac{1}{4}$  to  $15\frac{3}{4}$  pounds. The smallest ball used is a 4 inch one, which will weigh  $1\frac{1}{2}$  pounds. Weights vary with diameters from  $1\frac{1}{4}$  pounds to the regulation size of  $15\frac{1}{4}$  pounds. A  $4\frac{1}{4}$  inch ball should weigh  $2\frac{1}{2}$  pounds; a 5 inch ball, 3 pounds;  $5\frac{1}{2}$  inch, 4 pounds; 6 inch,  $5\frac{1}{2}$  pounds;  $6\frac{1}{2}$  inch, 6 pounds; 7 inch,  $8\frac{1}{2}$  pounds;  $7\frac{1}{2}$  inch, 10 pounds; 8 inch,  $12\frac{1}{2}$  pounds. A fair complement of balls for a double alley would consist of 30 balls, made up of four regulation balls, four  $8\frac{1}{2}$  inch, four 8 inch, four  $7\frac{1}{2}$  inch, four 7 inch, two  $6\frac{1}{2}$  inch, two 6 inch, two  $5\frac{1}{2}$  inch, two 5 inch, two  $4\frac{1}{2}$  inch. The very small balls are very little in use to-day, but for "cocked hat."

## MAINTENANCE OF BALLS.

Balls are abused, dented and broken when sent down the run at full speed by those who set up the pins. The run should be built at such a slope as to give the balls no very rapid motion. At least twice a day balls should be carefully rubbed with a piece of coarse cotton cloth. A very little raw linseed oil, rubbed on a cloth, then on a ball, not more than on a month or so does no harm. There is no use mending a ball with a split in it, and to plug it up with composition spoils it. A cracked ball is often just as serviceable as a perfect one. So far no substance other than lignumvitæ has been found available for ten-pin balls.

## ADVICE TO PLAYERS.

To bowl well does not call for any great effort of strength. The requisite force is in the hand and wrist, and it should be exerted without any unbecoming display. Generally, good players do not give too much of the weight of their bodies to the ball. The impulse should be rather derived from the wrist and arm. It is not in good form to move too far backwards, then rush forward and so deliver the ball. There are chances that if so delivered the ball will bounce, and a bouncing ball is not effective, but destructive to the best built bowling alley. Some play-

ers get into a bad habit which is called "shoveling" the ball. The ball is moved too far back by a swing of the arm, and then brought forward pendulum like, when the ball is delivered. It is not in the best style and is rarely telling. Using, as we do to-day, heavy balls, a perfect delivery to be effective requires, however, that something of the full force of the arm be given to the sphere. The left foot being brought to the front, and the right foot and leg back, the right leg imparts motion and spring. The right foot should not be put too much at right angles, but brought slightly forward, and the spring given from the toes. It is in bad form to lift the right foot from the floor, though some good players do it, and by no means assume classic poses. A good delivery is made up of two positions. In the first, the ball is lifted. It is raised by not too rapid swing to the length of the arm, then brought down rather more rapidly to a level with the alley. In the second position, the actual delivery is made, just on one side of the left foot. The application of the ball to the alley should be perfectly smooth and noiseless. As has been before stated, nothing is more unsightly than a player with a rush. The best players move a foot or so backward, and never more than that. It is evident that too small a ball lessens the chances of a ten-strike, whereas to get one or two pins, a small ball may be delivered with greater accuracy. Never play in new shoes, unless you chalk them thoroughly. In fact the use of chalk on the soles of shoes is almost as great a necessity as chalk on a billiard cue. The least appearance of a splinter in the alley should be noted, otherwise ugly wounds may result. The use of a sponge, to moisten the hands, is not necessary. For crack players, a little chalk answers a better purpose.

## THE MATCH GAME.

The match game, as played by the highest authority, the Amateur Athletic Union, admits of no dead wood, that is, of fallen pins remaining in the alley prior to another delivery of a ball. This rule should be universally adopted, because ten-pins being a game of pure skill, all the accidents of luck should be eliminated.

## AMERICAN TEN FRAME GAME.

I. In the playing of match games there shall be a line drawn upon the alleys 60 feet from the head or front pin.

II. In the playing of match games any wooden ball may be used that does not exceed 27 inches in circumference.

III. The game shall consist of ten frames on each side, when, should the number of points be equal, the play shall be continued until a majority of points upon an equal number of frames shall be attained, which shall conclude the game. All strikes and spares made in the ten frame shall be completed before leaving the alley and on the same alley as made.

IV. A player must not step on or over the line in delivering the ball, nor after it has been delivered, until it leaves the alley. Any ball so delivered shall be deemed "foul," and the pins (if any made on such ball), shall be placed in the same position as they were before the ball was rolled. It is also considered a foul ball if any part of the person should touch any part of the alley beyond the line before the ball leaves the alley. All foul balls shall count as balls rolled.

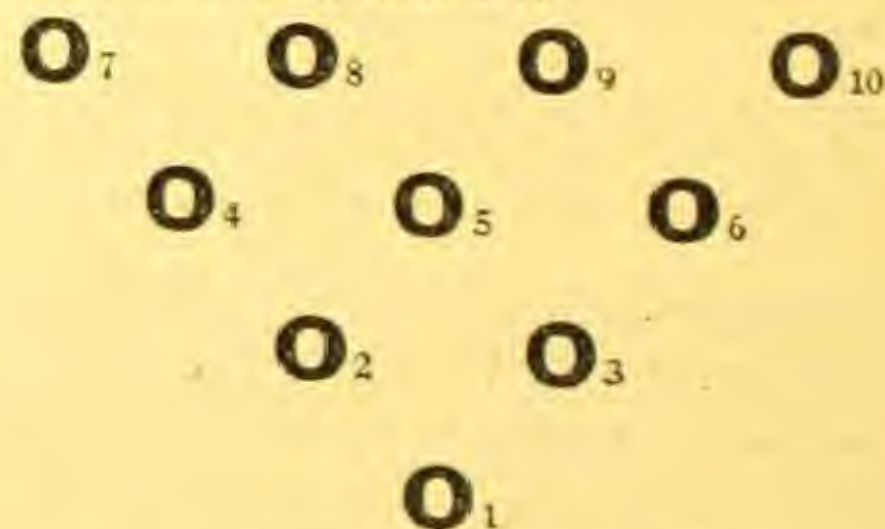
V. Should any ball delivered leave the alley before reaching the pins, or any ball rebound from the back cushion, the pins, if any, made on such balls shall not count, but must be placed in the same position as they were before the ball was rolled. All such balls to count as balls rolled.

## REGULATION PIN AND ALLEY.

According to the latest regulations of the New York Athletic Club, the following has been adopted as the dimensions of the standard pin: Height, 16 inches. Greatest circumference, 15 inches. Base of pin,  $2\frac{1}{4}$  inches. It is not improbable that before long a pin 15 inches in height will be adopted, because the shortening of the pin will tend toward increasing the difficulties of the game. In considering the length of the alley, when a 60 foot alley is spoken of as "the regulation alley," it means that the distance from the head pin of the frame to the line from whence the ball must start, shall be "60 measured feet." An alley may be of any length. There are alleys not less than 77 feet. On such an alley, the frame occupying  $3\frac{1}{2}$  feet, the starting line for the ball would be  $13\frac{1}{2}$  feet from the other end, making the regulation 60 foot alley.

## AMERICAN TEN PINS.

The pins must not be less than 15 inches or more than 16 inches in length, with a circumference not to exceed 15 inches, the base to be 2 inches and placed in this manner:



## DESIGNATING PINS.

No. 1 is the head or king pin; No. 2 is the second left hand pin; No. 3 is the second right hand pin; No. 4 is the third left hand pin; No. 5 is the middle third pin; No. 6 is the third right hand pin; No. 7 is the left hand base pin; No. 8 is the second left base pin; No. 9 is the second right base pin; No. 10 is the right hand base pin. The position of each pin is 12 inches away from any other one. Reduced to its simplest expression, the game for the player is to knock down as many pins as is possible.



## DESCRIPTION OF POPULAR GAMES.

by means of three wooden balls rolled along the alley, which balls must remain on the alley, the player to take position at the furthest extremity of the alley, facing the pins. A game consists of 30 balls or 10 innings, and is won by the player or players knocking down the most pins; but 30 balls are not always rolled. Whatever pins are knocked down with three balls or less than three balls, is called an inning, and the additions of the pins knocked down makes the total score. The player or players on a side making the greater number of pins wins the game. The simplest form of score is such as would arise when a player only succeeded with the three balls in knocking down the ten pins, and in scoring the game the total results of each three balls would be indicated thus: a 9 written on a board might result from 3 by the first ball, 4 by the second and 2 by the first ball, and the player has two more balls to play, or in the first two balls ten is made and there is a third ball to play. When all the ten-pins are knocked down by the first ball it is called a strike, and this sign X indicates a strike. When the ten pins are knocked down by two balls it is called a spare, and is designated by this mark \. If only the ten pins are knocked down by the three balls, of course there is neither a strike nor a spare, and is known as a break. The following method of keeping scores, using a blackboard, with the lines and spaces painted on the board, will be found convenient.

METHOD OF SCORING ON THE BLACKBOARD.

This form of board will be found available. The first perpendicular line is used for the names of players, or the upper horizontal line can be used for names of players, and the left hand perpendicular one for the innings.

[illegible]

A game is made up of 10 innings, and 300 points is the maximum score. Each bowler has three balls for each inning, provided no strike or spare is made. If he makes a strike or a spare, the effect is cumulative. This mark X denotes a strike, or that all the pins have been knocked down by one ball. This mark \ is used for the spare, indicating that the ten pins have been knocked down by two balls. The strike to be cumulative must take place with the first ball. The spare with the first and second balls. When three balls only make the ten, it is called a break. Ten-pins is the great legitimate American game, though there are many variations, and some of them of not great merit. New games played with a ball on an alley are invented every day. Born to-day, they die to-morrow. Of fancy games "The Cocked Hat" is the most legitimate, and requires much skill. A player proficient at "Cocked Hat" can play good ten-pins. There are certain games of merit which call into play the skill of the twisters.

COCKED HAT.

0 0

**O** Pins are placed in this position. Regulation balls used, 27 inches or under. Strikes and spares are counted in the same way as if all the pins were present. Ninty is the maximum. Generally, players use small balls.

NINE-PINS.

This is the position of the pins. There are ten pins, but the player must try to leave the head pin untouched. If all the pins are down, the head pin scores 2. If the head pin is down, a player tries to leave one of the others up and scores 1. If all the pins are bowled down or more than one pin the inning has no count. Dead wood removed. Ten innings constitute a game. Maximum, twenty.

NINE-PINS WITHOUT HEAD PIN.

Nine pins are placed as shown in the diagram. Three balls make an inning. One pin is to be left standing; if more than one, the inning goes for naught. Dead wood removed. Ten innings make a game. No score of an inning when a ball leaves the alley. Maximum, 10.

NINE UP AND NINE DOWN.

Ten pins placed as indicated. There are three balls to each inning. The player is to knock down a single pin, which counts him one; with the other two balls he must leave only one pin standing, succeeding in this, he counts one point more. Effecting neither of these, there is no count. The dead wood is not removed. Ten innings make a game. No score of an inning when a ball leaves the alley. Twenty is the maximum.

NO MORE THAN NINE.

A diagram showing the arrangement of 10 dots in a triangular pattern, representing the number 10. The dots are arranged in four rows: the top row has 4 dots, the second row has 3 dots, the third row has 2 dots, and the bottom row has 1 dot.

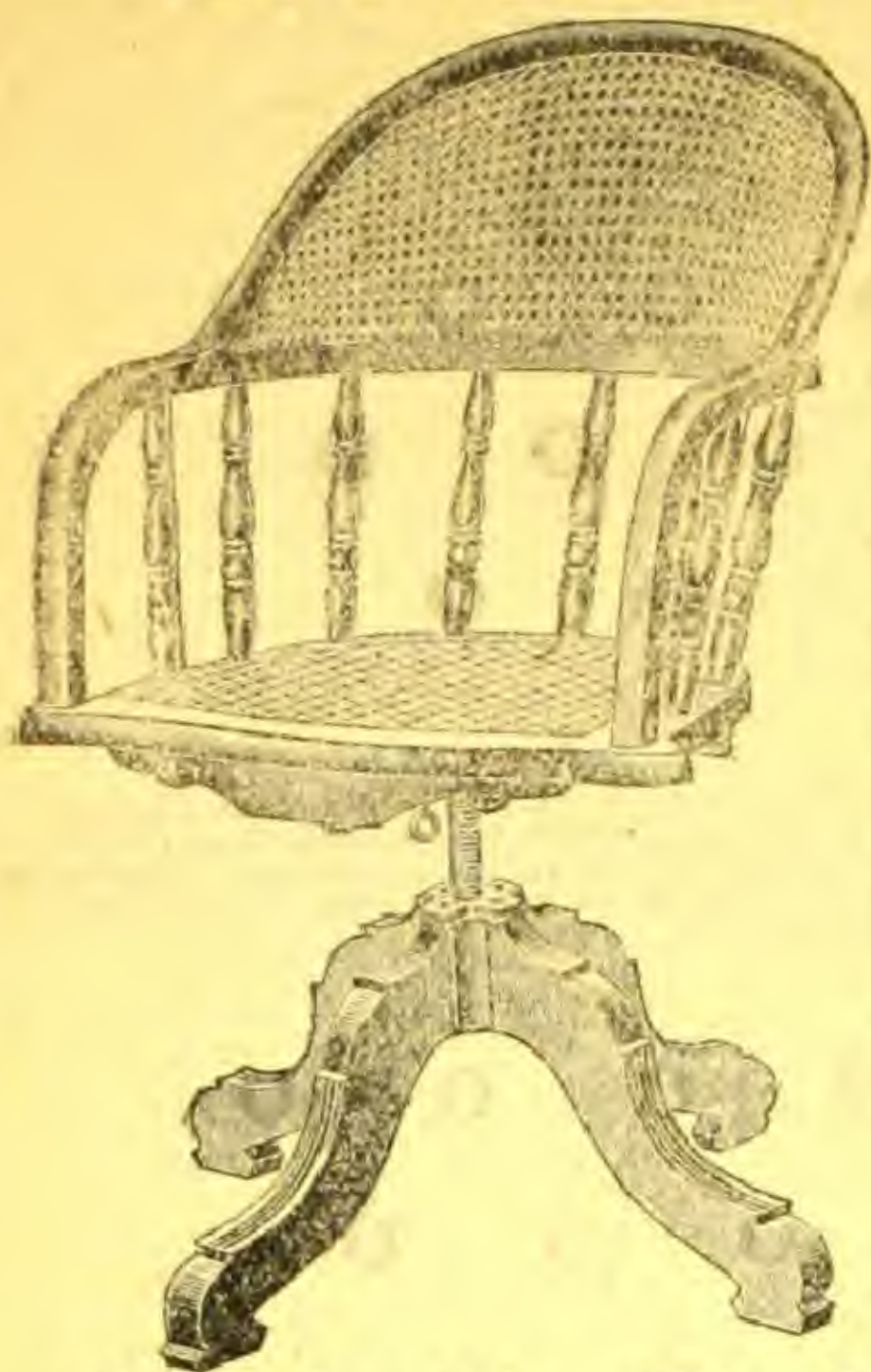
The pins are placed as per diagram. Three balls are played. The object is to make nine pins. A game is of ten innings; the player having made the most nines wins. Not making nine there is no count. The dead wood removed. No score of an inning when a ball leaves the alley. Ten is the maximum.

## SEVEN.

All the pins are used. The object is to make seven pins and not more, in the three balls. All the balls must be rolled up the alley. A player may make seven pins with the first ball, but must roll the other two balls. If he makes another pin or pins he does not score. The player making the most sevens in an inning of ten, wins. Every seven counts one. Dead wood is not removed. Maximum is 20.



## OFFICE AND BILLIARD CHAIRS.

**No. 3 Revolving Office Chair.**

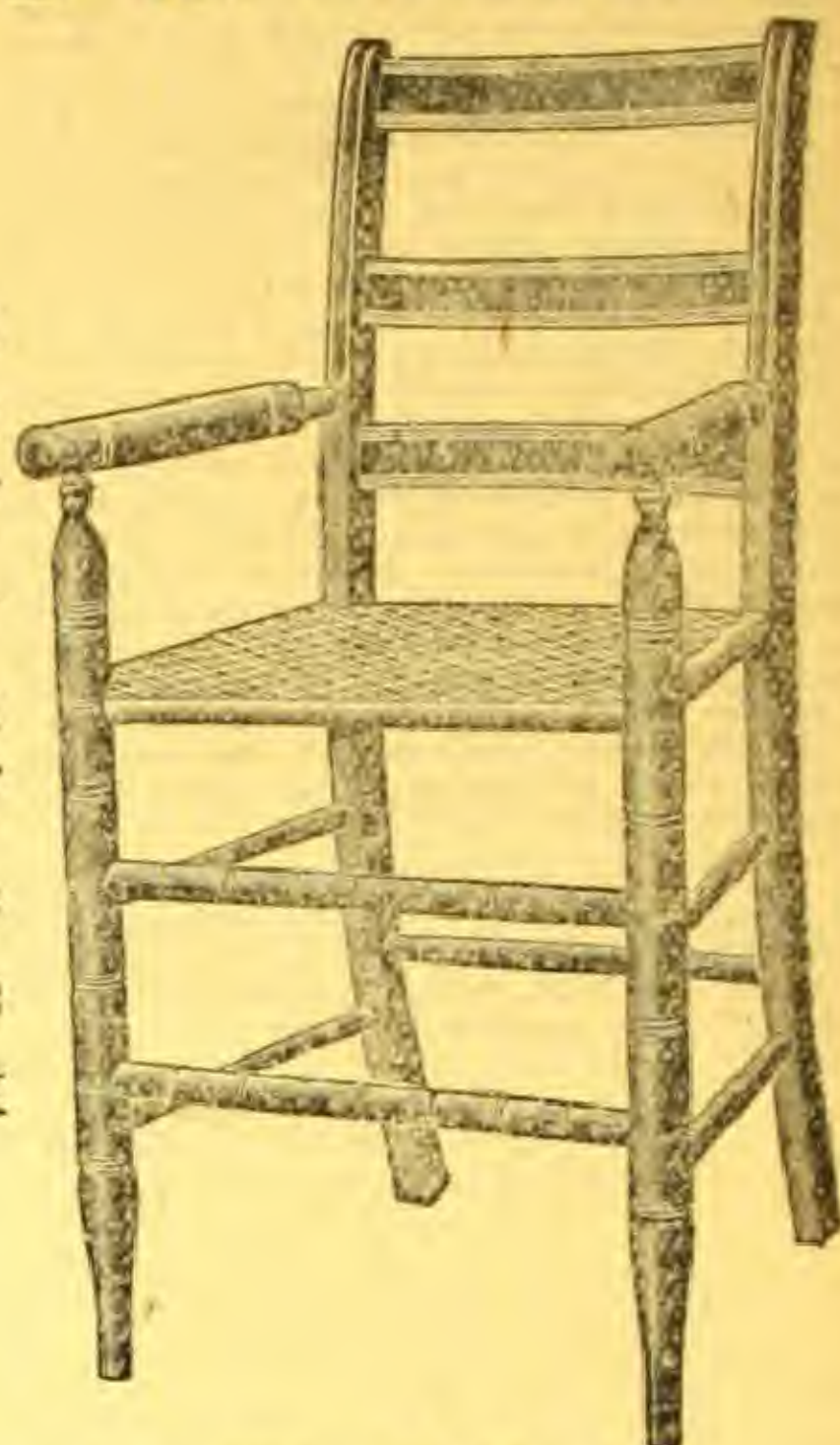
Continental tilting chair, cane seat and back, rodded from arm through seat, finished in antique gloss.

Price each .....\$5.50.

\*      \*

I carry a full stock of the best chairs made, and whether of the most expensive or the cheapest, the work and finish will be of the best. Prices are below what the same goods can be bought for elsewhere.

\*      \*

**No. 6 1/2 Billiard Chair.**

Has double cane seat. Seat stands 24 inches from floor. Finished in Mahogany or light stain.

Price, per doz. ....\$27 50.

No. 6. — Same as above, with seat only 18 in. from floor.

Price, per doz. ....\$23 50.



**No. 63.**—Three slat Office chair, with high back and flat arm. Stained in imitation Oak or Walnut.

Price Per doz. ....\$14.50.

**Vienna Bent Wood Chairs.**

Are made of superior quality of Rock Elm, the best bent wood stock that is known. Are hand polished and finished in Mahogany stain.

Same chairs can be had in solid Oak if wanted.

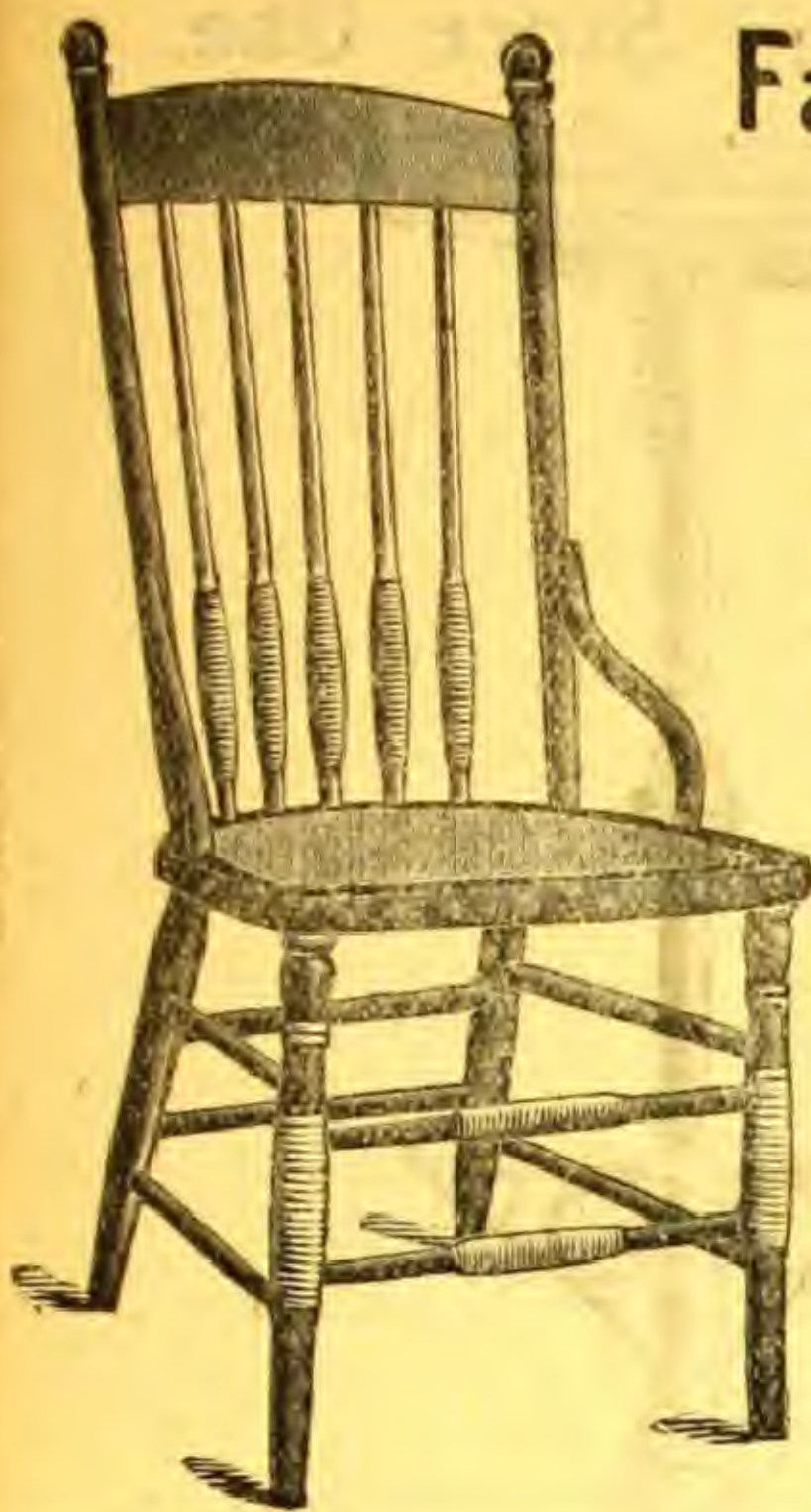
**No. 501. Office Chair—Round Seat.**

Cane bottom, open back, Mahogany stain.

Price per doz., \$23.00. Genuine Oak, per doz., \$24.00.



## Fancy Dining Chairs.



No. 252.

Cane seat dining chair. Mahogany stain or Antique Oak.

**PRICE,**  
Per doz. \$22.00.

No. 251.

Same as No. 252, with wood seat. Stained Mahogany or Antique Oak.

**PRICE,**  
Per doz., \$17.00.

No. 511.

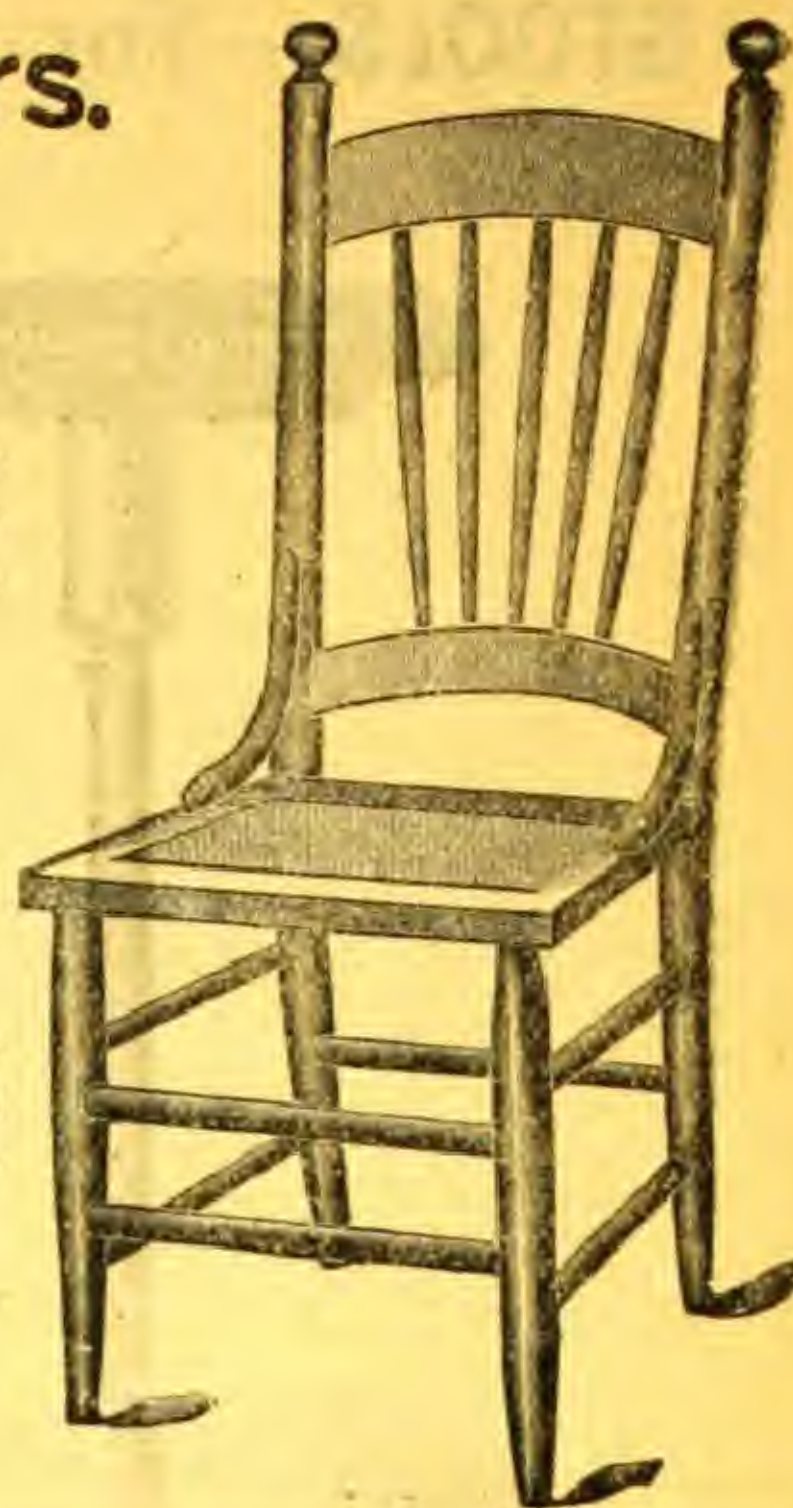
Cane seat dining chair. Mahogany stain or Antique Oak.

**PRICE,**  
Per doz. \$18.00.

No. 2510.

Same as 511, except that back and back legs are separate pieces.

**PRICE,**  
Per doz., \$16.00.



## Plain Dining Chairs.



No. 7 1/2—Bent rim, 3 spindle back, wood seat. Finished light or dark.

**Price per doz., \$4.00.**

No. 7—Same as above with four spindle back.

**Price per doz., \$5.50.**



No. 8—Bent rim, 4 spindle back, wood bottom. Finished light or dark.

**Price per doz., \$6.00.**

No. 11—Same as above with five spindle back.

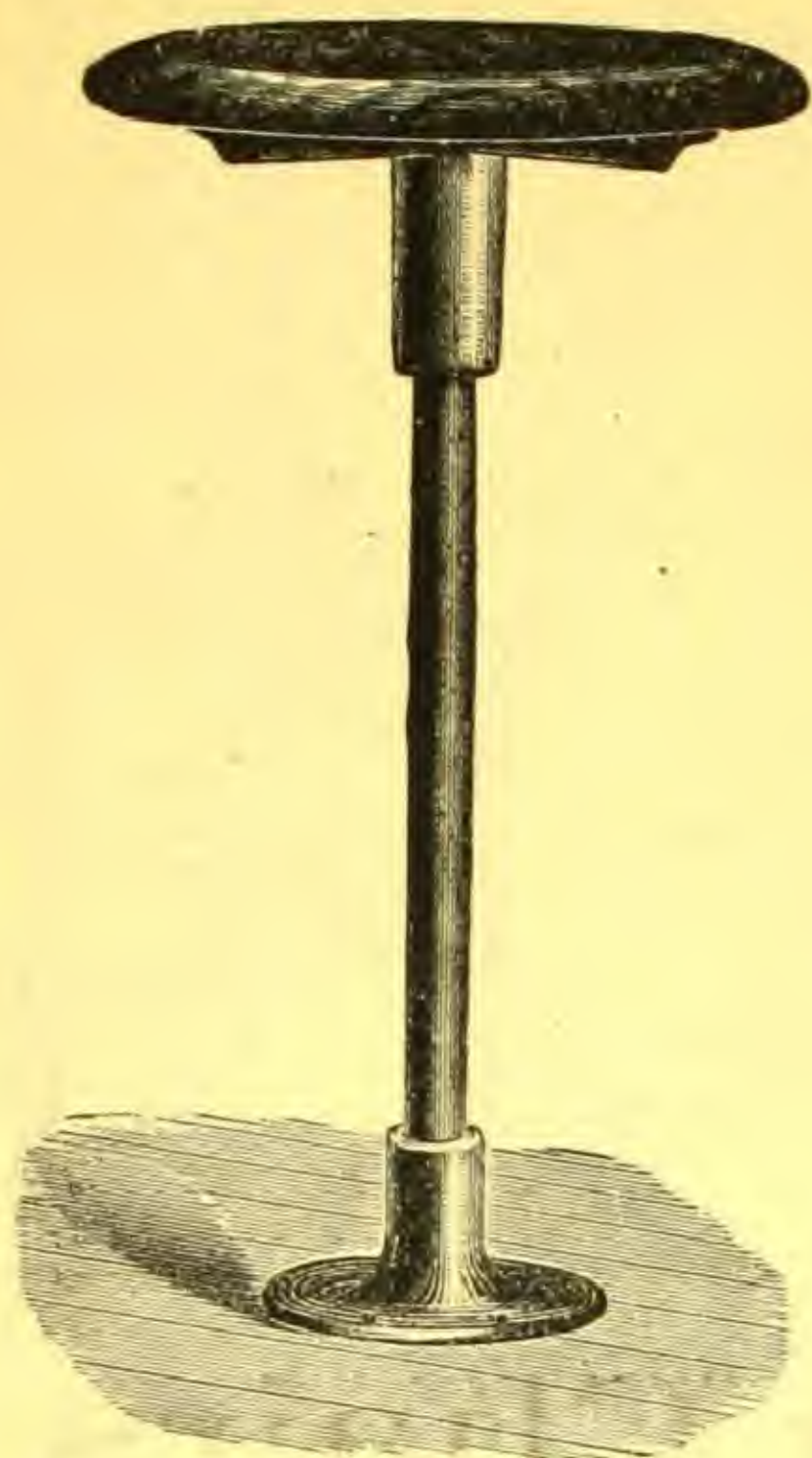
**Price per doz., \$8.00.**



No. 8 P—Perforated seat. Four spindle back chair. Finished light or dark.

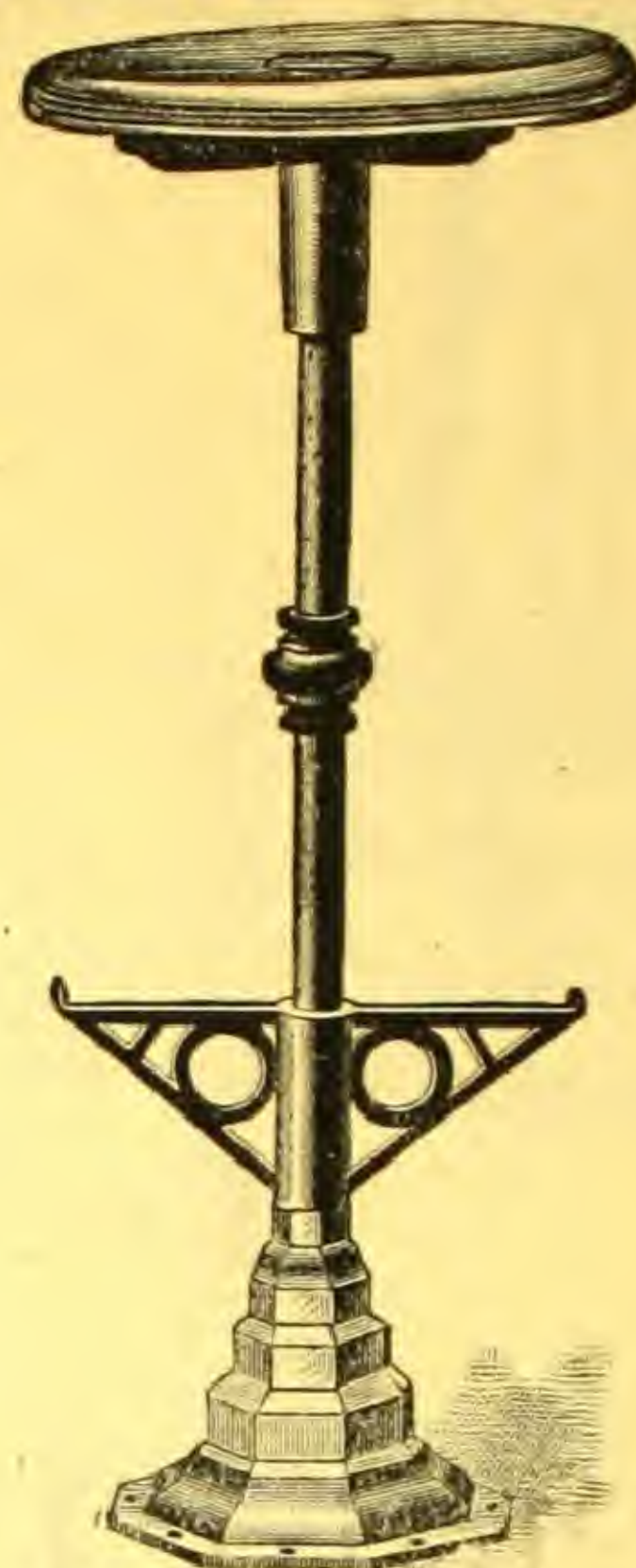
**Price per doz., \$7.00.**



**STOOLS.—For Office, Restaurant and Store Use.****No. 30 Revolving Restaurant Stool.**

Solid wood seat, japanned iron standard. Stands 30 inches high.

Price, Per Doz. ....\$19.00.

**No. 16 Revolving Restaurant Stool, with Foot Rest.**

Solid wood seat, 11½ inches in diameter, japanned iron standard with rest for feet. Stands 30 inches high.

Price, Per Doz. ....\$23.50

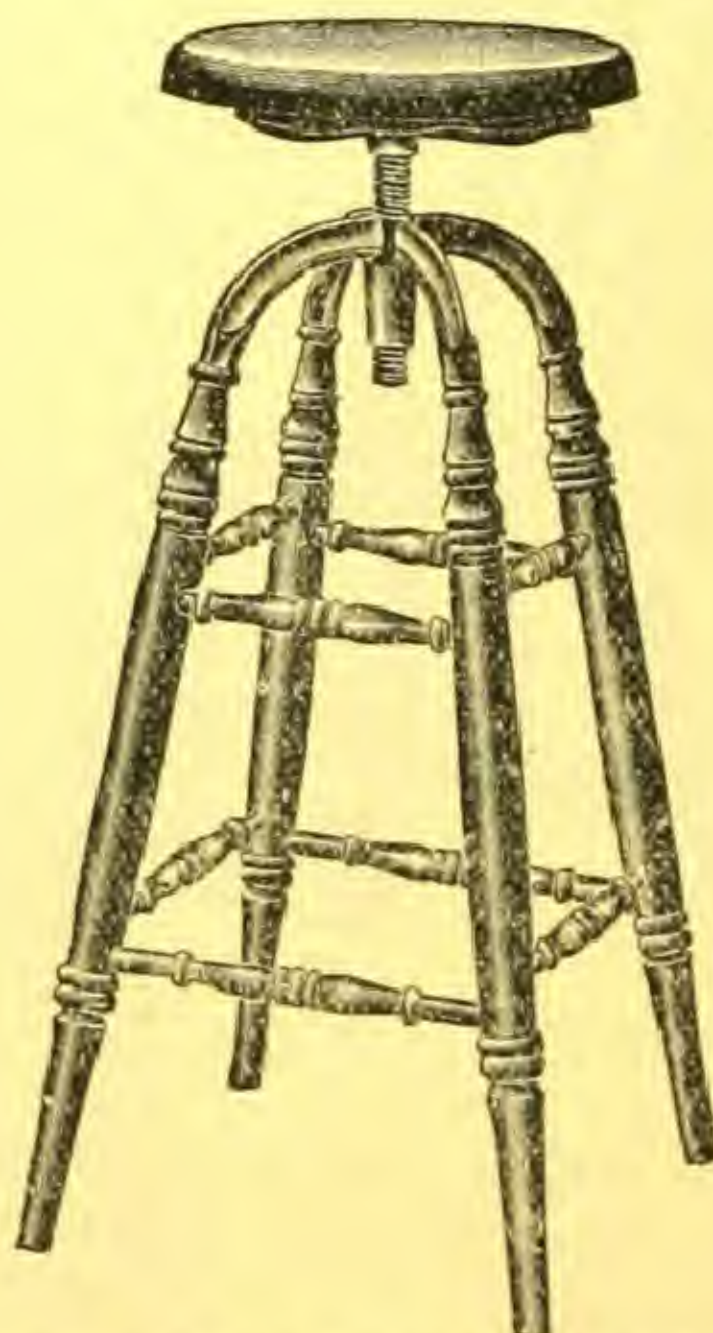
**No. 28 Desk Stool.**

Solid wood seat, stained light or dark. Stands 34 in high.

Price, Per Doz. ....\$8.00.

Cane Seat.

Price, Per Doz. ....\$12.50.

**No. 53 Rotary Desk Stool.**

Solid wood seat, finished light or dark. Stands 32 in. high when screwed down.

Price, each. ....\$2.00.

Cane Seat.

Price, each. ....\$2.25.

**No. 27 Counter Stool.**

Solid wood seat, stained light or dark. Stands 24 inches high.

Price, Per Doz. ....\$7.00.

Cane Seat.

Price, Per Doz. ....\$10.00.



## BUSINESS LAWS IN BRIEF.

Ignorance of the law excuses none.  
It is a fraud to conceal a fraud.  
The law compels no one to do impossibilities.  
An agreement without consideration is void.  
Signatures made with lead pencil are good in law.  
A receipt for money paid is not legally conclusive.  
The acts of one partner bind all the others.  
A contract made with a minor is invalid.  
A contract made with a lunatic is void.  
Contracts for advertising in Sunday newspapers are invalid.  
Each individual in a partnership is responsible for the whole amount of the debts of the firm.  
Principals are responsible for the acts of their agents.  
Agents are responsible to their principals for errors.  
A note given by a minor is void.  
It is not legally necessary to say on a note "for value received."  
A note drawn on Sunday is void.  
A note obtained by fraud, or from a person in a state of intoxication, cannot be collected.  
If a note be lost or stolen, it does not release the maker; he must pay.  
The indorser of a note is exempt from liability if not served with notice of its dishonor within twenty-four hours of its non-payment.

## VALUE OF FOREIGN MONEY ON A GOLD BASIS.

Pound Sterling, England, \$4 84	Real, of Spain	\$ 05
Guinea, do 5 05	Five Rubles, of Russia	3 95
Crown, do 1 21	Ruble, do	75
Shilling, do 22	Franc, of Belgium	18
Napoleon, of France - 3 84	Ducat, of Bavaria	2 27
Five Francs, do - 93	Franc, of Switzerland	18
Franc, do - 18	Crown, of Tuscany	1 05
Thaler, of Saxony - 68	Ten Thalers, of Germany	7 90
Guilder, of Netherlands - 40	Ten Mark, do	2 38
Ducat, of Austria - 2 28	Krone (crown), do	6 64
Florin, do - 48	Twenty Mark, do	4 76
Doublon, of Spain - 15 54	Twenty Lire, of Italy	3 84

## TABLES OF WEIGHTS AND MEASURES.

## TROY WEIGHT.

24 grains 1 pennyweight, 20 pennyweights 1 ounce, 12 ounces 1 pound. By this weight gold, silver and jewels only are weighed. The ounce and pound in this are same as in Apothecaries' weight.

## APOTHECARIES' WEIGHT.

20 grains 1 scruple, 3 scruples 1 dram, 8 drams 1 ounce, 12 ounces 1 pound.

## AVOIRDUPOIS WEIGHT (short ton).

27 11-32 grains 1 dram, 16 drams 1 ounce, 16 ounces 1 pound, 25 pounds 1 quarter, 4 quarters 1 cwt., 20 cwt. 1 ton.

## AVOIRDUPOIS WEIGHT (long ton).

27 11-32 grains 1 dram, 16 drams 1 ounce, 16 ounces 1 pound, 112 pounds 1 cwt., 20 cwt. 1 ton.

## DRY MEASURE.

2 pints 1 quart, 8 quarts 1 peck, 4 pecks 1 bushel, 36 bushels 1 caldron.

## LIQUID OR WINE MEASURE.

4 gills 1 pint, 2 pints 1 quart, 4 quarts 1 gallon, 31½ gallons 1 barrel, 2 barrels 1 hogshead.

## TIME MEASURE.

60 seconds 1 minute, 60 minutes 1 hour, 24 hours 1 day, 7 days 1 week, 4 weeks 1 lunar month, 28, 29, 30, or 31 days 1 calendar month (30 days 1 month in computing interest), 52 weeks and 1 day (or 12 calendar months), 1 year, 365 days, 5 hours, 48 minutes, and 49 seconds 1 solar year.

## CIRCULAR MEASURE.

60 seconds 1 minute, 60 minutes 1 degree, 30 degrees 1 sign, 90 degrees 1 quadrant, 4 quadrants (or 360 degrees), 1 circle.

## LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard, 5½ yards 1 rod or pole, 40 rods 1 furlong, 8 furlongs 1 mile, 3 miles 1 league.

## CLOTH MEASURE.

2½ inches 1 nail, 4 nails 1 quarter, 4 quarters 1 yard.

## MISCELLANEOUS.

3 inches 1 palm, 4 inches 1 hand, 6 inches 1 span, 18 inches 1 cubit, 21.8 inches 1 Bible cubit, 2½ feet 1 military pace.

## SQUARE MEASURE.

144 square inches 1 square foot, 9 square feet 1 square yard, 30¼ square yards 1 square rod or perch, 40 square rods 1 rood, 4 roods 1 acre, 640 acres 1 square mile or township.

## SURVEYORS' MEASURE.

7.92 inches 1 link, 25 links 1 rod, 4 rods 1 chain, 10 square chains (or 160 square rods) 1 acre, 640 square acres 1 square mile.

## CUBIC MEASURE.

1,728 cubic inches 1 cubic foot, 27 cubic feet 1 cubic yard, 128 cubic feet 1 cord (wood), 40 cubic feet 1 ton (shipping), 2150.42 cubic inches 1 standard bushel, 268.8 cubic inches 1 standard gallon, 1 cubic foot four-fifths of a bushel.

## MARINER'S MEASURE.

6 feet 1 fathom, 120 fathoms 1 cable length, 7¼ cable lengths 1 mile, 5,280 feet 1 statute mile, 6,085 feet 1 nautical mile.

## ORIGINAL PRINTING PRESS AND POSTOFFICE.

The first Printing Press used in the United States was introduced in 1629. The first newspaper advertisement appeared in 1652. Postoffices were first established in 1464.

## PRESIDENTS, VICE-PRESIDENTS AND PUBLIC DEBT.

Public Debt, including accrued interest thereon, less cash in the Treasury on the 1st day of July of each year.

Y'R	PUBLIC DEBT.	PRESIDENT.	VICE-PRESIDENT.
1789		George Washington.	John Adams.
1790		George Washington.	John Adams.
1791	\$75,463,476 52	George Washington.	John Adams.
1792	77,227,924 66	George Washington.	John Adams.
1793	80,352,634 04	George Washington.	John Adams.
1794	78,427,404 77	George Washington.	John Adams.
1795	80,747,587 39	George Washington.	John Adams.
1796	83,762,172 07	George Washington.	John Adams.
1797	82,064,479 33	John Adams.	Thomas Jefferson.
1798	79,228,529 12	John Adams.	Thomas Jefferson.
1799	78,408,669 77	John Adams.	Thomas Jefferson.
1800	82,976,294 35	John Adams.	Thomas Jefferson.
1801	83,038,050 80	Thomas Jefferson.	Aaron Burr.
1802	80,712,632 25	Thomas Jefferson.	Aaron Burr.
1803	77,054,686 30	Thomas Jefferson.	Aaron Burr.
1804	86,427,120 88	Thomas Jefferson.	Aaron Burr.
1805	82,312,150 50	Thomas Jefferson.	George Clinton.
1806	75,723,270 66	Thomas Jefferson.	George Clinton.
1807	69,218,398 64	Thomas Jefferson.	George Clinton.
1808	65,196,317 97	Thomas Jefferson.	George Clinton.
1809	57,023,192 00	James Madison.	George Clinton.
1810	53,173,217 52	James Madison.	George Clinton.
1811	48,005,587 76	James Madison.	George Clinton.
1812	45,209,737 90	James Madison.	George Clinton.
1813	55,962,827 57	James Madison.	Elbridge Gerry.
1814	81,487,846 24	James Madison.	Elbridge Gerry.
1815	99,833,660 15	James Madison.	John Gaillard.
1816	127,334,933 74	James Madison.	John Gaillard.
1817	123,491,965 16	James Monroe.	D. D. Tompkins.
1818	103,466,633 83	James Monroe.	D. D. Tompkins.
1819	95,529,648 28	James Monroe.	D. D. Tompkins.
1820	91,015,566 15	James Monroe.	D. D. Tompkins.
1821	89,987,427 66	James Monroe.	D. D. Tompkins.
1822	93,546,676 98	James Monroe.	D. D. Tompkins.
1823	90,875,877 28	James Monroe.	D. D. Tompkins.
1824	90,269,777 77	James Monroe.	D. D. Tompkins.
1825	83,788,432 71	John Quincy Adams.	John C. Calhoun.
1826	81,054,059 99	John Quincy Adams.	John C. Calhoun.
1827	73,987,357 20	John Quincy Adams.	John C. Calhoun.
1828	67,475,043 87	John Quincy Adams.	John C. Calhoun.
1829	58,421,413 67	Andrew Jackson.	John C. Calhoun.
1830	48,565,406 50	Andrew Jackson.	John C. Calhoun.
1831	39,122,191 68	Andrew Jackson.	John C. Calhoun.
1832	24,322,235 18	Andrew Jackson.	John C. Calhoun.
1833	7,001,698 83	Andrew Jackson.	Martin Van Buren.
1834	4,760,082 08	Andrew Jackson.	Martin Van Buren.
1835	37,733 05	Andrew Jackson.	Martin Van Buren.
1836	37,513 05	Andrew Jackson.	Martin Van Buren.
1837	366,957 83	Martin Van Buren.	R. M. Johnson.
1838	3,308,124 07	Martin Van Buren.	R. M. Johnson.
1839	10,434,221 14	Martin Van Buren.	R. M. Johnson.
1840	3,573,343 82	Martin Van Buren.	R. M. Johnson.
1841	5,250,875 54	William H. Harrison.	John Tyler.
1842	13,594,480 73	John Tyler.	William P. Mangum.
1843	32,742,022 00	John Tyler.	William P. Mangum.
1844	23,461,652 50	John Tyler.	William P. Mangum.
1845	15,925,303 01	James K. Polk.	George M. Dallas.
1846	15,550,202 97	James K. Polk.	George M. Dallas.
1847	38,826,534 77	James K. Polk.	George M. Dallas.
1848	47,044,862 23	James K. Polk.	George M. Dallas.
1849	63,061,858 69	Zachariah Taylor.	Millard Fillmore.
1850	63,452,773 55	Millard Fillmore.	William R. King.
1851	68,304,796 02	Millard Fillmore.	D. R. Atchison.
1852	66,199,341 71	Millard Fillmore.	D. R. Atchison.
1853	59,803,117 70	Franklin Pierce.	William R. King.
1854	42,242,222 42	Franklin Pierce.	D. R. Atchison.
1855	35,586,956 56	Franklin Pierce.	Jesse D. Bright.
1856	31,972,537 90	Franklin Pierce.	Jesse D. Bright.
1857	28,699,851 85	James Buchanan.	J. C. Breckenridge.
1858	44,911,881 03	James Buchanan.	J. C. Breckenridge.
1859	58,496,837 88	James Buchanan.	J. C. Breckenridge.
1860	64,842,287 88	James Buchanan.	J. C. Breckenridge.
1861	90,580,873 72	Abraham Lincoln.	Hannibal Hamlin.
1862	524,176,412 13	Abraham Lincoln.	Hannibal Hamlin.
1863	1,119,772,138 63	Abraham Lincoln.	Hannibal Hamlin.
1864	1,815,784,370 57	Abraham Lincoln.	Hannibal Hamlin.
1865	2,680,647,869 74	Abraham Lincoln.	Andrew Johnson.
1866	2,773,236,173 69	Andrew Johnson.	Lafayette S. Foster.
1867	2,508,151,211 69	Andrew Johnson.	Benjamin F. Wade.
1868	2,480,853,413 23	Andrew Johnson.	Benjamin F. Wade.
1869	2,432,771,873 09	Ulysses S. Grant.	Schuyler Colfax.
1870	2,331,169,956 21	Ulysses S. Grant.	Schuyler Colfax.
1871	2,246,994,068 67	Ulysses S. Grant.	Schuyler Colfax.
1872	2,149,780,530 35	Ulysses S. Grant.	Schuyler Colfax.
1873	2,105,462,060 75	Ulysses S. Grant.	Henry Wilson.
1874	2,104,149,153 69	Ulysses S. Grant.	Henry Wilson.
1875	2,090,041,170 13	Ulysses S. Grant.	Henry Wilson.
1876	2,060,925,340 45	Ulysses S. Grant.	Thomas W. Ferry.
1877	2,019,275,431 37	Rutherford B. Hayes.	William A. Wheeler.
1878	1,999,382,280 45	Rutherford B. Hayes.	William A. Wheeler.
1879	1,996,414,905 03	Rutherford B. Hayes.	William A. Wheeler.
1880	1,919,326,747 75	Rutherford B. Hayes.	William A. Wheeler.
1881	1,819,650,154 23	James A. Garfield.	Chester A. Arthur.
1882	1,675,023,474 25	Chester A. Arthur.	David Davis.
1883	1,538,781,825 15	Chester A. Arthur.	David Davis.
1884	1,438,542,995 39	Chester A. Arthur.	David Davis.
1885	1,375,352,443 91	Grover Cleveland.	Thomas Hendricks.
1886	1,282,145,840 44	Grover Cleveland.	Thomas Hendricks.
1887	1,175,168,675 42	Grover Cleveland.	Thomas Hendricks.
1888	1,063,004,894 73	Grover Cleveland.	Thomas Hendricks.
1889	975,939,750 22	Benjamin Harrison.	Levi Morton.
1890	924,465,218 53	Benjamin Harrison.	Levi Morton.
1891	800,646,839 63	Benjamin Harrison.	Levi Morton.



## The Best Steel Safe for the Money Ever Offered.

Cuts Show Outside and Inside of my Special Steel Safes.

Security Against Fire at Small Cost.

*Safety From Thieves.*

These Safes can be opened only by skilled burglars having good tools and plenty of time at their disposal.

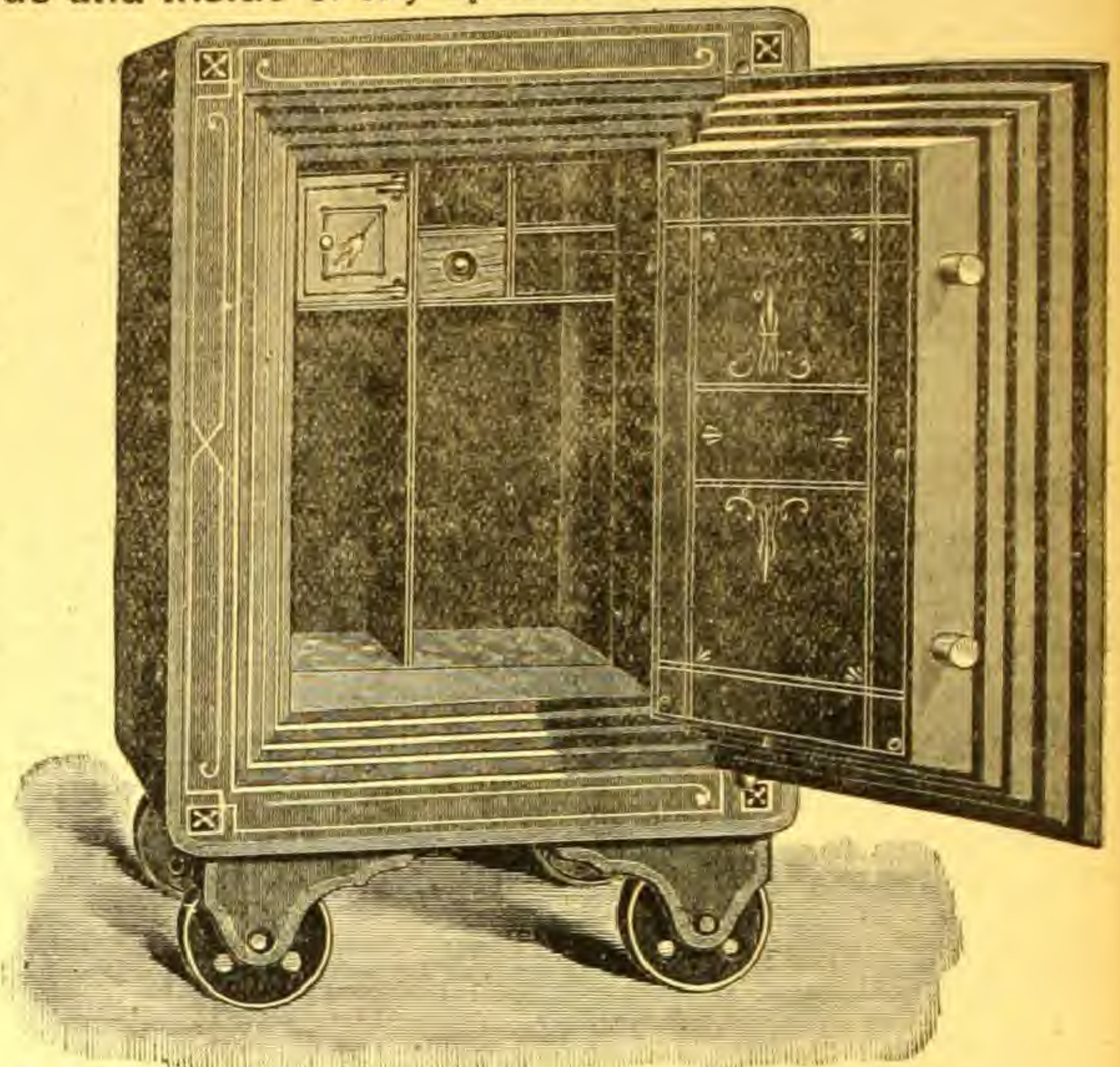
### TWO SIZES ONLY.

No. 1.—Outside measure, 40 inches high, 26 inches wide and 25 inches deep. Inside measure, 26 inches high, 17½ inches wide and 16 inches deep. Weight 1 200 pounds.

**Price, No. 1, \$50 00.**

No. 2.—Outside measure, 41 inches high, 27 inches wide and 29 inches deep. Inside measure, 27 inches high, 18½ inches wide and 20 inches deep. Weight, 1,500 pounds.

**Price, No. 2, \$60 00.**



## HOW THEY ARE MADE.

The outer wall is one continuous piece of steel, forming top, bottom and sides. The back is one piece of selected plate; fire-proof concrete is employed for filling, which has been demonstrated by years of experience to be the best non-conducting material known to the safe manufacturer. It gradually hardens and adheres to the steel, forming a solid wall, perfectly dry, until intense heat is applied, then the vast quantity of water and carbonic acid gas absorbed in the concrete is evolved in steam, forming a vapor which is absolutely impervious to fire and heat, the filling and steel walls forming a compact mass as resistible as granite. The doors of these Steel Safes have five flanges, establishing the greatest obstacle to heat, compelling it to travel in a zig-zag course; the lock and bolt work is on the inside of the fire-proof filling instead of outside, where it is subjected to the attacks of fire and burglars. The bolts of the door, when in a locked position, are secured by a **Four-Tumbler Combination Lock**, operated by an independent T handle, and capable of innumerable change at the pleasure of the operator.

These Safes are finished and ornamented throughout with artistic hand-painted designs; the Dial, T handle and hinge tips are nickel-plated, rendering them an ornament to any apartment in which they may be placed. They all bear my name, which is a guarantee of good work and material.

### WHY YOU SHOULD BUY A SAFE.

For protection against thieves, but more especially against fire.

A stock of goods may be insured, but in many cases books, papers, etc., are of much more value, yet can not be insured. They are a history of your business, they tell what you owe and what is owing to you; the absence of them would entail great loss, which, in many cases, could not be repaired.

Every family has papers, deeds and records they would not care to lose, and should know the necessity of a secure place for them. Remember one thing, that you may keep in a safe that which you can not insure in any other way.

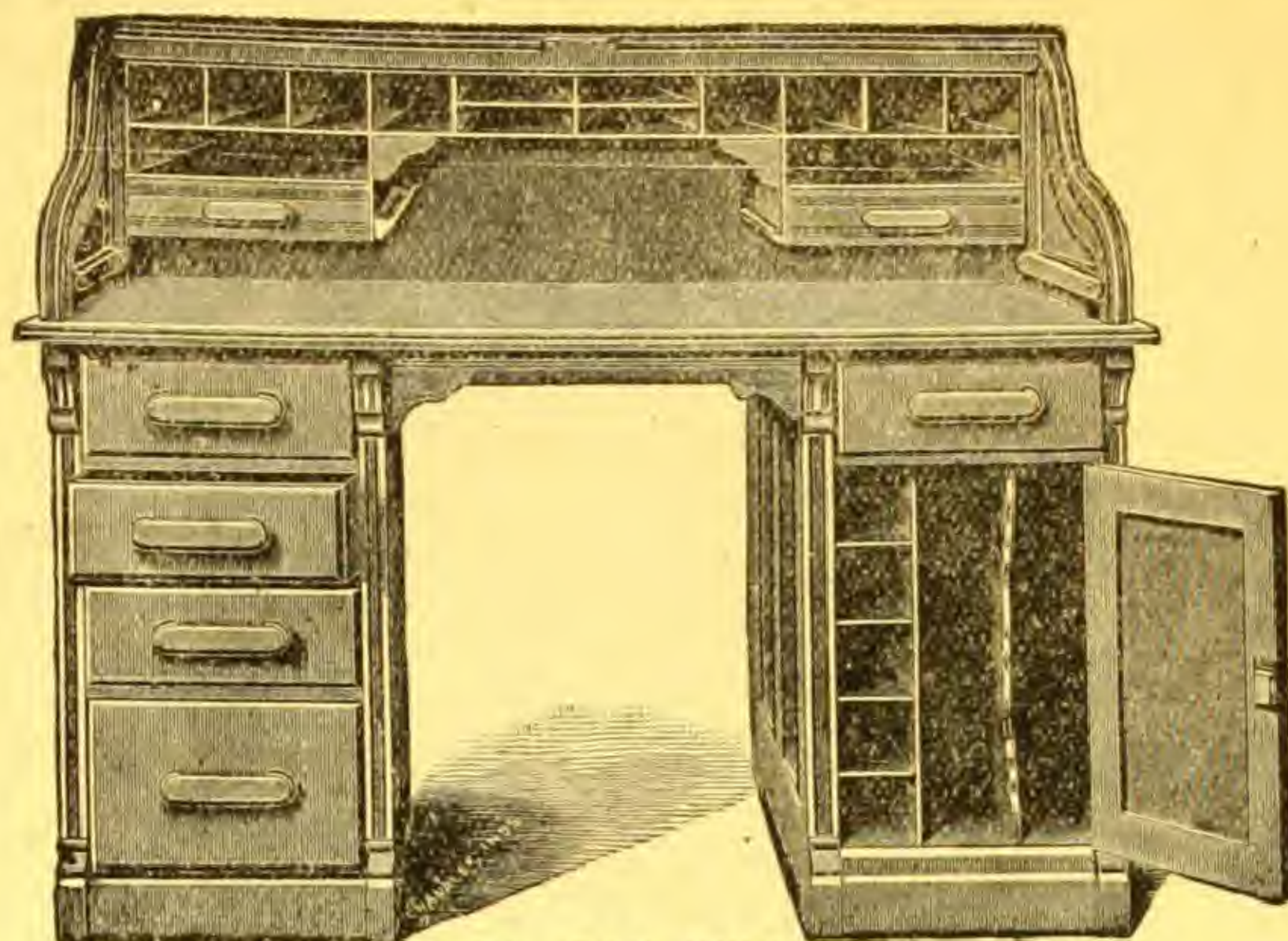




## TWO OF THE CHEAPEST DESKS IN THE WORLD.—OAK DESKS WITH ROLL TOPS.

The two following desks we have just brought out, they are well finished in Natural Oak and sold at nearly one-half the price of other makes. We guarantee them to please.

PRICE \$19.00.



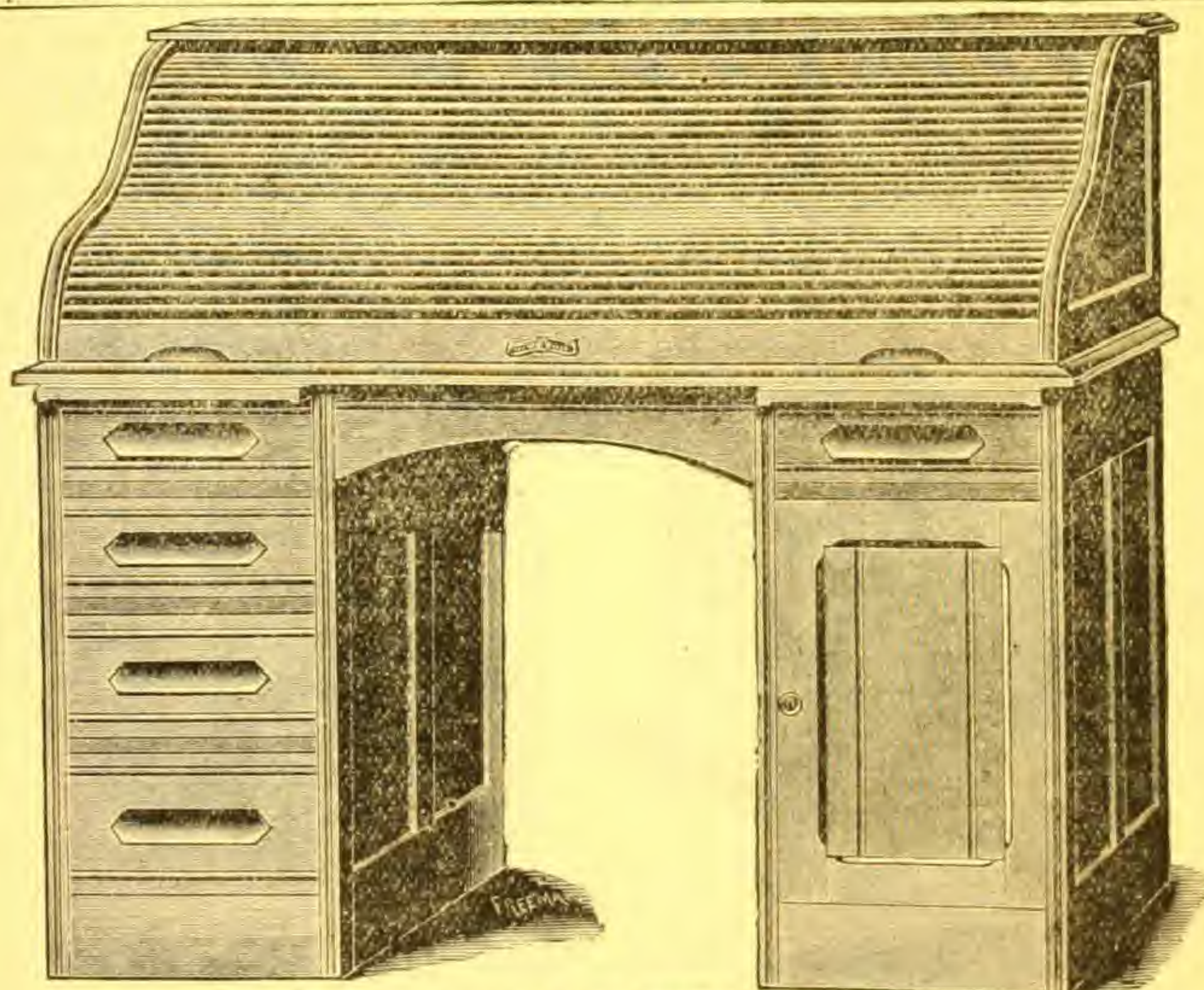
PRICE \$19.00.

No. 35 1/2 DESK, OAK WITH ROLL TOP.

This desk is 50 inches long, 30 inches deep and 43 inches high, the back being open. The desk has drawers on one side and book closet with pigeon holes on the other. Writing leaves are above the drawers and closet, and the whole is locked automatically when the top is down. Pigeon holes and small drawers are in the top, also pen racks and blotter holders, with letter openings in the end for mail. Locks fasten the roll top and door to book closet. They are carefully crated and delivered free on board cars at factory, at the price named. They are the same desk as No. 75 except that they are 10 inches shorter; and in offering them we guarantee that they will please any purchaser who wishes a desk.

Price each ..... \$19 00

PRICE. - \$22.00.



PRICE. - \$22.00.

No. 75 DESK, OAK WITH ROLL TOP.

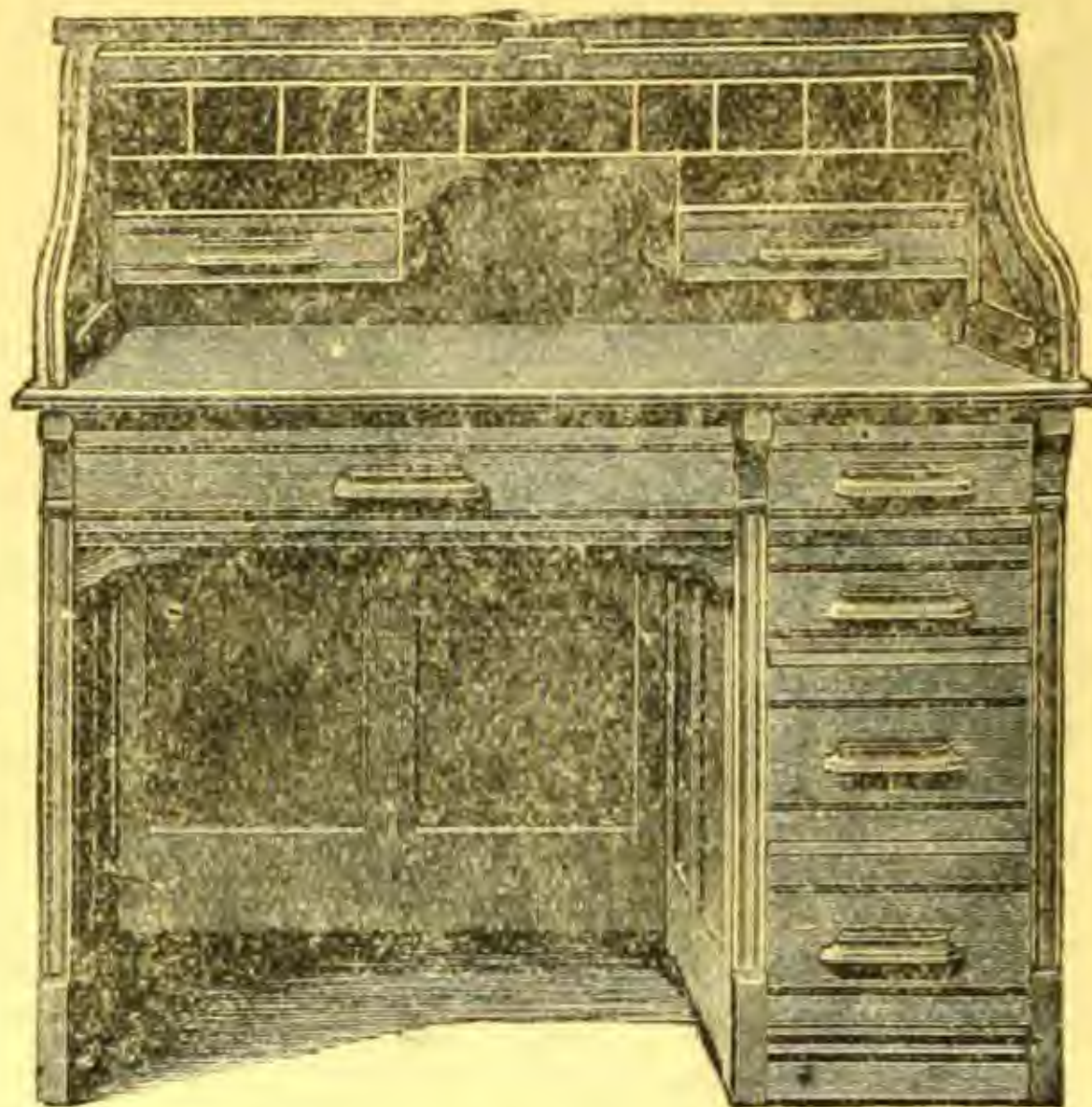
This desk is 60 inches long, 30 inches deep and 43 inches high. The back being open. The desk has four drawers on one side and book closet with pigeon holes on the other. Writing leaves are on each side above the drawers and closets, and the whole is locked automatically when the top is down. 16 pigeon holes are in the top the same as in No. 35 1/2, except without the small drawers; also three blotter holders and with openings in the ends for dropping letters through. The pen racks are arranged similar to all desks. Locks fasten the roll top and door to book closet. They are crated carefully and delivered free on board cars at factory at the price named. We do not claim them to be the best desk in the world, but to be as good as any of the ordinary makes at considerable less money than others are offering them at. We guarantee them to please in all cases.

PRICE EACH, ..... \$22.00.



## SEE WHAT WE OFFER THESE AT.

We are determined that anyone wanting a good desk can have it at some price; hence we offer the two following at a ruinously low figure for a complete Oak Desk.



Price, \$15.75.

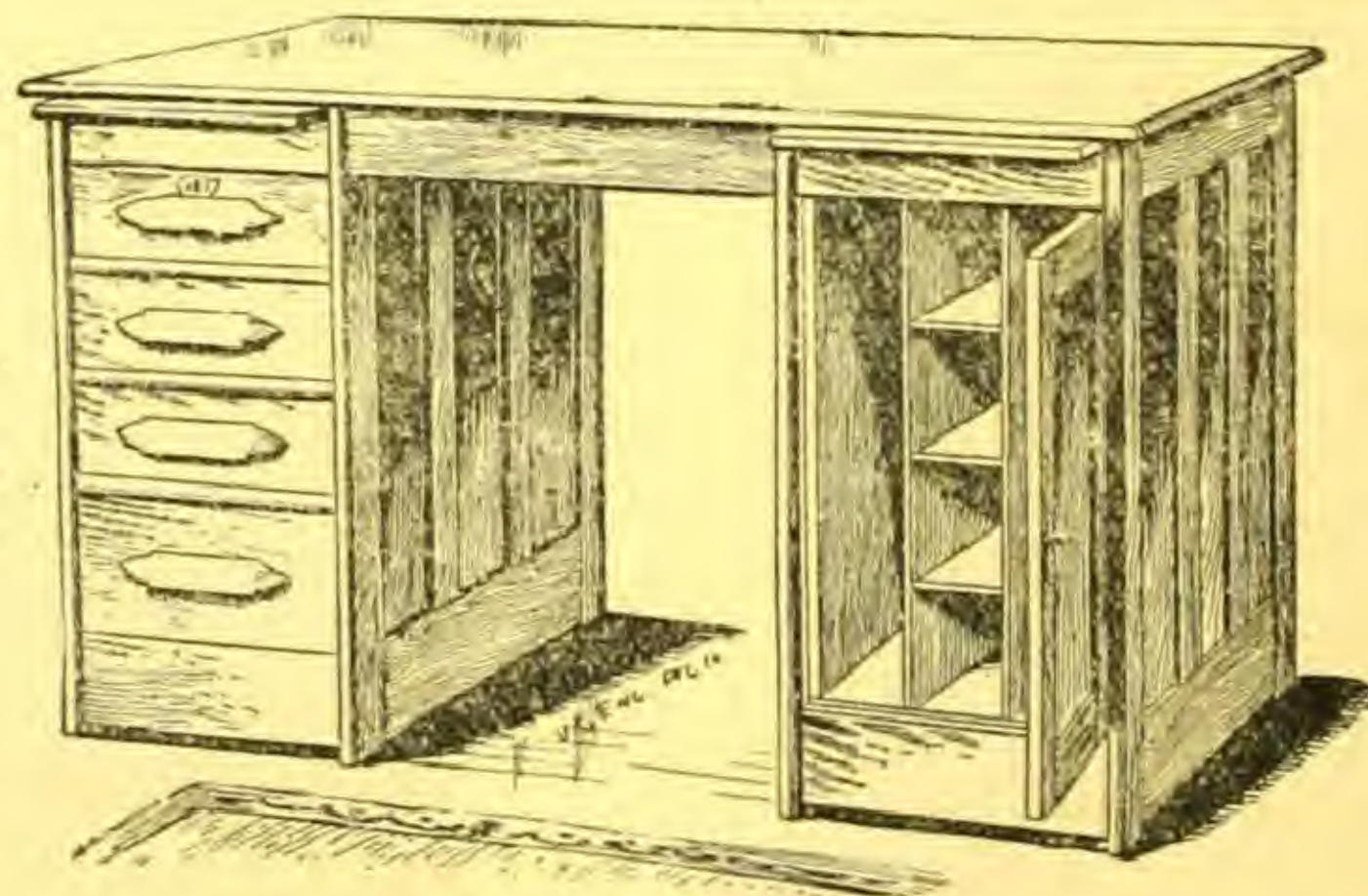
Price, \$15.75.

### No. 42 1-2 Desk, Oak, with Roll Top.

This desk is 42 inches long, 30 inches deep and 43 inches high. It has drawers in the end with writing leaf over the same. The back is paneled, and the top is furnished with pigeon holes, pen racks, blotter holders, and letter opening for dropping mail through. A lock fastens the top, and the drawers lock automatically when the top is down. They are neatly finished, carefully crated, and delivered free on board cars at the factory, for the price named.

They are similar to Desks No. 35 $\frac{1}{2}$ , and 75, except that they lack the book closet on the right hand side. For a low priced desk, they are certainly a bargain, and we can guarantee them to please every purchaser.

Price each, ~ ~ \$15.75.



PRICE. \$12 25.

PRICE, \$12.25.

### No. 65 1-2 Desk, Oak, Flat Top.

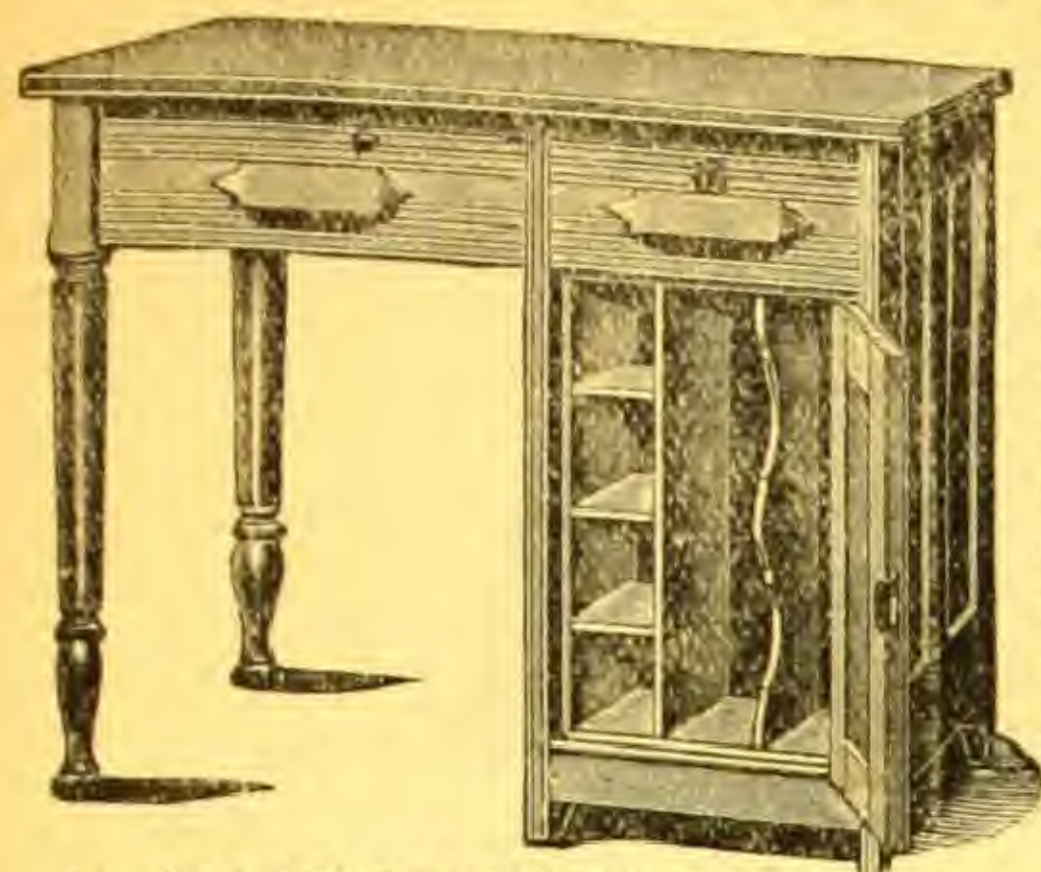
This desk is 30x50, and is 30 inches high: has drawers on one side and book closet with pigeon holes and book racks on the other. Writing leaves are placed at each end.

The back is open, and the whole is handsomely finished in natural oak. Drawers and book closet are supplied with locks. We crate and deliver them free on board cars at the factory, at the price named. For a flat top desk they are as good as any desk offered for twice the price.

Price each, ~ ~ \$12.25.



# OUR DESKS ARE GOOD GOODS AT A LOW PRICE.



No. 701-2 Desk, Finished in Natural Oak.

## No. 701-2 DESK, FLAT TOP.

This desk is 37 inches long, 25 inches wide and 30 inches high. It has two drawers, and a book closet in the end supplied with pigeon holes and book racks. Over the drawer and book closet is a writing leaf, and one of the drawers, as well as the door, is furnished with a lock. The desk is the same as No. 604, except that no drawers are furnished on the left side, but instead two legs are supplied. The desks are well finished in natural oak; the top is handsomely polished, and it is the lowest priced desk of any kind that is offered by any maker in the country. We crate them carefully, and deliver them free on board cars at the factory at the price named.

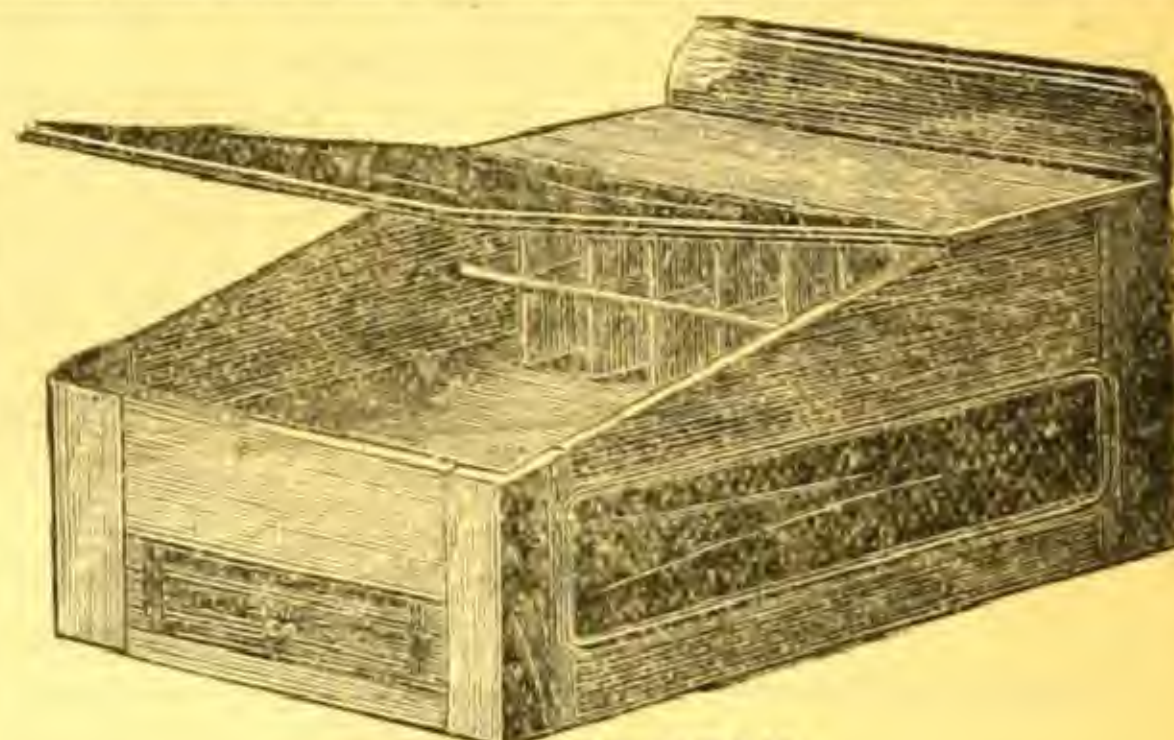
**PRICE EACH, \$8.25.**

## No. 17 DESK.

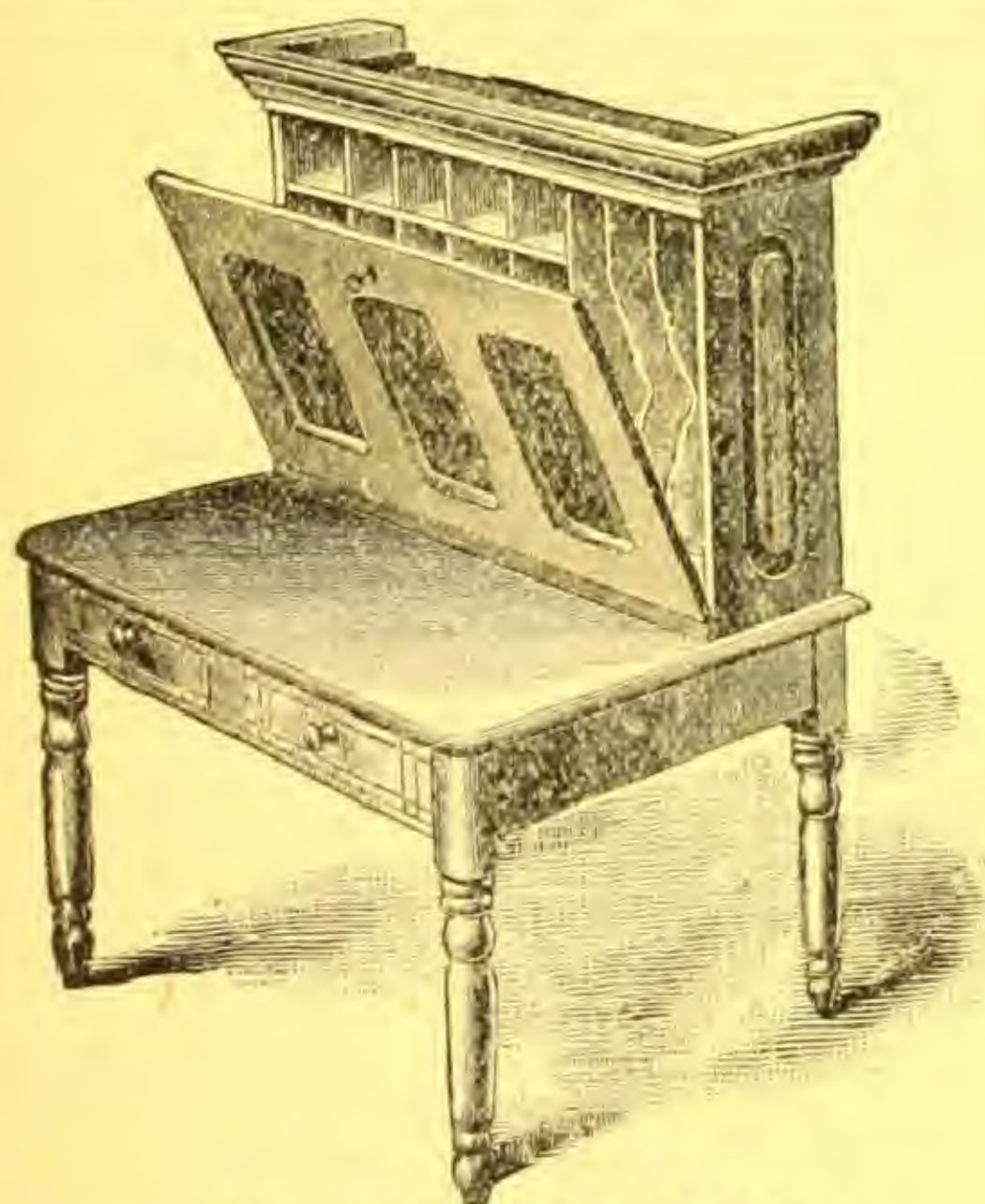
This desk is built to set on a counter, safe, or fasten to the wall, and is intended for store or market use. The lid raises up and the inside is arranged with pigeon holes for bills, and plenty of room for books. The drawer below has a lock, and they are finished as well as any work that we build. We furnish them in soft wood stained cherry or grained oak, and in solid walnut.

**Soft Wood, Price Each, \$5.00. Walnut, Price Each, \$7.00.**

In ordering be sure to specify if walnut or soft wood is wanted, and if the latter whether stained mahogany or grained oak.



No. 17 DESK.



## No. 16 TABLE DESK.

This desk is intended for office or store use, and is built in solid walnut only. They are a first class piece of work, and as good as we know how to build. The table has two drawers below with lock on one. The lid, which lets down, also has lock, and inside the top is arranged with pigeon holes for bills, and book racks for books. The top, when let down, lies at an angle, making it handy for writing, and measures 34x22 inches.

The entire desk stands 4 ft. 8 in. high and is 28 inches deep. The drawer-pulls and ornaments are very handsome, legs neatly turned, and the whole is a handsome piece of work.

**PRICE EACH, \$16.00.**



## No. 15 CASHIER'S DESK.

This is a standing desk, intended for market or grocery use. Underneath the top is a drawer arranged inside with compartments for money or bills. It is also supplied with lock. The top of the desk is set at an angle to make it handy for writing, and the ornamentation around the top is neat and attractive. An open cash window is placed in front, through which to make change. We build them in soft wood stained mahogany, and solid oak, antique finish.

**PRICE, ANTIQUE OAK, \$16.00.**

**PRICE, SOFT WOOD STAINED MAHOGANY, \$12.00.**

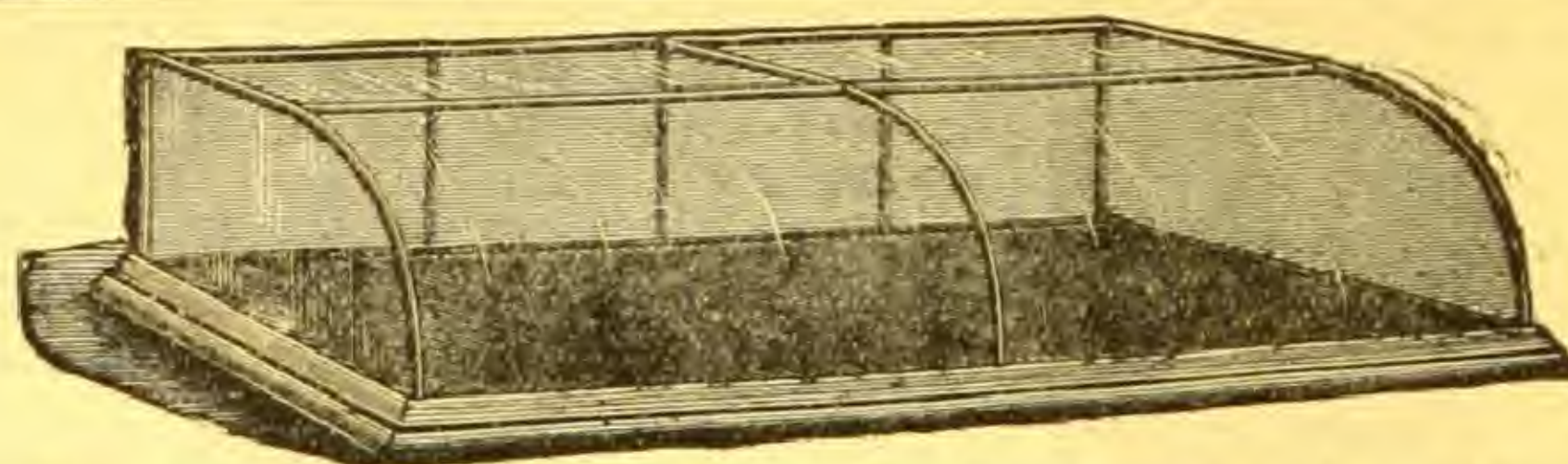


## SHOW CASES.

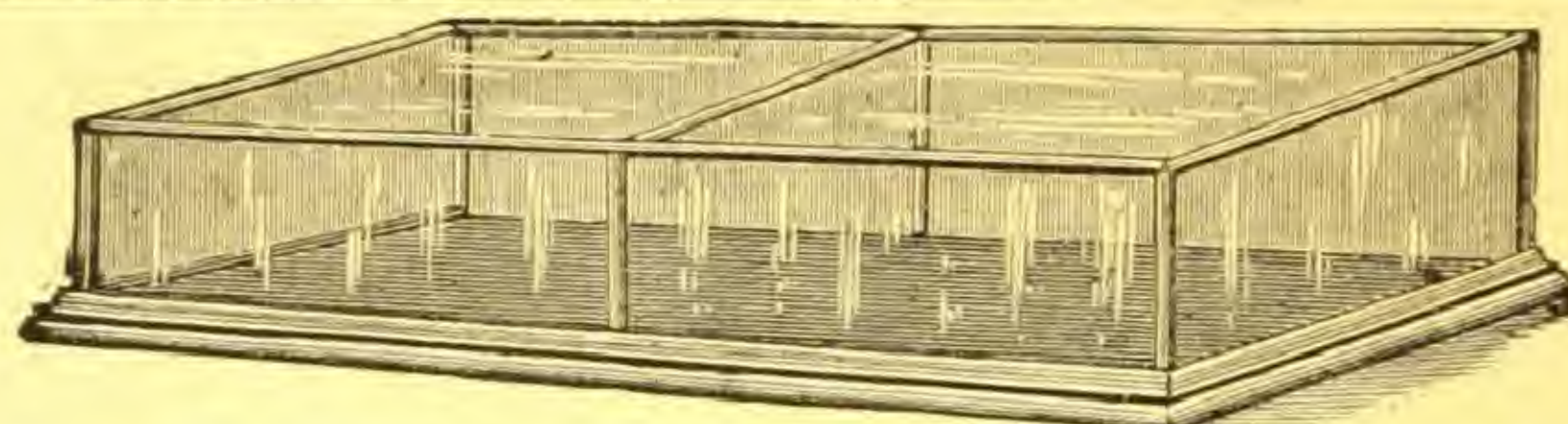
I carry a full stock of all the common sizes and styles of Show Cases. Have the selling agency of a very large factory. My orders are to sell off the goods at figures which are below anything ever sold for

before. For the last few years I have handled a great number, and found them first class goods in every respect.

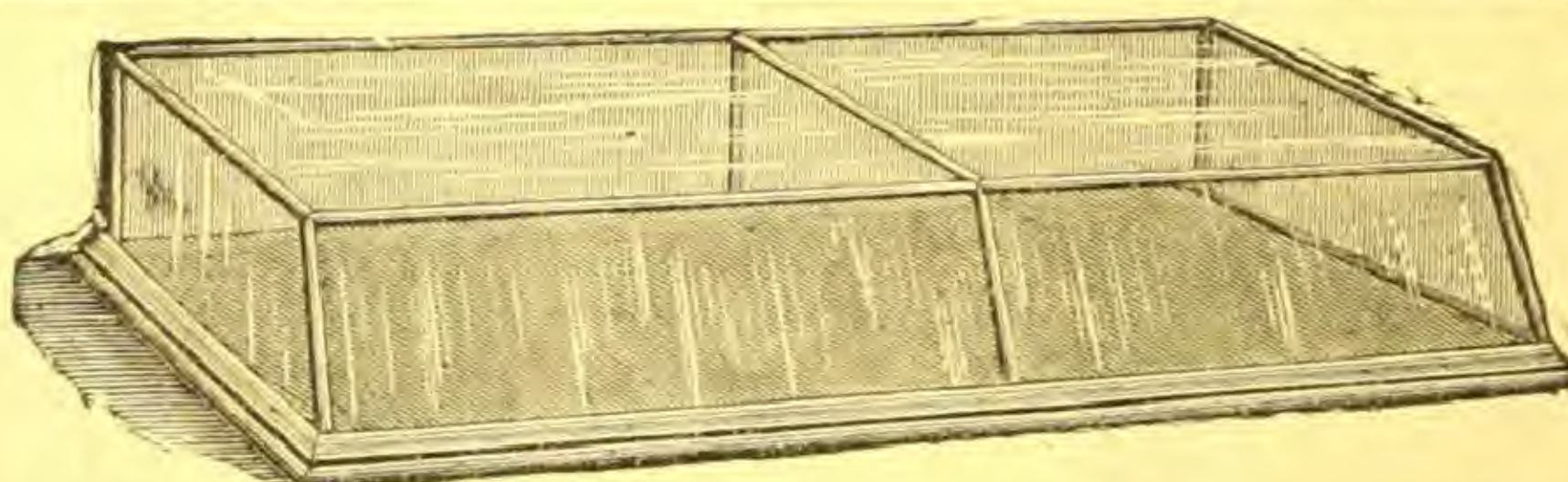
All Show Cases have Sliding Mirror backs.



No. 1—Round Front, Full Metal Case. Twenty-six inches wide on base.  
No. 3— “ Walnut “ “ “



No. 4—Square Front. Full Metal Case. Twenty-six inches wide on base.  
No. 6— “ Walnut “ “ “



No. 7—Mansard Front. Full Metal Case. Twenty-six inches wide on base.  
No. 9— “ “ Walnut “ “ “

## PRICES OF SHOW CASES.

	3 ft.	4 ft.	5 ft.	6 ft.	7 ft.	8 ft.	9 ft.	10 ft.
No. 1.	\$6 00	\$8 75	\$10 50	\$12 25	\$14 75	\$16 00	\$17 75	19 50
No. 3.	5 00	7 25	9 00	10 50	12 00	13 50	15 25	17 00
No. 4.	6 00	8 75	10 50	12 25	14 75	16 00	17 75	19 50
No. 6.	5 00	6 50	8 25	9 75	11 50	12 25	15 25	17 00
No. 7.	6 00	8 75	10 50	12 25	14 75	16 00	17 75	19 50
No. 9.	5 00	7 25	9 00	10 50	12 00	13 50	15 25	17 00
No. 16.	7 25	9 75	11 50	12 50	14 75	16 25	18 00	20 00
No. 18.	7 25	9 50	11 50	12 50	14 75	16 25	18 00	20 00
No. 19.	7 25	9 50	11 50	12 50	14 75	16 25	18 00	20 00

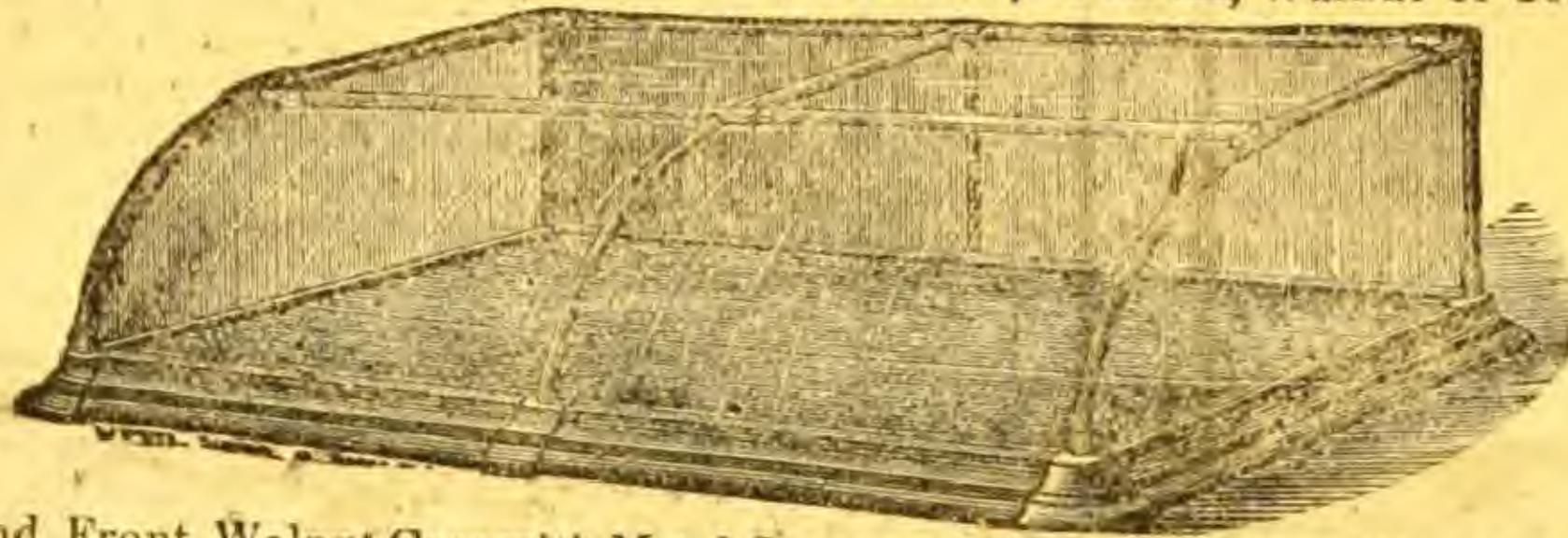
Round Front Show Cases do not hold as much as others, and in case of breakage of glass, are not so easy to fix up by those unacquainted with the work. Probably the most desirable Case for wear, show and repair, is the Mansard, and next to it the square front.



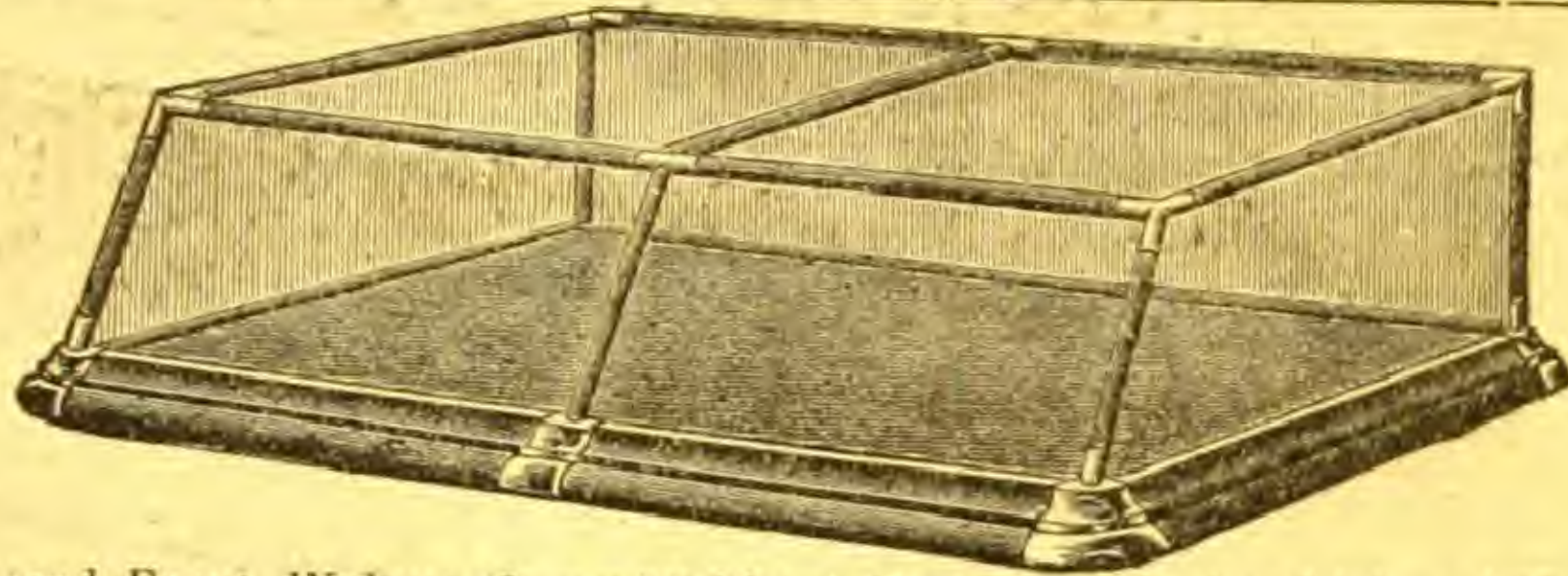
# SHOW CASES.

These Cases all have Sliding Mirror Backs. Prices of Celluloid Cases given on application. Can furnish Cases of any kind or size wanted; Circle and Half

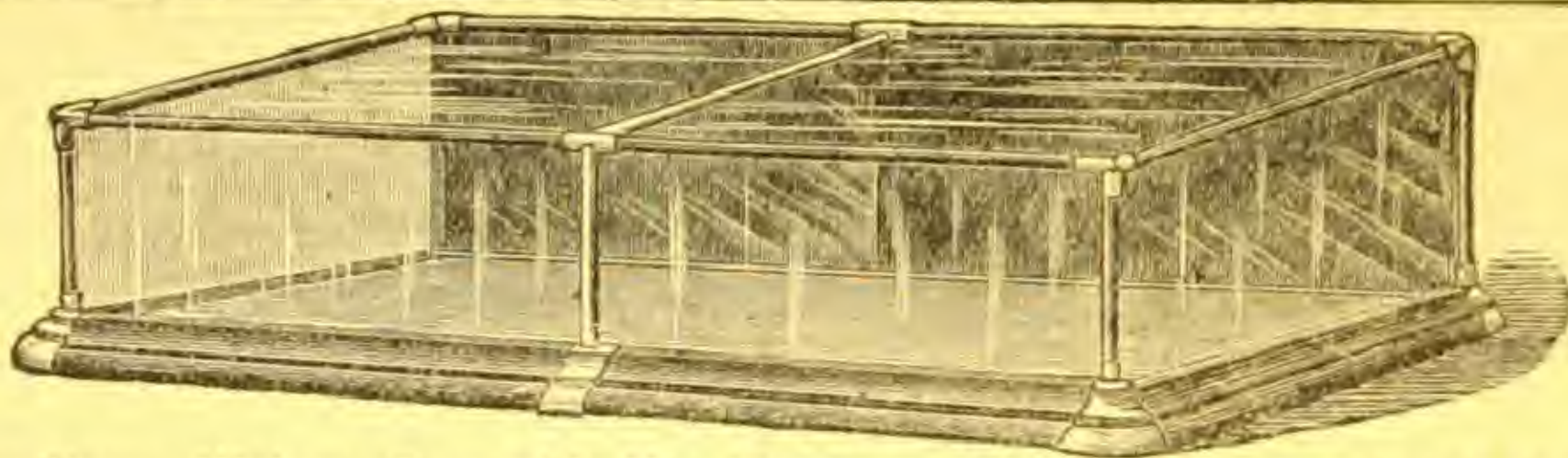
Circle Cases, square ends; Lifting Top Cigar and Tobacco Cases, Wall Cases—anything in the Show Case line, in Metal, Walnut or Celluloid.



No. 16. Round Front Walnut Case with Metal Corners, 14 inches high and 27 inches wide on base.

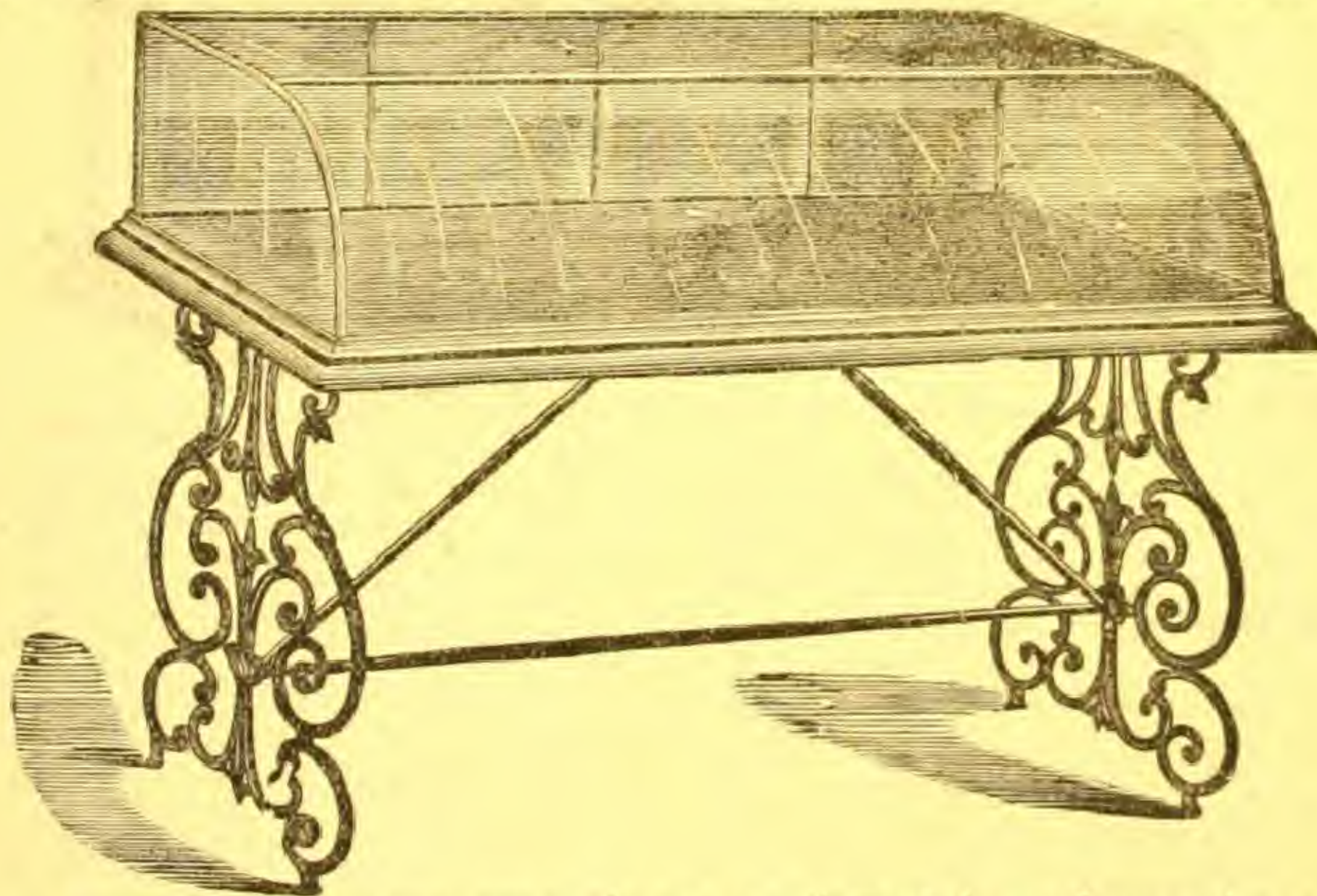


No. 18. Mansard Front, Walnut Case with Metal Corners, 14 inches high and 27 wide on base.



No. 19. Square Front, Walnut Case with Metal Corners, 14 inches high and 27 inches wide on base.

## Iron Stands for Show Cases---Very Ornamental.



This shows an Iron Stand for Show Case; are made any length wanted; are Japanned and very ornamental.

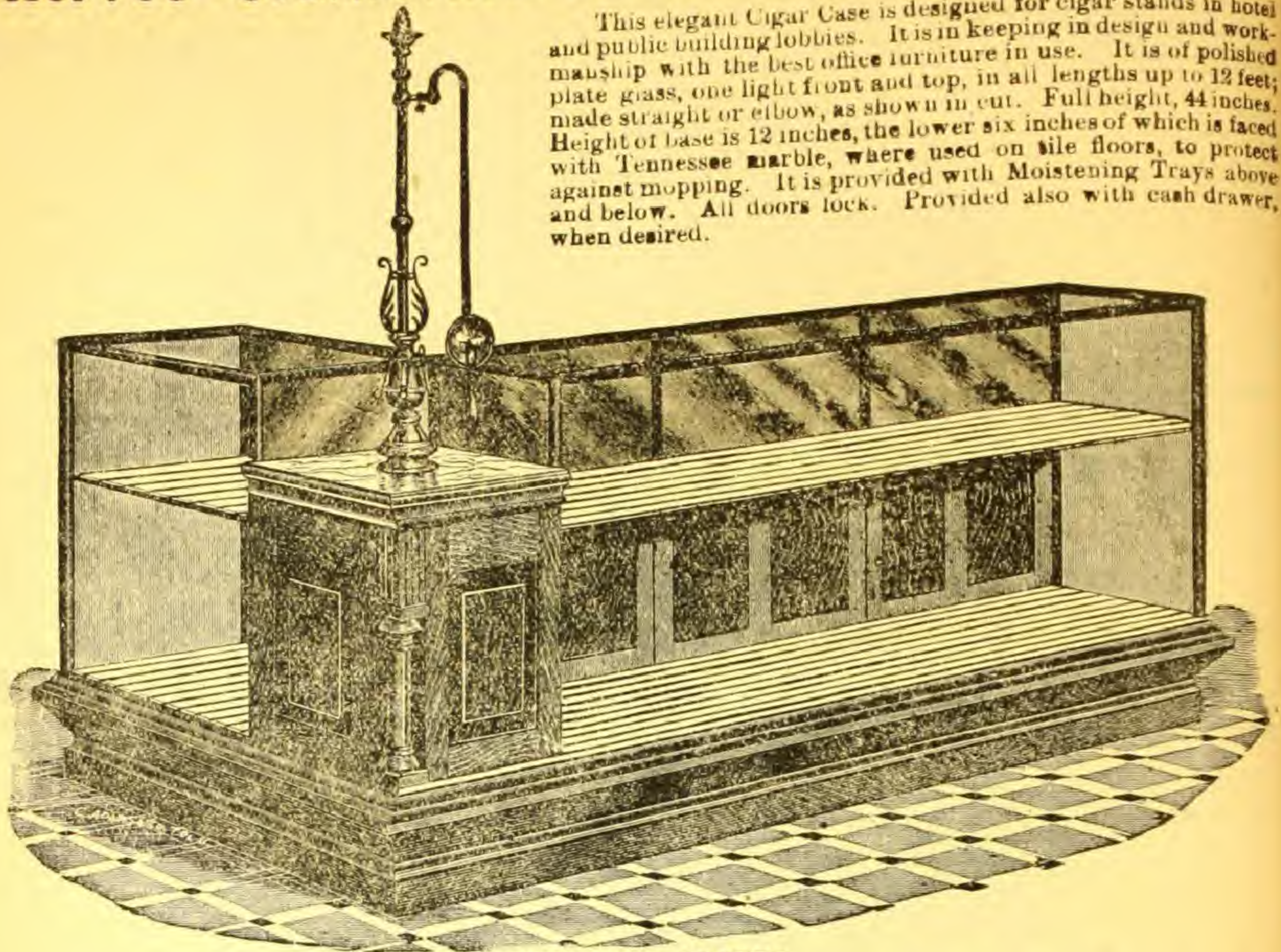
### PRICES OF SHOW CASE STANDS.

Price for 3 foot Case.....	\$4.00	Price for 7 foot Case.....	\$5.00
" " 4 " ".....	4.25	" " 8 " ".....	5.25
" " 5 " ".....	4.50	" " 9 " ".....	5.50
" " 6 " ".....	4.75	" " 10 " ".....	5.75



## No. 165—CIGAR AND TOBACCO DISPLAY CASE.

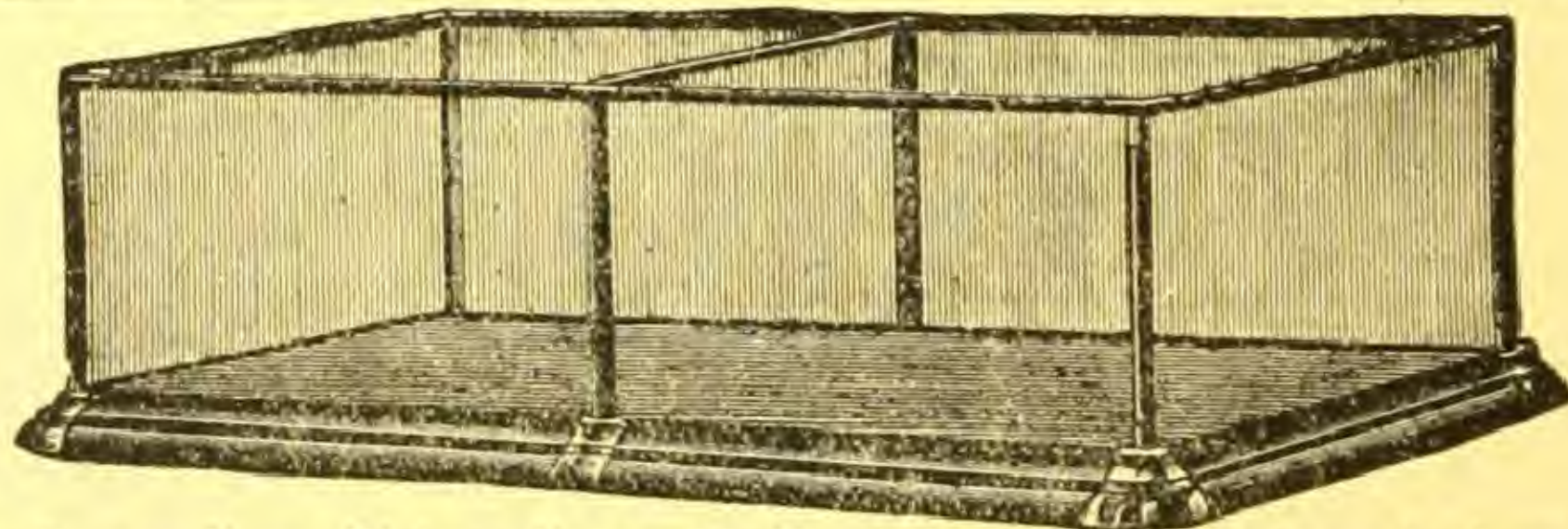
This elegant Cigar Case is designed for cigar stands in hotel and public building lobbies. It is in keeping in design and workmanship with the best office furniture in use. It is of polished plate glass, one light front and top, in all lengths up to 12 feet; made straight or elbow, as shown in cut. Full height, 44 inches. Height of base is 12 inches, the lower six inches of which is faced with Tennessee marble, where used on tile floors, to protect against mopping. It is provided with Moistening Trays above and below. All doors lock. Provided also with cash drawer, when desired.



### SIZES AND PRICES.

In plain glass. Straight case without elbow. Complete with Moistening Trays.

5 ft. \$120 00 | 6 ft. \$140 00 | 7 ft. \$160 00 | 8 ft. \$180 00 | 9 ft. \$200 00 | 10 ft. \$215 00  
If wanted with Marble Top Stand in addition, fitted with Cigar Lighter, price will be \$30 00 additional.



**No. 133—High Square Front Walnut Case with Metal Corners.** Has mirror back and sliding doors.

	3 ft.	4 ft.	5 ft.	6 ft.	7 ft.	8 ft.	9 ft.	10 ft.
16 inches high	\$7 25	\$9 25	\$10 75	\$13 40	\$14 50	\$16 50	\$17 85	\$19 00
18 " "	7 55	9 55	11 65	14 25	15 75	17 00	18 50	19 50
20 " "	7 75	10 35	12 25	15 35	16 50	18 40	19 75	21 25
22 " "	9 25	10 90	12 85	15 75	17 15	19 00	21 00	22 50

**No. 138—High Square Front Walnut Case, same as above, without metal corners.**

	3 ft.	4 ft.	5 ft.	6 ft.	7 ft.	8 ft.	9 ft.	10 ft.
16 inches high	\$6 20	\$8 10	\$9 50	\$11 50	\$12 85	\$15 25	\$16 65	\$18 00
18 " "	6 50	8 50	10 25	12 00	14 25	15 50	17 25	19 25
20 " "	7 00	8 85	11 00	12 50	14 75	16 65	17 85	20 50
22 " "	7 45	9 25	11 50	14 00	15 30	17 00	18 50	21 00

Either No. 133 or 138 cases can be made in Cherry, Oak or Imitation Mahogany at same price.

### APPROXIMATE WEIGHT OF Nos. 1, 3, 4, 6, 7, 9, 16, 18 and 19 SHOW CASES—ALL PACKED.

3 foot	50 to 60 pounds.	7 foot	140 to 150 pounds.
4 " "	80 to 90 " "	8 " "	160 to 170 " "
5 " "	95 to 105 " "	9 " "	180 to 190 " "
6 " "	115 to 125 " "	10 " "	200 to 210 " "

Above will not exceed weight of cases, as we use seasoned lumber for boxing. Rates to most all points are double first-class, except on car-load lots. **Directions for Unpacking Cases**—Take screws out of bottom of the box, remove cross-pieces of box, then lift cases out of same.



## DESCRIPTION OF POPULAR GAMES.

From the Card Players' Companion, issued free by the U. S. Printing Co., Cincinnati, O.

**WHIST.****THE LEAD.**

1. The original lead should be from your strongest suit, but always avoid, if possible, an original lead from a suit of less than four.
2. Never lead from a weak suit, except when you know it is your partner's suit.
3. With five trumps without an honor, it is generally right to lead them; with the five trumps with an honor, or with six trumps, always lead them.
4. You should lead from four trumps after your opponents' hands are so far cleared of your strong suit that you command it.
5. Never lead from less than four trumps unless you have winning cards in every suit or your opponents are both trumping.
6. Avoid changing your lead from one suit to another, and if you lose the lead and obtain it again after awhile, generally pursue your first lead.
7. After the first round of a suit, if necessary for you to lead it, generally lead the winning card if you have it; with the second and third best, lead the second best. In other cases continue with your lowest.
8. Generally return your partner's lead (always in trumps,) unless you have a strong suit of your own which contains four cards with two or more honors.
9. When obliged to return your adversary's lead, choose a suit in which the fourth hand is weak, or one in which the second hand is strong. The former is preferable.
10. Return the highest if you have but two of the suit left in your hand; the lowest, if more than two, unless you hold the ace, which then you should return.

**LEADS IN DETAIL.**

The following leads are based upon the supposition that there is no score for either side, and in case of strong suits that it is the original lead of the hand. In other cases the state of the score and the previous fall of the cards may cause variations.

**SUITS HEADED BY ACE.**

Holding Ace and four or more small ones, lead the Ace. If trumps, lead lowest, except with more than six trumps, then lead Ace.

Holding Ace and three small ones, lead the lowest.

Holding Ace and two others (one of the others not being the King,) lead the lowest, except when your partner has indicated strength in the suit, when you should lead the Ace, then the next highest.

Holding Ace and one small one, lead Ace, especially if your partner has indicated strength in the suit. If two tricks must be made in the suit to win or save a particular point, lead the lowest.

**SUITS HEADED BY THE ACE, KING.**

Holding Ace, King, Queen, with or without others, lead King, then Queen. In trumps lead Queen, then King.

Holding Ace, King, Queen and Jack, in trumps, lead Jack, then Queen.

Holding Ace and King, with one or more small ones, lead King, then Ace. In trumps lead the lowest, except with more than six, when you should lead the King, then Ace.

Holding Ace, King, Jack, without small ones, lead King, then Ace. (NOTE.—Sometimes, without continuing the suit after leading the King, it is well to change the suit in order to *flannee* with the Jack against the Queen when your partner returns your suit.)

Holding above with small ones, lead Ace, then King, which calls the Queen from your partner and gives your Jack command. This holds good except in trumps.

**SUITS HEADED BY ACE, QUEEN.**

Holding Ace, Queen, Jack, etc., lead Ace, then Queen; with Ace, Queen, Jack, five or more in suit, lead Ace, then lowest of Queen-Jack sequence.

Holding Ace, Queen, Ten, Nine, with small ones, lead Ace. In trumps, Nine, except with more than six, when you should lead the Ace. If the Jack is turned up to your right, lead the Queen.

Holding Ace, Queen, Ten, Nine, Eight, with or without small ones, lead the Ace. In trumps, Eight, except with more than six, when you should lead the Ace.

Holding Ace, Queen, Ten, Nine, without small ones, lead Nine. In trumps, if Jack is turned up to your right, you should lead the Queen.

Holding Ace, Queen and two small ones, lead the lowest.

Holding Ace, Queen and one small one, lead the lowest, except when your partner has indicated strength in the suit, when you should lead Ace, then Queen.

Holding Ace and Queen only, lead Ace.

**SUITS HEADED BY ACE, JACK.**

Holding Ace, Jack, Ten, Nine, with small ones, lead Ace, then Jack.

Holding above, without small ones, lead Nine.

Holding Ace, Jack, Ten and one small one, lead small one.

Holding Ace, Jack and two small ones, lead the lowest. With one small one, lead the lowest, except when your partner has indicated strength in the suit, when you should lead Ace, then Jack.

Holding Ace and Jack only, lead Ace.

**SUITS HEADED BY KING.**

Holding King and three or more small ones, lead the lowest.

Holding King and two others, one of the others not being Queen, lead the lowest, except when your partner has indicated strength in the suit, when you should lead King, then the next highest.

Holding King and one other, lead King, especially if your partner has indicated strength in the suit.

**SUITS HEADED BY KING, QUEEN.**

Holding King, Queen, Jack, Ten, with or without small ones, lead Ten, then Jack.

Holding King, Queen, Jack and more than one small one, lead Jack, then Queen.

Holding King, Queen, Jack only, or with one small one, lead King, then Queen.

Holding King, Queen, Ten, with one or more small ones, lead King; if it wins, then lowest.

Holding King, Queen and two or more small ones, lead King; if it wins, then the lowest. In trumps, lead the lowest, then King, except with more than six, or to avoid a *ruff*, when you should lead the King.

Holding King, Queen and Ten only, lead King, then Queen.

Holding King, Queen and one small one, lead the King, then Queen.

Holding King and Queen only, lead King.

**SUITS HEADED BY KING, JACK.**

Holding King, Jack, Ten, Nine, etc., lead lowest of the sequence; if it wins, then next in sequence.

Holding King, Jack, Ten, with one or more small ones, lead Ten; if it wins, then the lowest.

Holding King, Jack, Ten only, lead Ten, then King; except when your partner has indicated strength in the suit, when you should lead King, then Jack.

Holding King, Jack and two or more small ones, lead the lowest. In trumps, with King, Jack, Nine, etc., and Ten turned up to your right, lead Jack.

Holding King, Jack only, lead King.

**SUITS HEADED BY QUEEN.**

Holding Queen and three or more small ones, lead the lowest.

Holding Queen and two small ones, lead Queen, then the next highest.

Holding Queen and one small one, lead Queen.

**SUITS HEADED BY QUEEN, JACK.**

Holding Queen, Jack, Ten, with or without small ones, lead Queen, then Jack.

Holding Queen, Jack, Nine and one or more small ones, lead the lowest. In trumps the same, unless Ten is turned up to your right, when you should lead Queen.

Holding Queen, Jack, and two or more small ones, lead the lowest.

Holding Queen, Jack and one small one, or Queen, Jack only, lead Queen; if it wins, then lead Jack.

**SUITS HEADED BY JACK.**

Holding Jack, Ten, Nine, with one or more small ones, lead Jack; with five or more in suit, lead Jack, then Ten.

Holding Jack, Ten, Eight, with one or more small ones, lead the lowest. In trumps, if Nine is turned up to your right, lead Jack.

Holding Jack, Ten and two or more small ones, lead the lowest.

Holding Jack, Ten and one other, lead Jack.

Holding Jack and Ten only, lead Jack.

Holding Jack and three or more small ones, lead the lowest.

Holding Jack and two small ones, lead Jack, then next highest.

Holding Jack and one small one, lead Jack.

**SUITS HEADED BY TEN.**

Holding Ten, Nine, Eight, with one or more small ones, lead Ten; in trumps, also the Ten. Having led Ten in trumps from five or more in suit, continue with the Nine.

Holding Ten, with Nine and small ones, or, from Ten with three or more small ones, lead the lowest.

Holding suits of two or three cards, headed by a Ten lead the Ten.

**SUITS HEADED BY A SMALL CARD.**

From suits headed by a card smaller than a Ten, containing four or more cards, in all cases lead the lowest.

From suits headed by a card smaller than Ten, containing at most three cards, in all cases lead the highest.

**SECOND HAND.**

The general rule for the second hand is to play your lowest, for your partner has a good chance of winning the trick; and the strength being on your right, it is good to reserve your high cards (particularly tenaces, such as Ace and Queen), for the return of the lead when you become fourth player. With one honor and one small card the best players adhere to this rule. There are, of course, exceptions, which will be mentioned hereafter.

Holding Ace, King and others, play King. In trumps it is right to leave the chance of the first trick to your partner. With the Queen also, you are so strong that you should not pass the trick even in trumps.

Holding Ace, King and Jack, play King.

Holding Ace, Queen, Jack, play Jack; with Ten also, or others belonging to the sequence, play the lowest.

Holding Ace, Queen and Ten, play Queen. In trumps, the Ten.

Holding Ace, Queen and two small ones, play the smallest, unless the Jack is led, when you should put on the Ace.

Holding Ace, Queen and three or more small ones, play a small one.

Holding Ace, Jack, Ten and one or more small ones, play the smallest.

Holding Ace and four small ones, play the smallest in all suits.

Holding Ace and four small ones, play a small one, unless the game is in a critical state and you are weak in trumps.

Holding King, Queen and others, play a small one.

Holding King, Jack, Ten, etc., play the lowest of the Jack sequence.

Holding Queen, Jack, etc., Jack, Ten, etc., Ten, Nine, etc., play the lowest of the two high cards.

Holding King and one other, do not play your King unless to cover a high card.

Holding Queen and one other, or Jack and one other, whether trumps or not, play a small card, unless to cover.

If ten is led and you hold Queen and one other, cover with the Queen; with Queen and two others, pass the Ten.

If an honor is led and you have a higher honor, and numerical weakness, cover it.

**THE CALL FOR TRUMPS.**

The call for trumps consists in playing an unnecessarily high card, e. g., King and Ace being led, you play a five on the first round, followed by the three on the second round.

Do not call for trumps with less than five trumps, or four trumps with two honors, and then only when there is considerable strength in your own or your partner's hand.

Late in the hand the fall of the cards may justify you in calling for trumps with less strength.



## DESCRIPTION OF POPULAR GAMES.

In the second round of a suit, if you have the winning card, you should in plain suits generally play it second hand; in trumps, not.

## THIRD HAND.

The general rule for third hand is to play the highest you have, in order not only to do your best to win the trick, but to strengthen your partner's long suit by getting the high cards out of his way.

If you have a head sequence, remember to play the lowest of it. This rule is subject, however, to the peculiar attribute of the third hand as regards *finessing*.

With Ace and Queen you *finesse* by playing the Queen.

With this exception, it is wrong in principle to *finesse* in your partner's long suit, as he wants the high cards out of his way. If you see that he leads from weakness, or if he leads you strengthening cards in your own long suit, you may *finesse* more freely.

It is dangerous to *finesse* the second-time round of a suit, as the chances are it will be trumped the third time.

If, however, you are strong in trumps, you may *finesse* much more freely, as your trumps may enable you to bring your high cards in.

Be careful to watch the fall of the cards from your left hand neighbor, in order that, if he proves weak in a suit, you may avoid wasting high cards when small ones would suffice to win the trick over him. This is very necessary, as your partner is often likely to lead up to the weak hand.

## FOURTH HAND.

In this you have in most cases little to do but to win the tricks as cheaply as you can.

## THE DISCARD.

If your opponents have led or called for trumps, discard from your strongest suit; if they have not so indicated strength in trumps, discard from your weakest suit.

If your partner shows strength of trumps, discard from your weak suit, even if your opponents have led trumps.

## CODE OF RULES GOVERNING THE GAME OF WHIST.

As adopted by the First American Whist Congress, held at Milwaukee, Wis., April, 1891.

## SCORING.

1. Each trick above six shall count one point; the game shall consist of seven points. In case of tournaments, matches and club scores for purposes of comparison, each hand shall be played out, and every trick taken shall be scored.

The above shall be the standard game, but players or Clubs may, by rule or agreement, provide for other methods of scoring.

2. The penalty for a revoke shall take precedence of all other scores.

3. If an erroneous score shall be proved, such mistake can be corrected prior to the conclusion of the game in which it occurs, and such game is not concluded until the trump card of the first deal in the following game has been turned up.

## CUTTING.

4. In cutting, the ace is the lowest card; in all cases every one shall cut from the same pack, and if a player exposes more than one card he must cut again.

## FORMATION OF THE TABLE.

5. In the formation of the table those first in the room shall have the preference. If by reason of two or more arriving at the same time more than four assemble, the preference among the last comers shall be determined by cutting, a lower cut giving the preference over all, cutting higher. A complete table shall consist of six; the four having the preference shall play.

6. The formation of the table having been determined, the players shall cut for partners and deal at the commencement of each game.

7. In cutting for partners the two highest shall play against the two lowest; the lowest shall have the deal and the choice of seats and cards, and must abide by the first selection. If the two lowest cut cards of equal value, they shall cut again for deal.

8. If two players cut intermediate cards of equal value, those two shall cut again, and the lower of the new cut shall play with the original low.

9. If three players cut cards of equal value, those three shall cut again. If the fourth has cut the highest card the two lowest of the cut shall be partners and the lowest shall have the deal. If the fourth cut the lowest card he shall be the dealer and the two highest of the new cut shall be partners.

10. At the end of the game, should there be more than four members belonging to the table, a sufficient number of the players shall retire to admit those awaiting their opportunity to play. In determining which players shall remain in, those who have played a less number of consecutive games shall have the preference over all who have played a greater number, and between two or more who have played an equal number the preference shall be determined by cutting, a lower cut giving the preference over all cutting higher.

11. A candidate wishing to enter a table must declare such intention prior to any of the players having cut a card for the purpose either of commencing a new game or of cutting out.

12. Tables may be formed and partners chosen by agreement, except when prohibited by a Club rule.

## SHUFFLING.

13. Before every deal the cards shall be shuffled, and shall be presented by the dealer to his right-hand adversary to cut.

14. The pack must not be shuffled so as to expose the face of any card, nor during the play of the hand.

15. Where two packs are used, the dealer's partner shall collect and shuffle the cards for the ensuing deal and place them at his right hand.

## CUTTING TO THE DEALER.

16. In cutting to the dealer not less than four cards shall be left in each packet.

17. If in cutting or in reuniting the separate packets a card is exposed, or if there is any confusion of the cards or doubt as to the place where the pack was separated, there must be a fresh cut.

18. When the pack has been presented by the dealer to be cut and has been cut by the adversary in accordance with rules 16 and 17, should the dealer reshuffle the cards he shall lose his deal.

## DEALING.

19. The 52 cards shall be dealt into four packets, one at a time in regular rotation, beginning with the player at the dealer's left, and having been regularly dealt out, the last, which is the trump card, shall be turned up before the dealer.

20. There must be a new deal: (1) If during the deal or during the play of a hand the pack be proved incorrect or imperfect; (2) If any card except the last be faced in the pack.

21. If while dealing the dealer or his partner exposes a card, and neither of the adversaries have touched the cards, the latter may claim a new deal; a card exposed by either adversary gives that claim to the dealer, provided his partner has not touched a card. If a new deal does not take place the exposed card can not be called.

22. If the dealer, before or during the deal, looks at the trump card, his adversaries have a right to see it and may exact a new deal.

23. If the dealer in distributing cards, (1) Gives more than two cards incorrectly; (2) Counts the cards on the table or the remainder of the pack; or, (3) Places the trump card on the other cards without having turned it up, it is a misdeal and the deal passes to the next player.

24. If, after playing to the first trick, a player is found to have less than his proper number of cards, and the missing card or cards be found in his adversary's hand, the deal is void; if the missing card or cards be found in his partner's hand, the adversaries may consult and shall have the choice, (1) Of retaining the same hands and rectifying the error by drawing a card or cards; or, (2) Having a new deal.

25. A misdeal shall not lose the deal, if during the deal either of the adversaries has touched the cards prior to the dealer's partner having done so, but should the latter have first interfered with the cards, notwithstanding either or both of the adversaries have subsequently done the same, the deal is lost.

26. Should three players have their right number of cards and the fourth have less than 13, and such deficiency be not discovered until after he has played to the first trick, the adversaries may consult and shall have the choice: (1) To claim a new deal; or, (2) To have the hands played out as they stand, in which case the missing card shall be considered as played to the last trick; but no revoke shall be claimed because of such missing card.

27. If a pack of cards be imperfect, the deal in which the fault is discovered shall be void, but the previous ones shall hold good.

28. Any one dealing out of turn or with the adversary's cards may be stopped before the trump card is turned, after which the game must proceed as if no mistake had been made.

29. If the adversaries interrupt a dealer whilst dealing, either by questioning the score or asserting that it is not his deal, and fail to establish such claim, should a misdeal occur he may deal again.

## THE TRUMP CARD.

30. The dealer, when it is his turn to play to the first trick, shall take the trump card into his hand; if left on the table after the second trick has been turned and quitted, it becomes an exposed card.

31. If the dealer takes his trump card into his hand before it is his turn to play to the first trick, he shall, at the request of his adversary at any time before the second trick has been turned and quitted, replace it face up upon the table.

32. If the dealer, when called upon under the preceding rule to replace the trump card, declares himself unable to recollect it, his highest or lowest trump may be called, and, unless it cause him to revoke, must be played. The call may be repeated, but not changed, *i. e.*, from highest to lowest, or *vice versa*, until such card is played.

## EXPOSED CARDS.

33. The following are exposed cards: (1) The trump card if left face upward on the table after the second trick is turned and quitted.

(2) Two or more cards played at once.

(3) Any card exposed in any manner so as to be seen by a partner, no matter how exposed, whether dropped on the table, thrown on the table, or held above the table, detached or not detached.

34. A card is not an exposed card when dropped on the floor or elsewhere below the table.

35. All exposed cards shall be liable to be called, must be left face upward on the table, and must not be taken into the player's hand again; the player is bound to play them when they are called, provided he can do so without revoking; the call may be repeated whenever it is the player's turn to play until the card is played. A player cannot be prevented from playing a card liable to be called; if he can get rid of it in the course of play, no penalty remains.

36. If a player leads a winning card, *i. e.*, one better than any his adversaries hold of the suit, and then leads another, or plays several winning cards without waiting for his partner to play, his partner may be called upon to take the first trick, and the other cards thus improperly played are exposed cards. It makes no difference whether he plays them one after the other or throws them all on the table together; after the first card is played the others are exposed.

37. A player having an exposed card on the table shall not play until the adversaries have stated whether or not they wish to call that card. If he play another card without waiting, such card shall also become an exposed card.



## DESCRIPTION OF POPULAR GAMES.

## LEADING OUT OF TURN.

38. If any player leads out of his turn, a suit may be called from him or his partner when it is next the turn of either of them to lead. The penalty shall be exacted by the player on the right of the one from whom the suit is called.

39. If a player leads out of turn and the other three follow him, the trick is completed and the error cannot be rectified; but if only the second or the second and third players have played to the false lead, the cards improperly played may be taken back, and such cards can not be called; the original offender or his partner is liable to the penalty for leading out of turn.

40. If a player called on to lead a suit have none of it, the penalty is paid.

## PLAYING OUT OF TURN.

41. If the third hand plays before the second, the fourth hand may also play before the second.

42. Should the third hand not have played, and the fourth hand have played before his partner, the latter may be called upon to play his highest or lowest card in the suit led, or if he have none, to trump or not to trump the trick.

43. If anyone omits playing to a former trick, and such error be not discovered until he has played to the next, the adversaries may claim a new deal; should they decide that the deal stand good, the surplus card at the end of the hand shall be considered to have been played to the imperfect trick, but shall not constitute a revoke therein.

44. If any one plays two cards to the same trick, or mixes the trump card or any other card with the trick to which it does not properly belong, he shall be liable to the same penalty as provided in Rule 26.

## THE REVOKE.

45. It is a revoke when a player holding one or more cards of the suit led plays a card of a different suit.

46. The penalty for a revoke: (1) Is at the option of the adversaries, who at the end of the hand may consult together, and take three tricks from the revoking player and add them to their own; add three points to their own score; or, deduct three points from his score (or all his points, if he has less than three.) (2) Can be claimed for as many revokes as occur during the hand. (3) Is applicable only to the score of the game in which it occurs. (4) Can not be divided, that is, a player can not add one or two to his own score and deduct one or two from the revoking player. (5) Take precedence of every other score.

47. A revoke is established if the trick in which it occurs has been turned and quitted, or if either the revoking player or his partner, whether in his right turn or otherwise, leads or plays to the following trick.

48. At the end of a hand the claimants of a revoke may search all the tricks.

49. If a player discovers his mistake in time to save a revoke, the card improperly played becomes an exposed card. Any player or players who have played after him may withdraw their cards and substitute others. The cards so withdrawn are not liable to be called.

50. If a revoke has been claimed and the accused player or his partner mixes the cards before they have been examined to the satisfaction of the adversaries, the revoke shall be deemed established. A revoke may be claimed as soon as perceived, which claim shall be considered notification to the adversaries not to mix the tricks until they have been examined.

51. A revoke may be claimed at any time before the cards have been presented and cut for the following deal, but not thereafter.

52. The revoking player and his partner may, under all circumstances, require the hand in which the revoke has been detected, to be played out.

53. Should the players on both sides subject themselves to the penalty of one or more revokes, neither can win the game; each is punished at the discretion of his adversary, as provided in Rule 46.

54. In whatever way the penalty be enforced, under no circumstances can the player win the game by the result of the hand during which he has revoked, and he can not score more than six.

## MISCELLANEOUS.

55. If a player is legally called upon to play the highest or lowest of a suit, or to trump or not to trump a trick, or to lead a suit, or to play a card subject to be called, and unnecessarily fails to comply, he shall be liable to the same penalty as if he had revoked.

56. Any one during the play of a trick, and before the cards have been touched for the purpose of gathering them together, may demand that each player draw his card.

57. If any one prior to his partner playing, calls attention to the trick in any manner, as by saying that it is his or his adversary's, or by naming his own or his adversary's card, or by placing any of the cards played without having been lawfully required so to do, his adversaries may require their opponent to play the highest or lowest of the suit then led, or if he have none, to trump or not to trump the trick.

58. In all cases where a penalty has been incurred the offender shall await the decision of his adversaries.

59. When a trick has been turned and quitted it can not again be seen until after the hand has been played.

60. Should any player say: "I can win the rest," "The rest are all mine," "I have won the game," or use words or signs to that effect, his hand shall be laid upon the table and treated as exposed cards.

61. No conversation shall be indulged in during the play of the hand except such as is required or permitted by the foregoing rules.

## HEARTS.

The regulation game of Hearts is played by four persons, though the game may include more players. The cards rank the same and are dealt the same as in Whist, but the dealer does not turn up the last card, as there is no trump.

If more than four persons play, then the remaining cards, after all hands have been dealt around, shall remain face downward on the table until the last trick of the first or last hand is played (as the players may previously agree upon), when they shall belong to the player taking the last trick.

The first player to the left of the dealer leads, and all other players must follow suit. If they hold no cards of the suit led they may discard as they please, the object of the game being to get rid of the hearts held in one's hand and not to take any.

The game usually ends when the thirteen tricks (or hearts) are taken, though it can be made continuous to a greater number of tricks (or hearts) taken, as may be agreed upon by the players.

Counters or chips are usually used, and may or may not have a money value.

The player holding the least number of hearts when the hand is played out wins, and the other players shall pay him as many chips as they hold hearts.

If two players shall hold like numbers of fewest hearts, then they shall divide equally between themselves the number of chips received from the other players. If counters or chips of half value are not used, the odd chip, if any, in making the division, is left on the table and added to the total payments made at the next round.

## VARIATIONS.

The value of the hearts may be changed or varied to suit the pleasure of the players; for instance, an increased interest may be had in the game by having the Ace of Hearts count 14 chips, King of Hearts 13 chips, Queen of Hearts 12 chips, and Jack of Hearts 11 chips, and the rest of the suit according to the spots on each card.

## PENUCHLE.

This game is played by two, three or four players, with forty-eight cards—two cards of each suit—Ace, King, Queen, Knave, Ten and Nine.

The highest card wins in cutting for deal, Ace being the high. Twelve cards are dealt to each player, four at a time, the thirteenth card being turned up for trump. The winner of the trick takes up one of the remaining cards of the pack to complete his hand to twelve cards, and the other players follow in the same manner.

Players are not obliged to follow suit or trump except in the last hand, where they must follow suit and take the trick if possible.

## VALUE OF THE CARDS.

The cards rank and count in games as follows: Ace, Ten, King, Queen, Jack and Nine. Aces count 11 points each; Tens, 10; Kings, 4; Queens, 3; Jacks, 2; making in all 240 points, which, with ten points to the holder of the last trick, makes the value of each hand 250 points.

The limit of the game is usually 1,000 points.

## ANNOUNCEMENTS.

If the dealer turns up the Nine for trump he counts 10 points. If another card is trump the holder of the Nine of trumps can, immediately after taking a trick, exchange it for the trump card and count 10. The holder of the other Nine of trumps can then lay it on the table and count himself 10 points.

All announced cards must be left on the table, face upward. A player can not announce until after he has taken a trick and before drawing from the pack.

Eight Aces, announced at one time, count 1,000; Eight Kings, 800; eight Queens, 600; eight Jacks, 400; five highest trumps, Ace, King, Queen, Jack and Ten, 150.

Four Aces, all of different suit, count 100; four Kings, 80; four Queens, 60; four Jacks, 40.

King and Queen of trumps count 40; of any other suit, 20.

Queen of Spades and Jack of Diamonds (penuchle) count 40.

Two Queens of Spades and two Jacks of Diamonds (double penuchle) count 300.

## EUCHRE.

## IS PLAYED WITH 32 CARDS.

Two, three or four persons may play at Euchre, but the four-handed game is the most desirable.

In cutting for deal high deals, Ace being high.

The dealer gives five cards to each player, first two at a time and then three, or vice versa; after each player has received five cards he turns up the next card for trump.

A game consists of five points. If the side that makes the trump takes—

Five tricks, they score two points.

Three tricks, they score one point.

If they fail to take three tricks, they are euchred, and their opponents score two points.

Playing alone in a four-handed game—

Five tricks, scores four points.

Three tricks, scores one point.

Less than three tricks, opponents score two points.

[NOTE: If one of your opponents plays a "lone" hand against you and wins, his side scores four points.]

The player to the left of the dealer leads and all other players must follow suit.

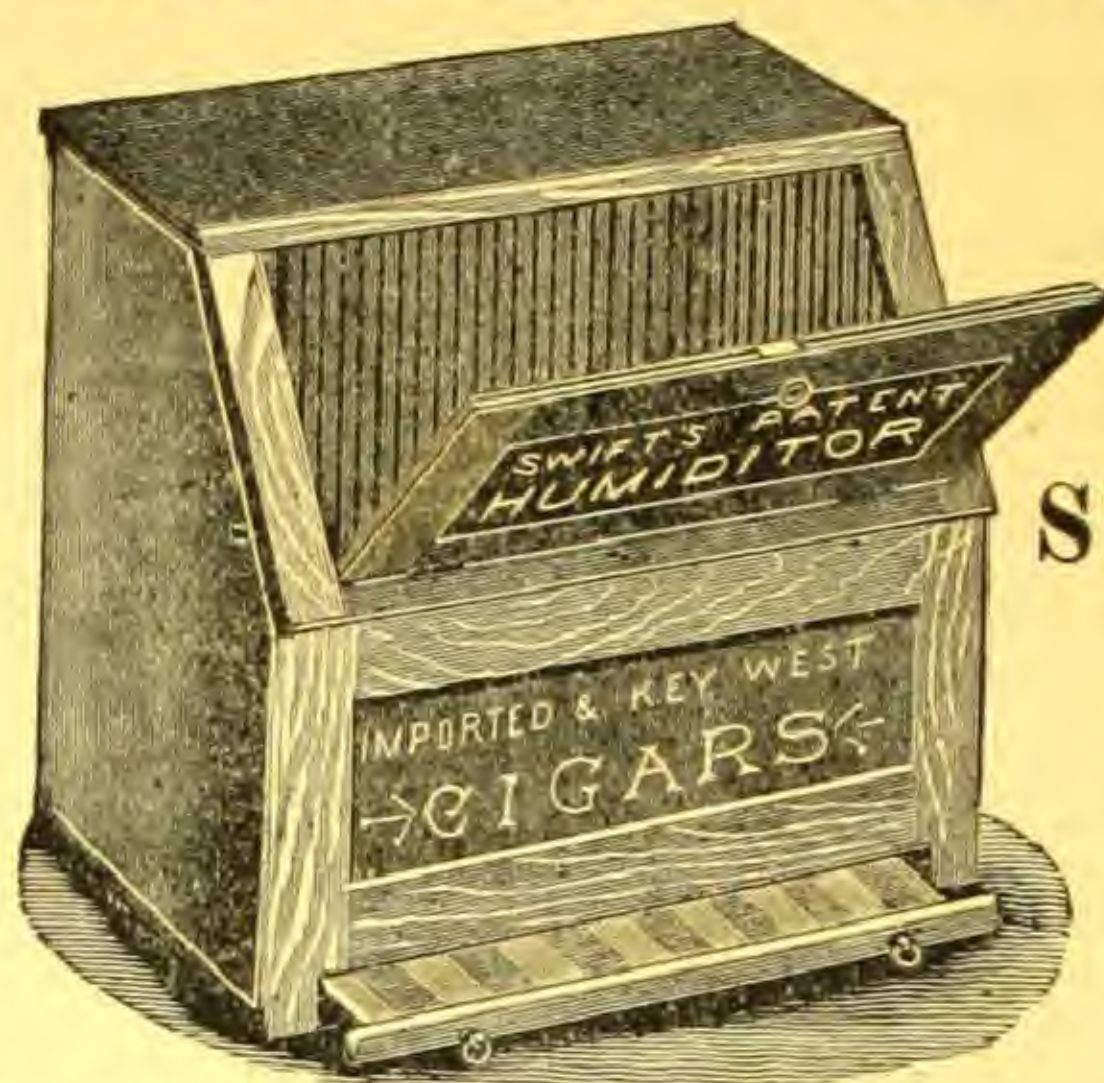
The cards rank in value as follows: Trump suit—Jack (Right Bower), Ace, King, Queen, Ten, Nine, Eight, Seven. Other suits—Ace, King, Queen, Jack, Ten, Nine, Eight and Seven. When Hearts are trumps the Jack of Diamonds is called the Left Bower and is the next best trump; and when Diamonds are trumps, vice versa. The same rule is observed with Clubs and Spades.

When the Joker is used it is the best trump and takes any trick.



# SWIFT'S PATENT MOISTENER. —AS APPLIED TO— STOCK CHESTS AND SHOW CASES.

SEND FOR



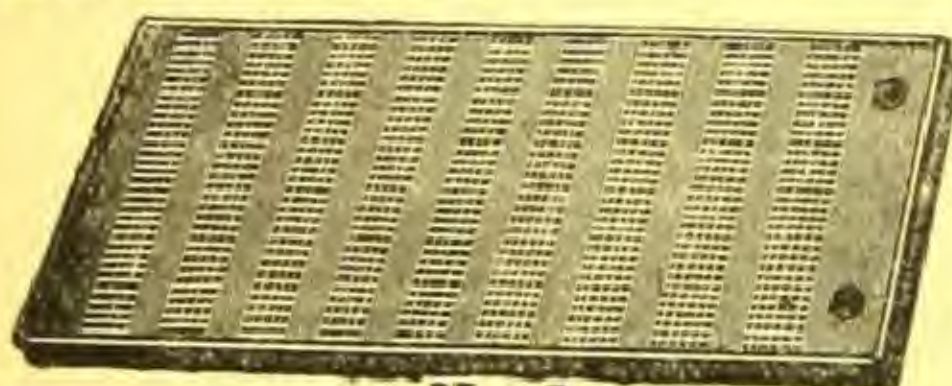
SPECIAL PRICES.

**STOCK CHESTS.**—These are used to keep goods in that are out of the show case. They can be kept just as received—sweet and fresh, with full flavor. Are built of hardwood, stained Antique Oak. Lined all through with corrugated zinc. Have a lock and key. The Moistening Tray is at the bottom and can be removed without disturbing the stock. Four sizes, regular Nos. 15, 25, 50 and 100.

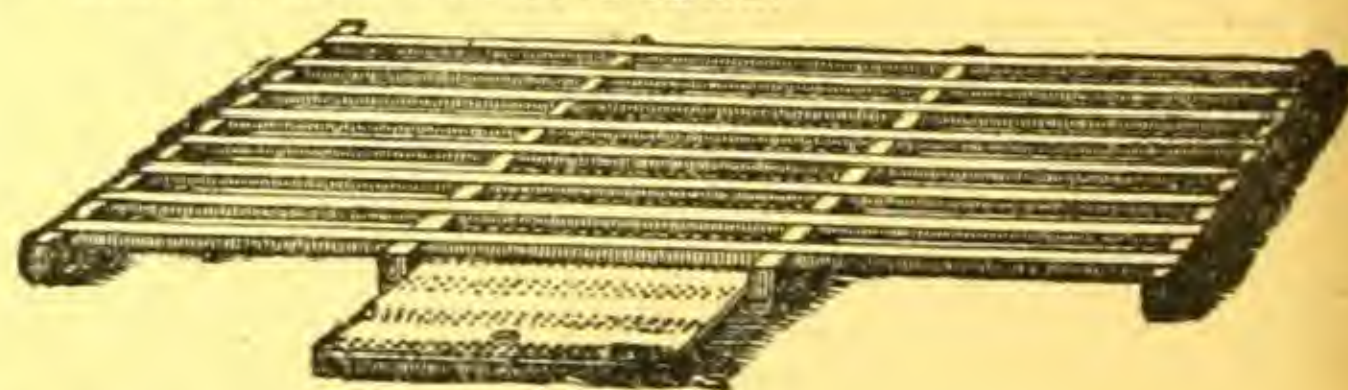
	Capacity in Cigars.	Height	Width	Depth	Price.
No. 15—	1500—	21 in.,	21 in.,	17 in.,	\$12 50
No. 25—	2500—	26 in.,	27 in.,	18 in.,	15 00
No. 50—	5000—	31 in.,	33 in.,	24 in.,	20 00
No. 100—	10000—	35 in.,	48 in.,	27 in.,	30 00

They are very neatly made, present a good appearance and can stand in sight if wanted.

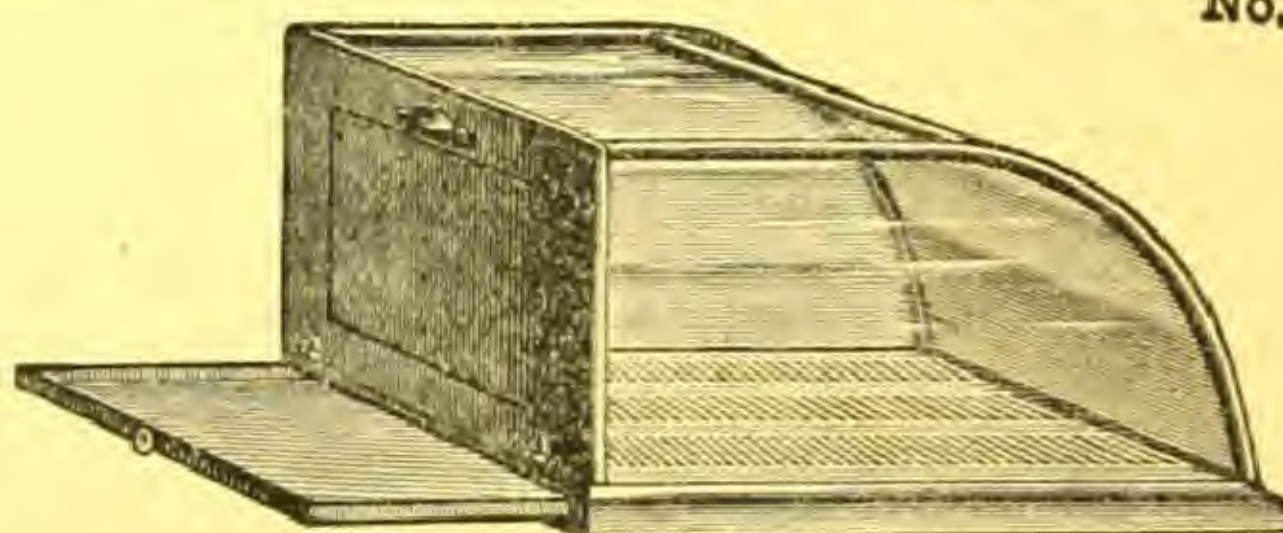
NOTE—There is no lettering put on, only as ordered and will cost extra.



No. 1.



No. 2.



No. 3.

**SHOW CASES.**—Any Cigar Case can be fitted with Moistening Trays. All you have to do is to send inside measure of the bottom of the case. To explain:—No. 1 shows the Moistening Tray or Pan. No. 2 shows Moistening Pan fitted under the Rack, while No. 3 shows Case with the Rack and Pan in it. The Rack is made higher at the back end, so that the moistener slips under without disturbing the stock. Racks can be from 19 to 24 inches wide and of any length wanted.

PRICE of Rack per running foot ..... \$ 35

PRICE of Trays or Pans (are 12 in wide and 19 to 24 in. long), each ..... 1 50

A 2 or 3 ft. Case wants the Rack fitted with 1 Tray	
" 4 " 5 " " " " " " " " 2 "	
" 6 " " " " " " " " " 3 "	
" 8 " " " " " " " " " 4 "	

Figuring the cost:—Take a 6 ft. Case; Rack 6 ft. at 35 cents, is.....\$2 10

3 Moisteners at \$1.50..... 4 50

Total ..... 6 60

If you did not use Racks, you would require more Moisteners. Parties having any Wall Cases, Drawers, Boxes, or any odd place suitable, can fit them up at a small expense to do the work, by putting in the Moisteners. Send full description of what you want to do, dimensions, etc. Full directions and cost will be given at once.



## PROGRESSIVE EUCHRE.

Progressive Euchre originated in playing a series of combination games in Mt. Auburn (one of Cincinnati's delightful suburbs), and its social and entertaining features have long since established it as the most popular of all progressive games. The game is played at from three to six or more tables, designated as follows:

TABLE NO. 1. TABLE NO. 2. TABLE NO. 3.

And so on, using no less than three tables or twelve players (six ladies and six gentlemen), but using as many more than three tables as the company present may admit of having.

Table No. 1 is the "post of honor," while the last table is commonly called the "Booby Table."

After the guests are all assembled, the hostess selects from an extra pack of cards, (one card for each player) four of each denomination of the cards, from the Ace down, to what will be a sufficient number. Hearts and diamonds are then distributed among the ladies and clubs and Spades among the gentlemen, thus assigning those holding hearts and clubs of equal value as partners, and those having diamonds and spades of like value as partners in beginning the game. The players holding Aces will occupy Table No. 1 and those holding Kings Table No. 2, and so on until the company are all seated.

The game begins (when all are ready) at a signal given by tapping a bell at table No. 1. The ladies cut for deal; low deals, Ace being low, other cards retaining the same value as in all other games.

[The foregoing is a simple manner of allotting positions to players, but there are now many unique methods in use.

Games consist of five (5) points each, and are only counted at Table No. 1, the players at all other tables continuing playing and counting points until the signal bell is tapped at the conclusion of the game at Table No. 1. The losers at Table No. 1 move down to the Booby Table, and those who have the most points at all other tables move up to the next table toward Table No. 1, where the lady will find a partner in the gentleman remaining there, while he who was her partner will play with the remaining lady. The game is then resumed as before.

In the event of a tie at either of the tables below Table No. 1, it is to be decided by the two ladies cutting the cards, and whoever cuts the low card she and her partner move up to the next table. The Joker is now generally used in Progressive Euchre.

Your partner can not take your "best" and play a "lone" hand, but can play a "lone" hand without your assistance.

## FRENCH EUCHRE.

This game is played with a pack of cards, after throwing out the eights and sevens.

The game is played by four persons, partners, who sit opposite each other.

Five cards are dealt to each player as in the ordinary game, but no trump is turned.

After the deal the players bid for the privilege of making the trump, commencing with the player to the left of dealer, the dealer having last "say."

When a player proposes to take a certain number of tricks in any named suit, and the opposing side decline to outbid him, the suit thus named becomes trump.

The player to the left of dealer leads, and play proceeds as in the ordinary game of Euchre.

The player who makes the highest bid must accomplish all he proposes, and if, with the assistance of his partner, he fails to take the required number of tricks, he is euchred, and his opponents score all he would have counted had he been successful.

Should either side take more tricks than they bid, they can only score the number proposed, and not the actual number taken. In all other particulars French Euchre is governed by the laws of the ordinary game.

## CRIBBAGE.

In endeavoring to explain the mysteries of Cribbage, we will only describe in full the two-handed game, explaining briefly, in conclusion, wherein the three and four-handed games differ from it. The reason for this is because the two-handed game is most generally played, the four-handed occasionally, and the three-handed scarcely ever.

For two persons Cribbage is the most entertaining and instructive of all games at cards, and for practice in arithmetic we know of nothing better to sharpen the mental faculties.

### DEALING, DISCARDING AND CUTTING.

The game is played with a full pack of cards, and the dealer deals six cards to his adversary and himself, one card at a time. As soon as the cards are dealt it is the duty of each player to discard from his hand two of the six cards he has received, which are the property of the dealer and are called the crib. It will be seen by this that each player's hand now contains four cards and the crib four cards; nothing is done with the crib until the two hands are entirely played out, when the dealer counts it with the starter and takes the points to his score.

After the crib has been formed the non-dealer cuts the pack about midway, the dealer takes the top card from the remaining half and turns it face upward on the whole, after the non-dealer has replaced the cards he cut. This is called the starter and is counted in with each of the hands and the crib. If the starter happens to be a Jack the dealer counts two points toward game; this is called "two for his heels."

### PLAYING.

After obtaining the starter the non-dealer plays first by laying a card from his hand, face upward, on the table immediately in

front of and close to him; when he plays this card he announces audibly its numerical value. The dealer then plays one of his cards (close to him, being careful to keep his cards separated from his adversary's, as the two hands are to be counted separately at the close of the play), and announces the sum of the two cards already played; if it is fifteen he counts two points. Both players continue to play a card in this manner alternately, adding the card played to the sum total of those that have already been played until the count has reached thirty-one, when the player who makes that total counts two points toward game. If a player can not reach thirty-one, he only counts one point, and this is called a go. In no event can a card be played that will make the total exceed thirty-one. When this stage of the game has been reached, the cards that have already been played are turned face downward, and the play is continued in this manner until both hands are played out; the player playing the last card counts one extra point toward game.

### COUNTING THE HAND.

After the last card has been played the non-dealer counts his hand first, including the starter in it, and for all combinations of these five cards that make fifteen he counts two points for each, also counting pairs, triplets, fours, sequences and flushes, which will be explained further on.

When the non-dealer has finished counting the dealer counts his hand, followed by the crib in like manner. The deal then passes to the non-dealer, and the play proceeds until the game is finished, the players dealing alternately.

### SCORING.

The game consists of 61 points and the points are scored on a board which contains four rows of holes, two on each side, thirty holes to each row, and two holes, one at each end, exactly in the middle of the board, which are called home or game-holes. The diagram following will explain it fully.

00000	00000	00000	00000	00000	00000
00000	00000	00000	00000	00000	00000
0					0
00000	00000	00000	00000	00000	00000
00000	00000	00000	00000	00000	00000

Starting Point.

It will be seen that there are two longitudinal divisions, one division for each player's individual score. For convenience in scoring each division is marked off in subdivisions of five points each.

The board should be placed horizontally between the players, and each should start from the same end, pegging parallel with each other down the outside edge and up the inside to home. The sixty-first, or game hole, is the objective point, and whoever reaches there first wins the game.

Four pegs, two for each player, usually of different colors, are used for scoring.

The first points made on either side are marked with a peg in the proper hole from the starting point; when the second count is made, instead of counting with the original peg used, count with the remaining peg, after which always peg your holes with the back peg. This will enable you, in case of disputes as to what you counted, to settle them amicably.

### WHEN AND HOW TO COUNT.

Two for his heels—When the dealer turns Jack for a starter.

His nob—When the Jack of the same suit as the starter is held in either hand or Crib, you peg one for his nob, when counting the hands.

A pair—If a player play a certain card and his adversary play one of the same denomination to it, the adversary counts two points. A pair also counts two points when held in either hand or Crib.

Triplets or Threes—If, after the adversary has paired a card, his opponent play a third card of the same denomination (providing it is within the limit of thirty-one), the player of the third card counts six points. Triplets held in the hand or crib also count six points.

Fours or a double Pair—If the adversary of the one who played the third card of a triplet immediately play the fourth of the same denomination, he counts twelve points. Four in the hand or Crib also count twelve points.

Sequences or "a run"—When, after three cards have been played, they are found to be in sequence, the player of the third card counts three points, if the next player play a card that will continue the "run," he counts four points, and so on, whoever continues to keep the cards played in sequence (within the limit of thirty-one), counts one point for each card that has been played.

In the hands and Crib sequences also count one point for each card in the sequence.

Fifteen—If during the play a player reaches exactly the sum of fifteen (by counting the face value of the cards already played), he counts two points; any combination of the cards, in the hands or crib, that makes fifteen, also counts two points for the player holding them.

"The Go"—The player who approaches most nearly to thirty-one during the play counts one point; if he counts exactly thirty-one, he counts two.

A double run of three—For example, a double run of three is two fives, one six and one seven, and the six and seven-spot can be counted twice, thus: five, six, seven, counts 3, and again five, six, seven, counts 3; these together count 6, also a pair of fives count 2. There are therefore 8 points in a double run of three, viz.: Two sequences of three points each, and one pair. A



## DESCRIPTION OF POPULAR GAMES.

double run can be counted in either hand or Crib, and the starter can be used to make it.

A double run of four—Is when you hold four cards in sequence and an extra card with which to pair any card in the sequence. When this occurs the holder counts ten.

A triple run—Is when you hold triplets and two other cards that will make three sequences of three cards each. A triple run counts fifteen points toward game, viz.: Triplets count six and three runs of three cards each count nine; total, fifteen.

A quadruple run—Is when you hold two pair and an odd card in sequence with both, and counts sixteen points, as: two fives, two sixes, and one seven make a quadruple run, because the sequence of three can be counted four times, making 12 points, and the two pair count 4 points, making 16 in all.

A flush—A flush is when you hold four cards in your hand, all of the same suit, and counts four points; when the starter is of the same suit you can include it and count five points.

To count a flush in the Crib the starter must be the same suit as the Crib, and a flush in the Crib can not count less than five.

The starter can not be used while playing the hands, but only in counting the two hands and the Crib after the play.

The Ace can only be counted in sequences with the Deuce, and not with the King. The King is the highest card in the sequence.

All court cards count 10 each, and the spot cards as many as there are pips on each, in playing and making fifteens.

## THREE-HANDED CRIBBAGE.

The game of Three-handed Cribbage is, of course, played by three persons; the board is of triangular shape, containing three sets of holes of sixty each, with the sixty-first, or game-hole. Each of the players is furnished separately with pegs, and the game is scored in the usual manner.

Five cards to each player compose the deal with an extra card dealt to the Crib, face downward, to which each player contributes one card from his hand, making four cards in each hand and the Crib.

The deal and Crib are originally cut for, and afterwards pass in rotation.

Three-handed Cribbage is subject to the same laws as the other varieties of the game.

## FOUR-HANDED CRIBBAGE.

This game is played by four persons, partners facing each other, as at Whist. Sixty-one constitutes the game, but most players go twice around the board, making the game 121.

At the commencement of a sitting it is decided which two of the four players (one from each opposing side) shall have the management of the score, and the board is placed between them. The other two are not allowed to touch the board or pegs, though each may prompt his partner.

The deal and Crib pass around the table to the left. The dealer gives to each player one card at a time until each has received five cards. The remainder of the pack he places on his left hand. Each person then lays out one card for the Crib, which is the property of the dealer.

The right-hand adversary cuts for the deal, while the left-hand adversary cuts for the starter. The play proceeds from right to left, as does the counting of the hands, the dealer counting and scoring his hand last.

## GENERAL RULES.

## CUTTING.

1. The player who cuts the lowest Cribbage card deals, Ace being lowest. If a player exposes more than one card his adversaries can determine which he has cut; if there be any confusion of the cards there must be a fresh cut.

2. There must be a fresh cut for deal for each game, unless rubbers are played.

## SHUFFLING AND DEALING.

3. Each player can shuffle the cards, the dealer last. The players deal alternately throughout the game (if two-handed,) and in rotation if three or four-handed.

4. If the dealer deals two cards at once he may rectify it if he can do so by moving one card only; otherwise a fresh deal is necessary and his adversary marks two holes.

5. If the dealer expose any of his own cards there is no penalty; but if he exposes one of his adversary's the adversary marks two holes, and has the option of demanding a new deal prior to looking at his hand. If a card is exposed through any fault of his adversary, the dealer marks two holes, and can deal again.

6. A faced card in the pack (discovered while dealing) requires a new deal.

7. If the dealer gives his adversary or himself too many cards, his adversary marks two holes and a fresh deal ensues.

8. If a dealer does not give a sufficient number of cards to any player, his adversary marks two points, and can demand a new deal or privilege of completing the hand from the top of the pack.

9. If a player deals out of turn, and the error is discovered before the starter is turned up, the deal is void and the proper dealer deals. After the starter is turned it is too late to rectify the error.

## DISCARDING TO THE CRIB.

10. If any player discards when he has too many cards, his adversary marks two holes, and has the option of a fresh deal or of standing the deal. If he stands the deal he can draw the surplus cards from the offender's hand and look at them.

11. If any player discards without the full complement of cards, he must play the hand with less than the right number.

12. If a player takes back a card he has discarded, his adversary marks two holes and has the option of a fresh deal.

## THE STARTER.

13. In cutting for a starter the non-dealer must cut at least four cards, and must leave as many as four cards in the lower packet.

14. If the dealer turns up more than one card, the non-dealer may choose which shall be the starter.

15. If a Jack is turned, and the dealer plays without scoring "two for his heels," he forfeits the score.

## THE PLAY.

16. If a player plays with too many cards in hand, his adversary marks two holes, and has the option of a fresh deal or of drawing

the surplus cards from the offender's hand and looking at them.

17. There is no penalty for playing with too few cards.

18. If a card played comes within the limit of 31, it can not be recalled; but if a card is played that will not come in, no penalty is attached to the exposure.

19. If a player neglects to play when he has a card that will come in, his adversary may require it to be played and may mark two holes.

## SHOWING AND SCORING.

20. When counting a hand or Crib, the cards must be plainly shown, so that the adversary can be satisfied as to the claim.

21. A player mixing his hand or Crib with the pack before his claim is properly made, forfeits any score it may contain.

22. If a player score more than he is entitled to, his adversary may correct the score and add the same number to his own.

23. When a peg is quitted the score can not be altered, except as provided in Rule 22.

24. If a player touches his adversary's pegs (except to put back an over-score,) or if he touches his own pegs, except when having a score to make, his adversary marks two holes.

25. If a player displaces his foremost peg, he must put it behind the other. If he displaces both his pegs, his adversary is entitled to place the back peg where he believes it to have been, and the other peg must then be put behind it.

## CINCH.

The game of Cinch, also favorably known in many sections as High Fire, All Fours, Auction Pitch, etc., comprises largely features of Seven-up, Pedro, Sancho, etc., and the wonderful circulation this game has acquired in a remarkably short time demonstrates that it is fast becoming one of America's most popular games at cards.

From two to six persons may play at Cinch, but the four-handed game is considered the most desirable, each player sitting opposite his partner.

A full pack of 52 cards is used, and in cutting for partners the two highest usually play against the two lowest, unless otherwise previously arranged.

In cutting for deal, low deals, Ace being low. The deal in turn passes to the left.

The dealer deals three cards at a time to each of the four players until each has received nine, then deals four cards more to each player, which is called the blind.

Players bid for the privilege of naming the trump, the privilege commencing with the player to the left of the dealer, and each player must make his bid from the nine cards originally dealt him.

Each player has but one opportunity to bid, and the highest bidder names the trump.

After the highest bid has been named each player takes up his blind, giving him in all 13 cards, when the highest bidder names the trump. Each player then discards all but six cards, the discard remaining on the table face up.

Fifty-two points constitute a game unless a different number have been agreed upon before the game commenced.

The cards rank as follows: Ace, King, Queen, Jack, Ten, Nine, Eight, Seven, Six, Right Pedro, Left Pedro, Four, Three, Two.

If hearts are trumps, the Five of hearts is Right Pedro and Five of diamonds is Left Pedro. If diamonds are trumps, the Five of diamonds becomes Right Pedro and the Five of hearts Left Pedro.

The same rule applies to clubs and spades when either of those suit become trumps.

The points to be scored are: High, Low, Jack, Game, Right Pedro and Left Pedro.

High—Ace of trumps, scores.....	1 point.
Low—Two of trumps, scores.....	1 "
Jack—Jack of trumps, scores.....	1 "
Game—Ten of trumps, scores.....	1 "
Right Pedro—Five of trumps, scores.....	5 "
Left Pedro, scores.....	5 "

—

Total number of points possible in any one hand, 14.

The player naming the trump must make first lead, and each player must follow suit unless he chooses to trump; but if any player cannot follow suit he is not compelled to trump.

In counting for game, the player naming the trump may count the number of points he bid and all he and his partner make in excess of that amount; but if they do not make the number of points bid, their score must be set back the amount bid.

High and Low count for the side playing them.

## HARVESTS OF THE WORLD.

January is the harvest month in Australia, New Zealand, Chili, and Argentine Republic.

February and March in East India and Upper Egypt.

April in Lower Egypt, Syria, Cyprus, Persia, Asia Minor, India, Mexico, and Cuba.

May in Tunis, Algeria, Central Asia, China, Japan, Morocco, Texas, and Florida.

June in Turkey, Greece, Italy, Spain, Portugal, the South of France, California, Oregon, Louisiana, Mississippi, Alabama, Georgia, Carolina, Tennessee, Virginia, Kentucky, Kansas, Arkansas, Utah, Colorado, Missouri, and Southern Maryland.

July in Roumania, Bulgaria, Austro-Hungaria, the South of Russia, Germany, Switzerland, France, the South of England, Nebraska, Iowa, Illinois, Indiana, Michigan, Ohio, New York, New England, and Western Maryland.

August in Belgium, Holland, Great Britain, Denmark, Poland, Minnesota, Wisconsin, Dakota, Montana, Canada, Columbia, and Manitoba.

September and October in Scotland, Sweden, Norway, and North Russia.

November in Peru and South Africa.

December in Burmah.



# "The Great American Game,"

## DRAW POKER.

Draw Poker is played with a pack of fifty-two cards, and by any number of persons from two to seven.

### DEALING.

Before the dealer begins to distribute the cards the player immediately on his left, called the ante-man or age, must deposit in the pool a certain amount (in chips or money) not to exceed one-half the limit previously agreed upon; this is called the ante. The deal is performed by giving five cards to each player, one at a time, beginning with the player on the left.

### COMING IN.

After the cards have been dealt, each player in rotation, beginning with the player to the left of the ante-man or age, determines whether he will come in or not. Any player who decides to come in must put into the pool double the amount of the ante; if the ante-man (who has last say) stays, he must increase the amount of his ante to what the other players have contributed.

Those who decline to play or to come in and throw their cards, face downward, near the next dealer.

Any player who is desirous to raise (i. e., increase the ante), may do so to any amount within the limit of the game when it is his turn to come in; the next player may raise the former increase, and so on, always keeping within the limit of the game. Each player, as he makes good and equals the other players who are in before him, may thus increase the ante if he chooses, compelling the others to equal that increase or decline to play.

### THE STRADDLE.

The straddle is nothing more than a double ante; that is, the age antes a certain number of chips, and if the next player wishes to straddle, he must put in double the number before the cards are cut for the deal. If the third player wishes to straddle the original straddle, he must double that amount, and so on, each player can straddle the preceding one, provided the bets do not exceed the limit.

The straddle does not give the player the age, it only gives him the first opportunity to be the last in before the draw. After the draw the player to the left of the age must make the first bet, provided he remains in. A good player rarely straddles.

### DRAWING.

When all have come in who intend to play, each player can draw any number of cards he wishes, from one to five, or he can "stand pat," that is, he can retain the cards as originally dealt him.

Should a player draw cards, he must discard a like number previous to drawing, and the rejected cards must be placed face downward upon the table near the next dealer.

The dealer asks each player in rotation, beginning with the eldest hand or ante-man, how many cards he wants, and when the player has discarded he supplies him from the top of the pack. If the dealer has come in he helps himself last.

### BETTING, RAISING AND CALLING.

When all have drawn cards, the player to the left of the age has the first say, and he must either bet or forfeit what he has already staked. The same with all the players in rotation up to the age. When a player makes a bet, the next player must either see him (i. e., put in an equal amount), or go better (i. e., make the previous bet good and raise it to any amount not to exceed the limit), or he must pass out. This continues until some one player drives all the others out of the game and takes the pool without showing his hand, or until the other players who remain in see the last raise and call the player who made it. If all the players pass, up to the age, the latter takes the pool and the deal ends.

### VALUE OF THE HANDS.

The value of the hands is as follows, graded from the lowest to the highest in rotation:

One Pair—If the same pair is held by two players at the same time, the highest single card wins.

Two pair beat one pair and the same rule applies as above where two pair of the same denomination are out.

Triplets or Threes beat two pair.

A Straight, or a sequence of five cards, not all of the same suit, beats threes. The Ace can be counted at the beginning of a straight or at the end, as follows: Ace, Deuce, Tray, Four and Five, or in a major sequence following the King, but can not occupy an intermediate position, viz.: Queen, King, Ace, Deuce, Tray, is not a straight. Straights are not played unless so agreed by all players before beginning the game.

A Flush, or five cards of the same suit, not in sequence, beats a straight, and, of course, triplets.

A Full, or triplets and one pair in the same hand, beats a flush.

Fours, or four cards of the same denomination, is the best hand that can be held, unless it is agreed to play straights, when a straight flush will beat it.

A Straight Flush, or a sequence of five cards, all of the same suit, is the very best hand that can be held, when it is understood that straights are to be played, otherwise fours will beat a straight flush.

When none of the foregoing hands are shown, the highest card wins; if these tie, the next highest, and so on, until it is determined who takes the pool.

When a call is made, and it occurs that two or more players hold hands identically alike, they must divide the pool equally between themselves.

### TECHNICAL TERMS USED IN PLAYING POKER.

Age—Same as eldest hand.

Ante—The first stake put up by the age before the deal.

Blaze—Consists of five court cards and when played beats two pair.

Blind—The ante. The blind may be doubled by the second

player (see Straddle), but if he decline to do so it debars the other players from straddling.

Call—When a player sees the last bet without raising, it is a call, and the play is finished for that deal.

Chip in—Synonymous with betting.

Discard—The cards that are thrown away before drawing.

Draw—To receive an equal number of cards for what you have discarded.

Filling—To draw the cards requisite to strengthen your hand.

Foul hand—A hand composed of more or less than five cards.

Freeze-out—In Freeze-out Poker each player begins with a specified amount (all players having the same amount), which can not be increased by any other means than the winnings from other players. No player can quit the game while having any of this stake in his possession until the time fixed upon for closing the game arrives.

Each player is entitled to a call after all his chips are up, and when he is "frozen out" (i. e., lost all of his stake) he can not borrow or continue in the game under any circumstances.

Going Better—When a player raises the bet of a previous player.

Going in—Making good the ante for the privilege of drawing cards.

Limit—The highest single bet allowed.

Making Good or Seeing—Depositing the amount equal to the bet of the previous player.

Original Hand—The first five cards held before the draw.

Pat Hand—One that cannot be bettered by drawing cards, or so good that the holder does not care to attempt it.

Pass—When a player throws up his hand and does not play.

Table Stakes—This means that each player must place his stake where it may be seen, and that he cannot be raised more than the amount exposed; he can, however, increase this stake at any time between deals, with chips, money or markers. Any article may be used as a marker, and shows that he makes his stake as large as that of any other player. Table stakes are only played when so agreed by all parties.

### JACK POTS.

When all players have passed up to the ante-man, he allows his ante to remain in the pot, and all the other players must come in with a similar amount. The deal then passes to the ante-man, and each player in his regular turn has the privilege of opening the pot for any amount within the limit of the game, and the other players must see his bet, raise it, or pass. It is necessary for a player to have a pair of Jacks or better to open the pot, but it is entirely optional whether he opens it or not.

If no player opens the pot, each player sweetens the pot by depositing a specified amount (usually one white chip), and the deal passes to the next player. The same performance is gone through with continuously until some player is able or willing to open it.

After the pot has been opened and all players have come in who desire, they draw cards and the opener bets. If no player sees the opener's bet, he shows his hand and takes the pot.

A player who opens the pot on one pair may split the pair, in order to draw to a four-flush or straight (if straights are played), but he must lay his discard to one side, in order to show, when the play is finished, that he opened the pot with a legal hand.

When a player opens the pot illegally, he must deposit in the pool, as a penalty, twice the amount of his original bet, and if no other player comes in a new hand is dealt.

If one or more players come in on the call, when such an error occurs, the player holding the best hand outside of the delinquent player takes the pot; or, if a player (not the opener) drives all others out, the pot goes to him.

Progressive Jack Pots are sometimes played and are as follows:

First hand dealt requires Jacks or better to open.				
Second " " Queens " "				
Third " " Kings " "				
Fourth " " Aces " "				

After the fourth hand is dealt Aces or better are required in all subsequent deals until the pot is opened.

### CONDENSED RULES FOR CONVENIENT REFERENCE.

#### CUTTING AND DEALING.

1. The deal is determined by distributing one card to each player; the lowest card deals, the Ace being lowest and the King highest. Ties are determined by cutting.

2. Each player has the privilege of shuffling the cards, the dealer last. The cards must be shuffled above the table and the player to the right of the dealer must cut the cards.

3. Should the dealer deal without having the pack properly cut, or if a card is faced in the pack, there must be a fresh deal, but the dealer does not necessarily lose his deal.

4. Should the dealer accidentally expose a card while dealing the original hand, the player for whom it is intended must accept it.

5. Should the dealer give any player more or less than five cards, and the player receiving them announce the fact before raising his hand, it is a misdeal. The cards are reshuffled and recut and the dealer deals again. Should he announce the fact after raising his hand, no misdeal occurs, and he must retire from the game for that hand.

6. After the first hand the deal proceeds to the left in rotation.

#### DISCARDING AND DRAWING.

7. To draw cards the eldest hand (age) must discard first, and so on in regular rotation to the dealer, who discards last. All players must discard before any party is helped.

8. Each player must take the exact number of cards he calls for and after the cards have once been discarded they can not be taken up again.

9. The dealer can only be required to state how many cards he



# The "Burt Standard Composition"

## BILLIARD AND POOL BALLS.

The "**STANDARD COMPOSITION**" is made by Geo. H. Burt, who is to-day the only ball-maker who produces his own composition, and the only successful manufacturer of a Billiard and Pool Ball that can be guaranteed to be equal to and in many cases superior to genuine ivory.

The general agency for his entire line of goods is now in our hands, and we offer these goods to the pool and billiard players of the country without the necessity of their paying jobbers' and middlemen's profits. We give them the entire benefit of this saving.

**These balls are made from a bone composition of the same weight as ivory;** they are comparatively indestructible and the elasticity is the same as ivory, without having the brittleness of that material. **NEITHER HEAT NOR COLD AFFECTS THEM**, and they require no care in handling, further than in not allowing them to fall on a hard floor or strike a sharp object in playing. It is never necessary to oil or wipe them after using.

## Guaranteed for Three Years from date of their sale.

Heretofore the various makers of Pool and Billiard Balls have been unable to produce an elastic material that would be of the same weight as ivory. Owing to the large amounts of gun cotton, shellac, celluloid, camphor, etc., that was used in them, they were of course very light in weight, and to overcome this defect large proportions of whiting, clay, chalk, red lead, etc., were used with the material to add weight. Some makers even resorted to the addition of a heavy, stony, hard and coarse grained center, over which an elastic shell covering was placed. In the former instances, the addition of the heavy material mentioned made the balls dead and with little elasticity. The brittleness of the materials caused them to break easily, and the evaporation of the camphor and drying out of the celluloid or shellac allowed them to warp out of round and be of little use in playing. With the shell balls much the same trouble was noticed. The shell soon became loose from the core, or was broken, and the elasticity was then gone. If the balls were sound and required turning down, the shell was too thin to permit of it, and in consequence many of the best players considered that a composition ball was of little use in playing either billiards or pool, although the expense of ivory for pool was more than most billiard men cared to invest, considering the risk incurred in allowing every one to use them.

**With the "BURT STANDARD COMPOSITION" these points are all overcome. THE MATERIALS USED ARE MADE FROM THE BEST OF BONE**, which is of course the only substitute for ivory, as its weight is exactly the same. The colors are mineral and mixed with the material before pressing.

The ball is of the same density throughout, and there is no shell to break or core to become loose. The "**BURT STANDARD BALLS**" can be turned down to any size and still retain the same qualities as when new. If these balls are to be turned down, re-striped or re-numbered, it can be done at any time with little expense.

The elasticity of the "**BURT STANDARD COMPOSITION**" is fully equal to ivory, and it is almost impossible to break the balls, even under heavy blows from a hammer.

**THE BALLS REQUIRE NO CARE WHATEVER**, and owing to the great variety of ways in which they are striped and numbered, different assortments of colors for different sets and various combinations in the appearance of their surfaces, make it possible for different tables in the same room to have distinctly different balls. They are the **BEST ARTICLE** that money and skill can produce for playing either billiards or pool.

## NO OTHER HOUSE IN THE WORLD CARRIES THE GREAT ASSORTMENT OR IMMENSE STOCK OF BALLS THAT WE DO,

And no one can offer these goods **AT SUCH PRICES**, as we are now naming. In fact, our retail prices are the same as wholesale dealers are themselves paying for them.

## HOW DO WE DO IT?

By the immense number of sales that we make, **SPOT CASH WHEN WE SELL THEM**, and small profits when we can do business in that way. We do not misrepresent any of these goods, but sell them **WHOLLY ON THEIR OWN MERITS**.

Pool Balls have, until the present time, been bringing all kinds of prices. A pool ball could not be told in appearance from a good one until used, and when it became necessary for dealers to make a low price, in nearly all cases a cheaper grade was substituted, thereby of course defrauding the purchaser out of what he naturally supposed was the best grade that could be found.

Usually only one or two grades of balls have been listed or mentioned by the various dealers, but generally all grades have been used by him, and put out according to the prices that are paid for them. Hence we offer to the public the various grades and lines that are manufactured, or their equivalents, and **PRICE THEM ACCORDING TO THEIR REAL MERITS**.

## 125 DIFFERENT STYLES OF COLORINGS AND ARRANGEMENT OF NUMBERS CAN BE HAD,

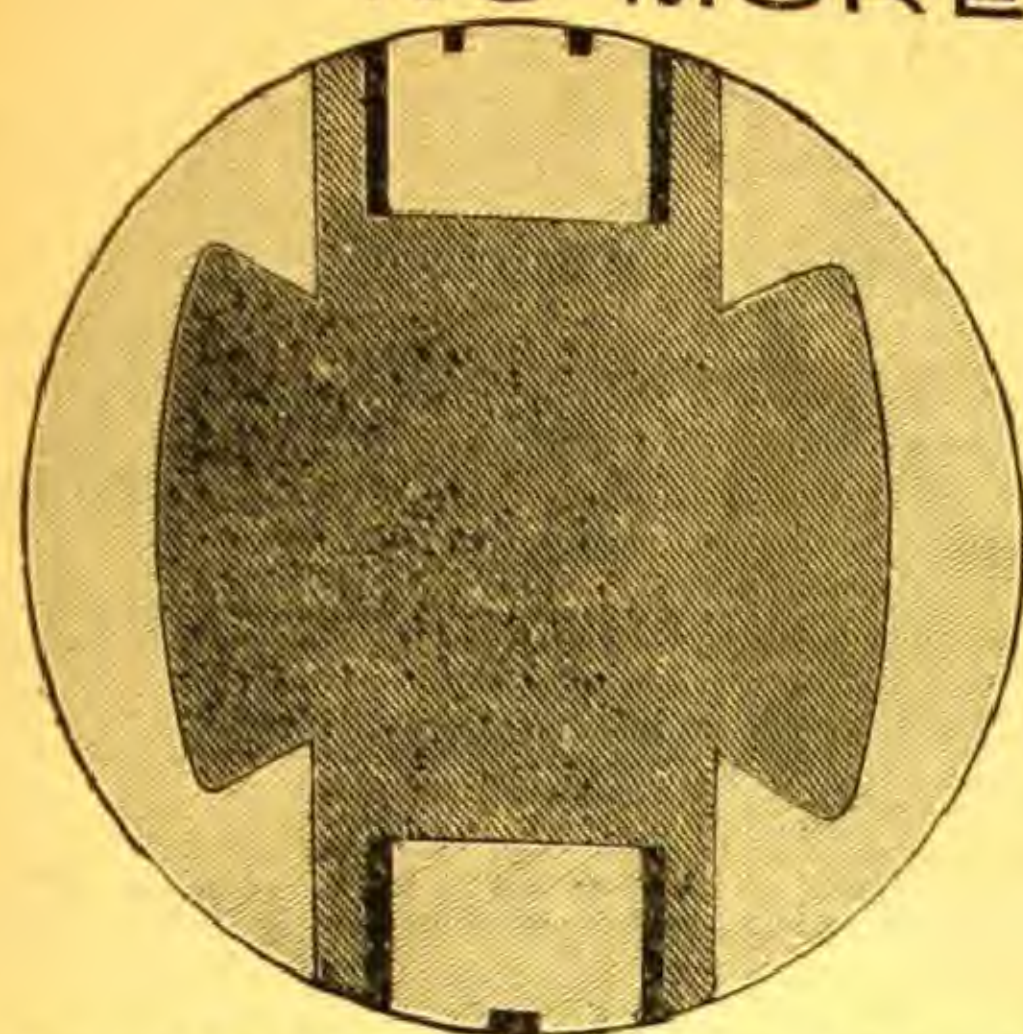
Some of which will be sure to please even the most fastidious players. No matter what you may want in this line, we can give it to you, and generally at such prices as make our competitors no business in them whatever.

**TAKE ADVANTAGE OF SOME OF OUR OFFERS AND TRY A SET OF THEM.**



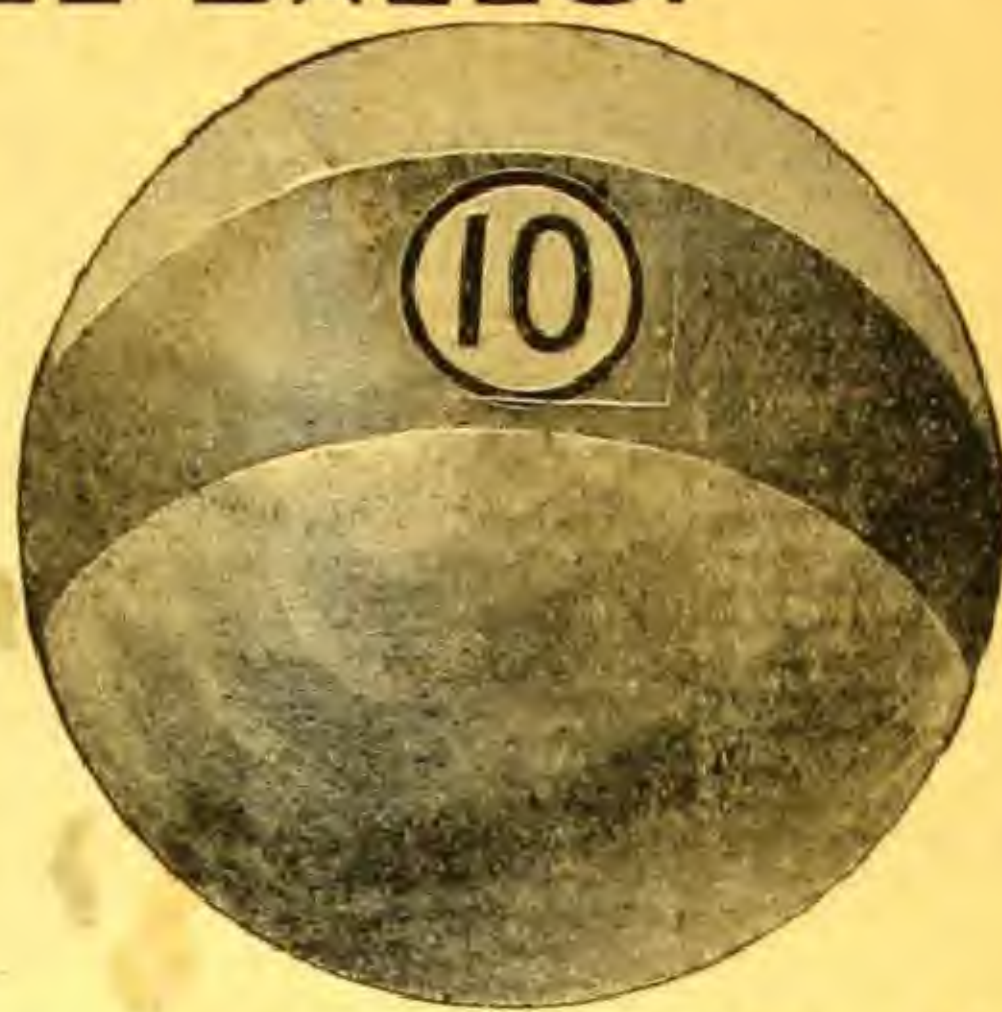
# THE "BURT SOLID STRIPE" POOL BALL.

MADE FROM THE "STANDARD COMPOSITION."  
NO MORE SHELL BALLS.



**\$20**  
per set.

PAT.  
OCT.  
30,  
1893.



**Sectional View, Full Size, 2 1/4 inches  
In diameter.**

**Appearance of Surface. Shows Single  
Stripe and Number.**

This ball is the latest and most approved one that has yet been produced. The material is the same "STANDARD COMPOSITION" as all the other "Burt" balls, and of exactly the same weight as ivory, but the method of its construction has entirely overthrown all principles and ways of making a ball of this kind in the past.

The stripes are solid colors that extend through the entire ball, and the spots containing the numbers are inserted the depth shown in the illustration, thus making both the stripes and numbers indelible, so that they can neither be worn or turned off.

The balls can be turned down as small as 2 inches in diameter, and still show the same surface markings as when new. The colors are mineral and never fade. The combination of these various advantages makes the "Burt Solid Stripe" ball superior to anything heretofore produced. The elasticity of the composition is the same as ivory, without having the brittleness of that material, and heat or cold has no effect on them. They are the balls that are coming into general use throughout the country and will probably take the place of all others. Heretofore all pool balls that had a solid stripe were made of a shell covering of fairly good material, pressed over a stony, hard center of cheaper composition, and it was impossible to make this covering adhere tightly to its core.

In the "Burt Solid Stripe" Balls there is no core to shrink away from its covering, no shell to break or become loose, no parts that can become separated, or numbers to fall out, and the balls are comparatively indestructible. They are made throughout of the same material, and the two parts or colors are fused together under heat and 400 tons pressure, besides being constructed in such a manner as to interlock the two parts or sections. By repeated blows with a sledge-hammer, the ball, when broken, cleaves through both parts or colors, and never separates where they meet. The coloring extends entirely through the ball, and

shows the same, no matter how deep beneath the surface you may look for it.

No other ball on the market can show this, and they are suitable for years of playing by being turned down a trifle whenever the surfaces become worn out of round. The balls require no care whatever, and owing to the great variety of ways in which they are striped and numbered, different assortments of colors for different sets and various combinations in the appearance of their surfaces, make it possible for tables in the same room to have distinctly different balls. They are the best article that money and skill can produce in playing either billiards or pool.

Where parties wish a good ball at a fair price, we can offer these at less money than many of the so-called high grades of balls have been offered at during the past year. They are guaranteed in all cases, and as they can be turned down to a smaller size at any time without recoloring or numbering, they have this advantage over any other ball now made.

One hundred and twenty-five different styles of colorings and arrangements of numbers can be had, some of which will be sure to please even the most fastidious players.

**GUARANTEE:** The "Standard Burt Solid Stripe" Composition Ball is guaranteed for 3 years not to break, crack, fade, or lose any of its colorings, spots or numbering, if given fair usage on any billiard or pool table that is kept in good condition.

Any ball proving defective in this length of time, if sent to **B. A. STEVENS, TOLEDO, OHIO**, will be replaced free of charge.

## SET No. 209.

SINGLE STRIPE,  
Regulation Set.

Eight colors are utilized. One-half of the balls have single stripes, assorted colors; the balance are solid colors, all different. The white inserted spot and indelible number appear on all of them. Cue ball white.

**PRICE PER SET \$20.00.**

Turning down the "Burt Solid Stripe" Pool Balls, per set. \$5 00

If parties wish the "Burt Solid Stripe" balls colored differently from above, we can furnish the following styles at the same price. In ordering, be sure to specify the set number given to denote the coloring.

Set No. 201, all striped yellow.	Set No. 221, all colored yellow.	Set No. 160, all white.
" 202, " blue.	" 222, " blue.	" 180, " mottled.
" 206, " green.	" 226, " green.	" 247, " red with white stripe
" 207, " red.	" 227, " red.	" 242, " blue "

All of these sets are solid stripe or solid colors and have patent inserted spots and indelible numbers.



# THE "BURT SURFACE STRIPED" POOL BALL.

Price per Set, \$12.00.

Cut shows Regulation

• Double Stripe.

\$12.00 per Set.



Can be Recolored and  
Numbered at Little Cost.

\$12.00 per Set.

The "Burt Surface Striped" Pool Balls are of the same bony material as all "Standard Burt Composition" Balls, with the addition of the "surface stripes" and numbers, which are indelible or nearly so. It is in fact the same as the "Burt Plain" Pool Ball except that the balls are all made in white and afterwards striped and numbered with heavy aniline colors, in various ways, such as "single stripe," "double stripe," "double stripe with band," and "plain colors," always, of course, including numbering. Any of these balls can be recolored or renumbered at any time with little expense, and for a reasonable priced striped and numbered ball they are certainly the best thing that the market affords.

Probably more sets of them are in use than of all other styles and kinds of pool balls combined. They all have the same guarantee as any of the "Burt Standard Composition" Balls, though, of course, the colors will in time wear off somewhat.

Notice our offer of exchanging other balls for them, and if parties have any set of balls that is not giving satisfaction, we can make an exchange for a set of these, that will certainly please you. The regulation set of striped and numbered balls, whether they have one or more stripes on them, has, by custom, been made as follows:

No. 1.....Colored Yellow.	No. 5.....Colored Brown.	No. 9.....Striped Yellow.	No. 13.....Striped Brown.
" 2....." Blue.	" 6....." Green.	" 10....." Blue.	" 14....." Green.
" 3....." Pink.	" 7....." Red.	" 11....." Pink.	" 15....." Red.
" 4....." Purple.	" 8....." Black.	" 12....." Purple.	

The cue ball being clear white. This was the custom so that a player or observer in any part of the room could always tell the value of a certain ball by the color, if he could see it, even should the number not be in sight, as certain colors or stripes always represented only the one number here given.

**SET No. 89.**  
**DOUBLE STRIPE.**  
**Regulation Set.**

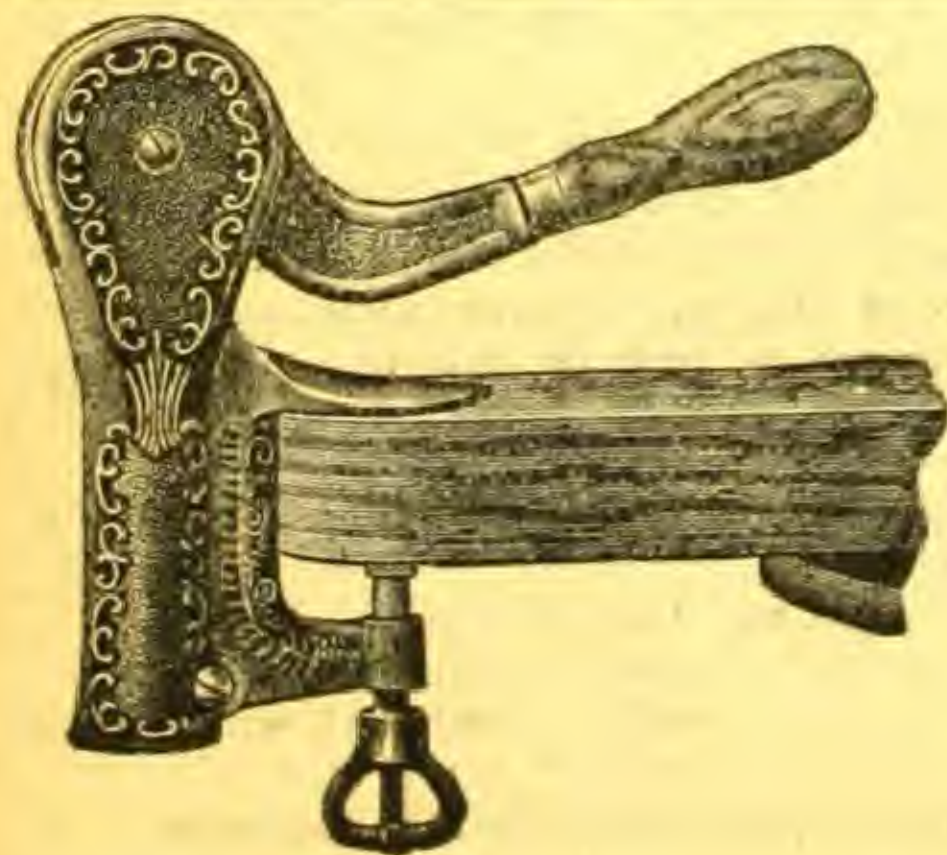
Eight colors are utilized, one-half of them are plain surface colors with engraved numbers. The balance are double surface stripes with engraved numbers. Cue ball is White.

**PRICE PER SET, \$12.00.**

Turning Down the "Burt Surface Colored" Balls, Recoloring and Renumbering them, Price per Set \$5 00.

If parties wish the balls colored or striped differently from the above, we can furnish the following styles at the same price; in ordering be sure to specify the set number given, to denote the coloring.

Set No. 67.....All Single Stripe, one Color.	Set No. 107.....Plain Surface Colors, all one color.
" 69.....Single Stripe and Assrt. Colors	" 109....." " " Assort. Colors.
" 129, Double Stripe and Band and " "	All these sets have the numbers engraved on them.



## THE ARCADE CORK PULLER.

This is a new cork extractor for use in hotels, restaurants, clubs, dining cars, drug stores, steamboats, saloons or wherever a stationary cork pull can be used. It is neat, simple, compact and very ornamental; made of metal and handsomely nickel plated. One forward stroke of the lever draws the cork from the bottle, and the reverse movement discharges the cork from the screw, leaving the lever in position for another operation. It is a new design, and is rapidly proving a general favorite wherever used. The Arcade Cork Extractor is constructed without gearing, and there is absolutely no danger of breaking bottles.

Each pull is packed in a substantial box.

Price each.....\$3 00



# Old Composition Pool Balls in Exchange

To introduce the "BURT STANDARD COMPOSITION" Pool Balls, we make the following offer, which will stand good until January 1st, 1895, after which date it will be withdrawn.

**This offer is good only on the "Burt Surface Striped and Numbered Standard Composition Balls," priced at \$12.00 per set.**

All other styles and grades that we handle we shall sell only for their full price.

To introduce the "STANDARD COMPOSITION BALLS" and bring their merits before the public, we are willing to place them on the market for this season at nearly cost, knowing that when once their merits are fully established, we shall have a steady and increasing trade in them that will certainly pay us in due time.

We offer a set of the new \$12.00 "SURFACE STRIPED" and numbered balls of the celebrated "BURT STANDARD COMPOSITION" for any old set of sound pool balls that you may have, if they are sent us with all charges paid and \$7.50 additional in money.

**THIS LATTER AMOUNT IS LESS THAN PARTIES HAVE HERETOFORE PAID FOR RE-COLORING AND NUMBERING THEIR OLD BALLS.**

We will not, however, accept any pool balls in exchange that are badly cracked, broken, or have pieces knocked out of them. They must be in such condition that we can re-color and number them for second-hand sets. No matter what make of balls you have, how old they are, what color, how faded, whether they be plain, or striped and numbered, heavy or light, dead, or soft and spongy, we will take them off your hands in exchange for new sets of the **BEST BALLS MADE, WHICH WE SELL AT \$12.00 AND GUARANTEE FOR THREE YEARS**, if you will send the old balls to us with **ALL CHARGES PREPAID, AND A MONEY OR EXPRESS ORDER FOR \$7.50 ADDITIONAL.**

We will send the "SURFACE STRIPED" balls of the "BURT STANDARD COMPOSITION" with full privilege of examination, so that if you are not satisfied you need accept them, but do not send us broken or badly cracked balls, because we will not allow you anything for them. If you have only a part of a set to exchange we will allow you 25 cents per ball for them, or charge you 75 cents each for single "Standard Balls" with "Surface Stripes and Numbers." In all cases you must send the old balls to us before we will ship the new ones to you. If, however, you have only one set of balls to use and cannot spare them to send to us in exchange, **SEND THE FULL PRICE OF THE NEW BALLS, namely \$12.00**, and after you receive them we will remit you \$4.50 when your old set arrives, if they are sound and in good condition.

## OUR REASONS.

If you once use a set of "Standard Composition Balls" you will never buy any other, and when you see their merits in the "Surface Striped Balls" you will know their qualities as well, should you anticipate purchasing a "Mottled" set or a set of the New "Patent Solid Stripe" ones. They are all the same material and if one pleases you the balance are sure to do so.

Positively, we buy no second hand composition pool balls except in exchange for the "SURFACE STRIPED STANDARD POOL BALLS" as above mentioned.

## SECOND HAND POOL BALLS.

Owing to the number of second-hand tables that we receive in exchange for new ones, and the immense quantities of old balls that are traded in to us on the "BURT STANDARD COMPOSITION SURFACE STRIPED" Balls, we have large quantities of balls of every kind, quality and description, that we turn down, re-color, re-number and fix over as best we can so as to offer them at even a less price than you yourself would pay to have balls re-colored and numbered.

If you need a set of cheap balls and want to pay only a small amount for them, these will certainly suit you.

Understand, we do not guarantee any of them, and sell them only for what they are.

ANY SET WILL BE SENT C. O. D. with privilege of examination IF ENOUGH MONEY ACCOMPANIES THE ORDER TO COVER CHARGES. They comprise balls of every kind and description, Falls Balls, American Balls, Paragon Balls, large quantities of old mottled Hyatt Balls, Hyatt Solid Color Balls, plain red, plain white, striped and numbered, numbered only, solid red, shell covered, and various other makes too numerous to mention. Understand, we agree to give you no particular kind or no set of which they are all of the same make.

We grade them into four classes according to their appearance, condition and qualities of elasticity. Whatever set you take will be in appearance and quality the same. They will look well on any table, although a set may oftentimes be made up of several manufacturers' brands or different kinds of balls.

### PRICES OF SECOND HAND POOL BALLS.

**SET NO. 500** All red with white cue ball, in fairly good condition; put up in a good box and will last a long time; no numbers **PRICE PER SET, \$4.00**

**SET NO. 600** All red with white new cue ball; the set has been turned down true, put in a clean box and can hardly be told from new; are not numbered. **PRICE PER SET, \$5.00**

**SET NO. 700** Have been turned down, striped and numbered, and look well on any table; packed in a good substantial wooden box made for the purpose and a bargain for the money. **PRICE PER SET, \$5.00**

**SET NO. 800** Are good balls for second-hand sets; they have been turned down, re-colored and numbered, and can hardly be told from new; are in a new pool ball box, with new cue ball, look well and are just the thing for an old table that you wish to refurnish at little cost. **PRICE PER SET, \$6.00**



# The "Standard Burt Mottled" Ball.

Cut shows Plain  
Mottled Ball.

PRICE PER SET, **\$13**



Sets can have Surface  
Stripes and Numbers.

PRICE PER SET, **\$15**

This new ball is superior to any plain ball that has heretofore been produced. It is without even a rival, and will be for many years without an equal. They are made in plain white, or more properly, ivory colors, with a mottled surface that is very handsome. They are usually left plain with this mottled surface, or with single surface stripes and numbers. Owing to the handsome surfaces they present, it is very desirable that in striping them never more than a single narrow stripe or band with number, should be put into them, which will then leave the mottled surface to show as much as possible. The prices at which we offer them are below any of the cheaper grades of balls that have been offered heretofore.

They are made of the celebrated "**Burt Standard Composition**," and always bear the same guarantee as any of the other goods manufactured by him.

In their manufacture they are subjected to a much heavier pressure in making them than in any other plain ball, although the material used is the same "**Standard Composition**."

The balls are of the same density throughout, and in turning them down to smaller size, should it ever be necessary, they present the same mottled appearance entirely through them.

They can also be **re-striped** and **re-numbered** at any time with little expense, and where parties want something extra nice at a medium price, they fill the bill.

**Set No. 140.** { This set is all white or ivory colored mottled balls with plain red cue ball.  
**Regulation Plain Set.** { None of the balls are numbered to show their beauty; they are probably used oftener in this way.

Price per set, ..... **\$13 00**

**Set No. 147.** { This set is all white or ivory colored mottled balls with plain single red  
**Regulation Striped Set.** { surface stripes on all of them except the cue ball. They also have spots and numbers engraved on them.

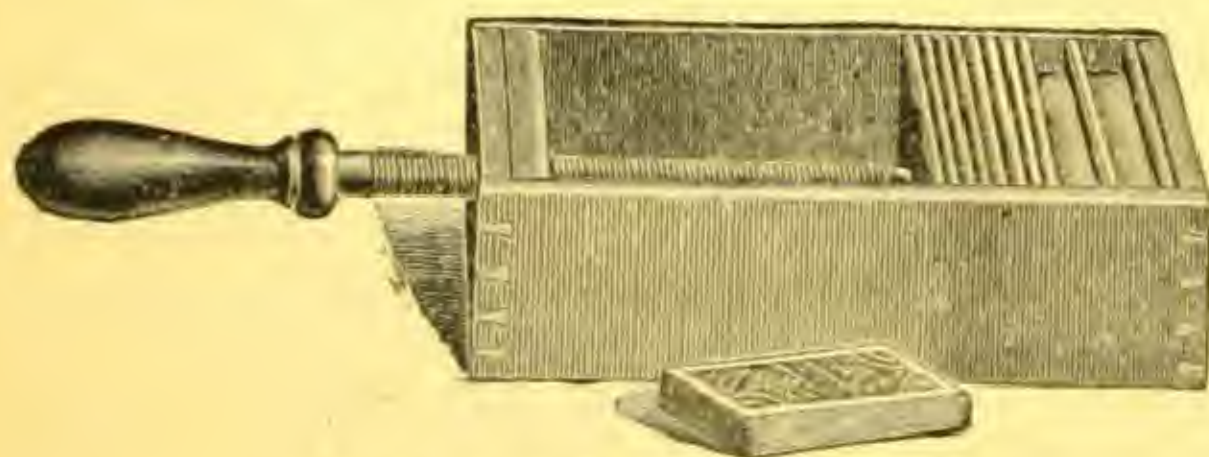
Price per set ..... **\$15 00**

**Turning down the Burt Mottled Balls, or recoloring and numbering them, price per set ..... \$5 00**

If parties wish the balls colored or striped differently from the above, we can furnish the following styles at the same price. As the mottled appearance is the principal beauty of them, it is better to have as little coloring on their surfaces, to hide this, as possible; hence they are never made solid red or any other color throughout, and generally a narrow single surface stripe of some color, with numbers, is the only way their surfaces are ever marked. In ordering be sure to specify the set numbers given to denote the coloring.

<b>Set No. 141,</b> Single stripes on all of.....	<b>Yellow.</b>	<b>Set No. 145,</b> Single stripes on all of.....	<b>Brown.</b>
" 142, " " " " " "	<b>Blue.</b>	" 146, " " " " " "	<b>Green.</b>
" 143, " " " " " "	<b>Pink.</b>	" 148, " " " " " "	<b>Black.</b>
" 144, " " " " " "	<b>Purple.</b>	" 150, " " " " " "	<b>Assorted Colors.</b>

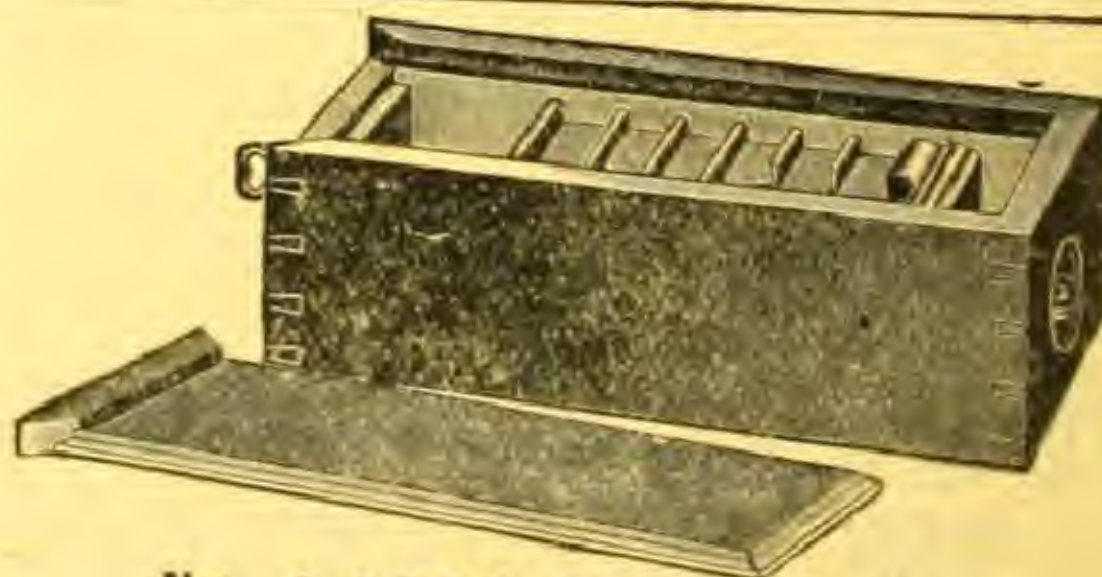
Sets No. 141 to 150 inclusive have the numbers engraved on them.



**NO. 1 CARD PRESS.**

Made of Mahogany; the screw is cut from hard maple, the whole is nicely finished, and will hold 12 packs of cards. Size, 5 in. x 10 in., 3 in. deep. A card press is the thing to use to keep good cards in shape.

Price each ..... **\$1 50**



**No. 2 LOCK CARD PRESS.**

This is a very fancy card press. Holds 10 packs of cards; is 5 in. x 11 in., 3½ in. deep. Is made of Mahogany, elegantly finished, has brass thumb-screw in end, and when lid is on the press, the whole can be locked with a key.

Price each, **\$5 00**



# "BURT PLAIN" POOL BALL.

"STANDARD COMPOSITION."

These balls are made from a bone composition of the same weight as ivory. They are comparatively indestructible; the elasticity is the same as ivory without having the brittleness of that material, and neither heat or cold affects them.

They require no care whatever in using, further than in not allowing them to fall on a hard floor or strike a sharp object in playing. It is not necessary to oil or wipe them after using.

Price per Set, \$10.00.

2 1/4 Inches  
in Diameter.



Plain Solid Color  
Throughout.

\$10.00 per Set.

\$10.00 per Set.

The colors used in these balls are mixed with the material before pressing, and however small a ball may be turned down, the color shows the same. Where parties wish a ball that is without stripes or numbers, they are sure to get a good article in these, for a low price.

Wherever the "Standard Composition" is used the quality is always the same. We offer these balls in white and plain colors, and certainly at very low prices. Usually they are sold as plain red balls without numbers, but we can, however, at little extra expense, engrave numbers in them filled with different colored material, so that they will wear fully as long as any plain ball on the market. They bear the same guarantee as all the "Burt Standard Composition" Balls.

## SET No. 27.

ALL RED.

The Regulation Set.

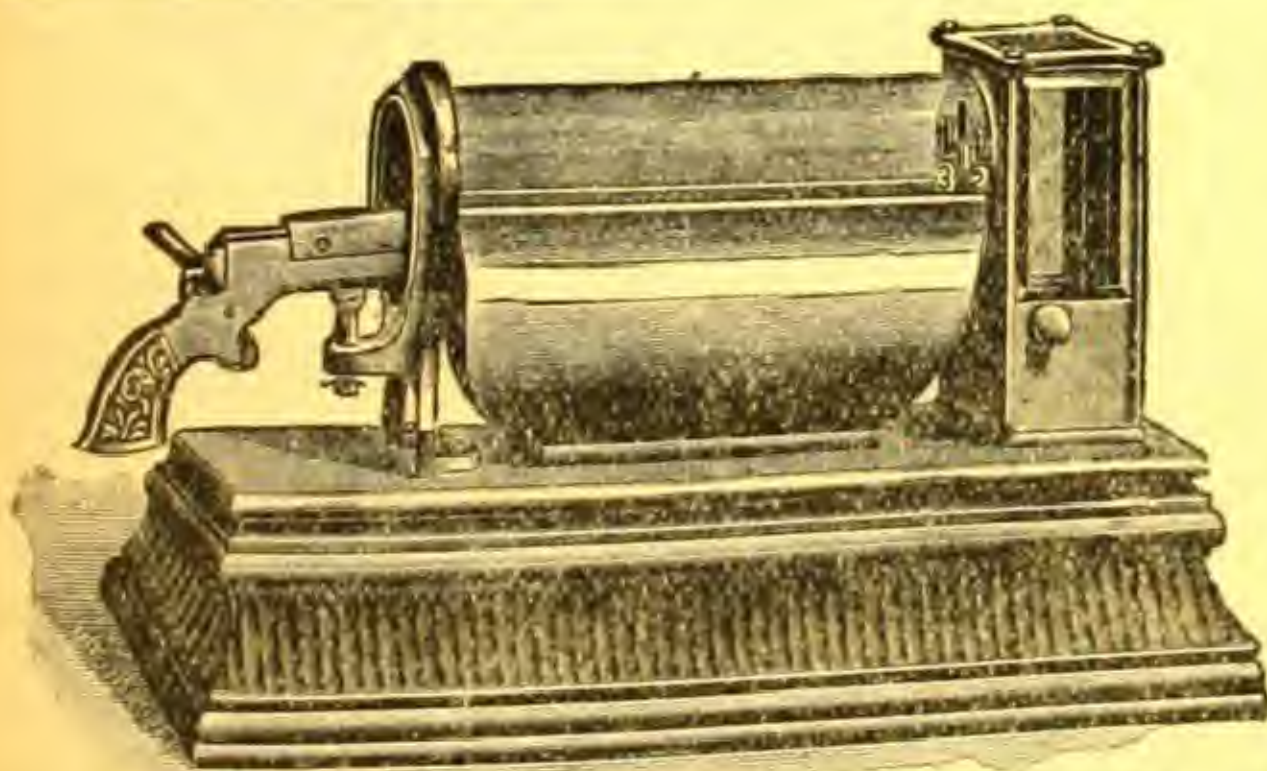
All Red with White Cue Ball, no Numbers Engraved  
on Them. **PRICE PER SET, \$10.00.**

Turning Down Burt Plain Pool Ball and Repairing them, price per set \$5.00.

If parties wish other colors besides red, they can have them at the same price. Eight colors are furnished as follows, and in ordering parties should specify the set numbers given to designate the colors wanted.

Set No. 20	All White.	Set No. 25	All Brown.
" 21	" Yellow.	" 26	" Green.
" 22	" Blue.	" 27	" Red.
" 23	" Pink.	" 28	" Black.
" 24	" Purple.	" 29	Assorted Colors.

Any of the above sets can have numbers engraved on them, with rings, for \$2.00 extra.



## The Hillman Coin Target Bank.

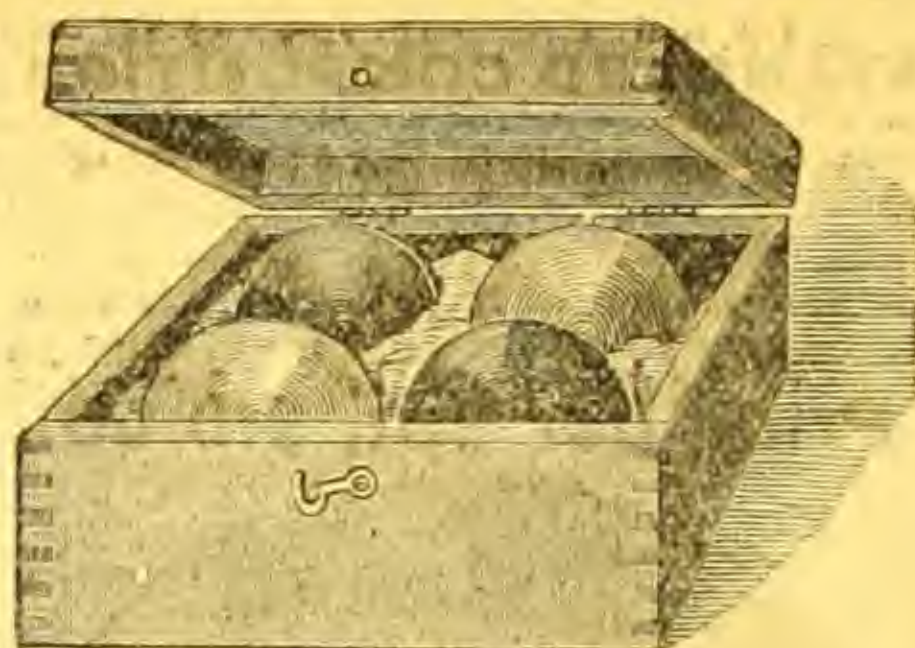
This is a unique as well as a useful bank for coins, being made of wood and metal it is impossible to open it without using the key. The coin is placed in the pistol, and taking aim at the diaphragm in which are three openings, numbered one, two and three, respectively, the coin is shot either through these openings, where it falls into a separate compartment with corresponding numbers; or falls into a separate cash pan, beneath. In this way it is easy to see how many coins have been successfully shot through the openings, as well as how many have failed in so doing. They are made of ornamental wood and metal, handsomely nickel plated. Dimensions are, length 18 in.; height, 9 1/2 in.; width, 7 1/2 in. and weight 15 pounds. The target

bank affords great amusement in the family circle, where it can be used as a savings bank, or for amusement where cigars may be given out on the successful shots. The banks are made for pennies, so as to afford as much amusement as possible for a small amount of money.

Price each ..... \$12 00



## THE BURT "STANDARD COMPOSITION" BILLIARD BALLS.



These Billiard Balls are made of the same "Standard Composition" as the celebrated "Burt Standard Pool Balls." The light and dark red ones are made of solid colors that extend entirely through them, so that whenever they are turned down, they always retain the same shade of color that never fades or wears off.

Great care is taken in the selection of the bone material in pressing them, so that they will have the same elasticity, and give the same satisfaction as a set of ivory. We give the same guarantee with them as with the "Standard Pool Balls." They are packed in a neat, substantial wooden box, and as a substitute for ivory, at a low price, are greatly in demand.

Many owners of billiard tables keep, not only a set of ivory balls to play with, but also a set of composition, as the cost of the latter is but little additional, and the balls can often be used in place of and save the ivory ones.

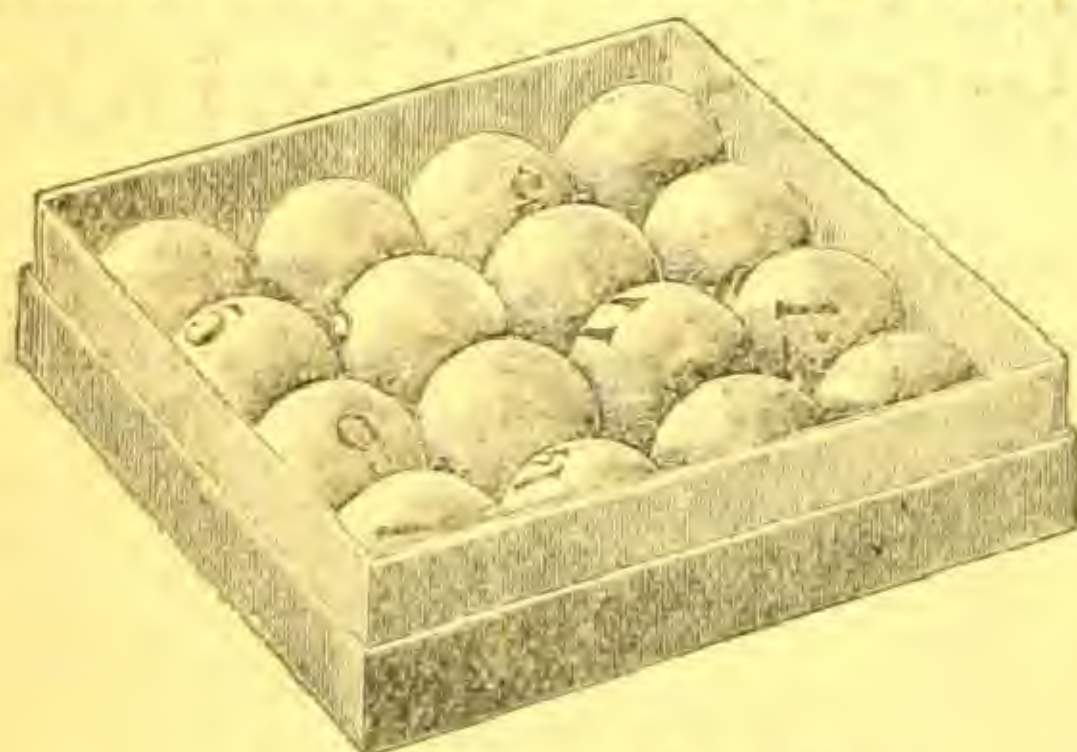
The "Burt Standard Billiard Balls" are fully as handsome as a set of ivory. The white balls are very clear, and we are willing to send them to any address, C. O. D., with privilege of examination, if sufficient money is sent with the order to insure charges.

## SIZES AND PRICES.

2 3/8 inch, Standard Size, "Burt Composition" Billiard Balls, per set of 4, Price	\$7 00
2 1/2 inch, Large " " " " " "	8 00
2 3/8 inch Single Balls, either white or red, each	2 00
2 1/2 " " " " " "	2 25
Turning Down and Recoloring "Burt Standard" Composition Billiard Balls. Price per set	2 00
Turning down only, price per ball, each	35c
Recoloring only, price per ball, each	35c

Note the guarantee as given on the Burt Standard Composition Pool Balls.

## Shake Balls, or Pin-Pool Balls.



Numbered from 1 to 16.

No. 1 Composition balls, (16) price per set,	\$ 15
No. 2 Boxwood balls, (16) " "	35
No. 4 Imitation Ivory balls, (16) " "	1 75
No. 5 Genuine Ivory, flattened on one side, set contains 20 balls, numbered from 1 to 20. Price per set,	\$2 50
No. 6 Red Composition, (16) price per set,	25
No. 7 " " flattened on one side, (16) price per set,	40

## POOL PINS.



No. 1 Maple Pins, 3 in. long. Price per set,	\$ 25
No. 2 Boxwood Pins, 3 in. long. " "	30
No. 2 Imitation Ivory, 3 in. long. " "	1 50



## POKER CHECK RACK.

Made of Mahogany, elegantly finished and covered with green billiard cloth. Two sizes:

No. 1—11x16, for 1,000 chips	\$3 50
No. 2—11x20, for 1,500 chips	4 00



# OUR PARAGON "POOL" BALL.

NOTE CAREFULLY THE LOW PRICE AT WHICH WE OFFER THEM.

ALL RED,

STRIPED AND

Per Set, - - \$5.50



NUMBERED, \$7 00.

To compete with the cheaper balls that are offered throughout the country, and to those who do not wish so good a ball as either the "Standard Composition" or our "Perfection" goods, we offer the "Paragon" Ball, which is the lowest priced one that can be produced.

This Pool Ball is as good, however, as the average pool ball sold. They are put up in boxes the same way as the rest of our best goods, but no guarantee accompanies them. While they will answer all practical purposes, we do not advise their use for exacting players.

The material used in them is perhaps not so good as our high priced balls, and the finish is not so handsome as some purchasers might oftentimes require, but their elasticity is fully equal to the average pool ball sold, and we offer them to parties who will not invest sufficient money to buy a first class article, but are in the habit of buying balls at lower prices than good goods are sold at. Such parties usually receive the cheapest goods that can be purchased, which are generally not worth any where near the price they then pay for them. We will state here, that no pool ball of any kind or description, no matter how poor or inferior it may be, can possibly be produced for the money at which we offer the "Paragon." So that if you insist on using cheap balls, try a set of them and pay no more than they are really worth.

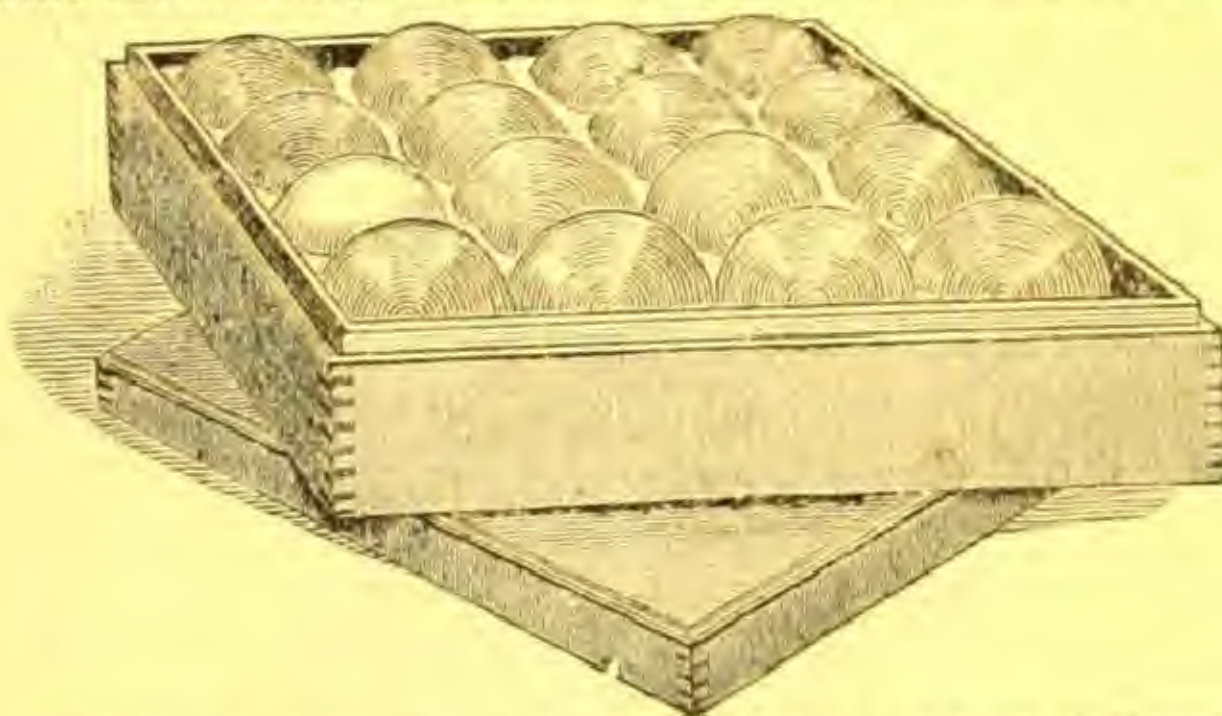
These Balls will last as long as any ball, but we do not guarantee them in any possible way, and only offer them to the trade to prevent parties from purchasing cheap balls elsewhere, and paying more money for them than we are asking for the same thing. Their size is standard, 2 1/4 inches. We furnish them in plain red balls, or with double stripes and numbers, not caring to offer them except in these two ways. Any set will be sent C. O. D., with privilege of examination, if parties will remit sufficient to guarantee charges.

## PRICES OF "PARACON" POOL BALLS.

Plain Red "Paragon" Pool Balls, with white cue ball, per set of 16, Price	\$5 50
Striped and Numbered "Paragon" Pool Balls, per set of 16, Price	7 00
Single Balls of either kind, Price each	50c
Recoloring or Renumbering Paragon Balls per set, Price	5 00

## IVORY POOL BALLS.

While the price of Ivory is so high as to prevent but few people from using ivory balls for pool tables, yet many of the better halls and club-rooms still continue to keep them. There is nothing that pleases a player so much as to play with a handsome set of ivory balls, and they will generally draw enough extra trade to pay for their use.



A set of Ivory Pool Balls will last for years if well cared for, and by following our instructions regarding ivory billiard balls. If you have a set of ivory pool balls on one of your tables, it will be remembered by all the players in your locality, and in consequence your tables will always be in use. Many pool tables will take a smaller ball than the standard 2 1/4-inch, and if a set of this kind can be used, they will not be very expensive. Again, if parties have old ivory billiard balls that are slightly checked or chipped, by getting together enough of these to make a set of pool, and having them turned down to a uniform size, they can have a set of comparatively cheap pool balls, that are in fully as good condition and much better for playing than new ones would be, for they have been seasoned thoroughly when they were of larger size. We are prepared to make up sets of this kind, both from balls sent us and from second hand ones that we have here.

## Sizes and Prices of New Ivory Pool Balls.

### COMPLETE SETS.

2 1-8 inch Small White,	per set	Price, \$65 00
2 1-8 " " Red,	"	60 00
2 1-4 " Standard, White,	"	80 00
2 1-4 " " Red,	"	75 00
Turning down and Recoloring Ivory	"	8 00
Pool Balls, per set		

Turning down only Ivory Pool Balls,

Price each	35
Recoloring only, Ivory Balls	35

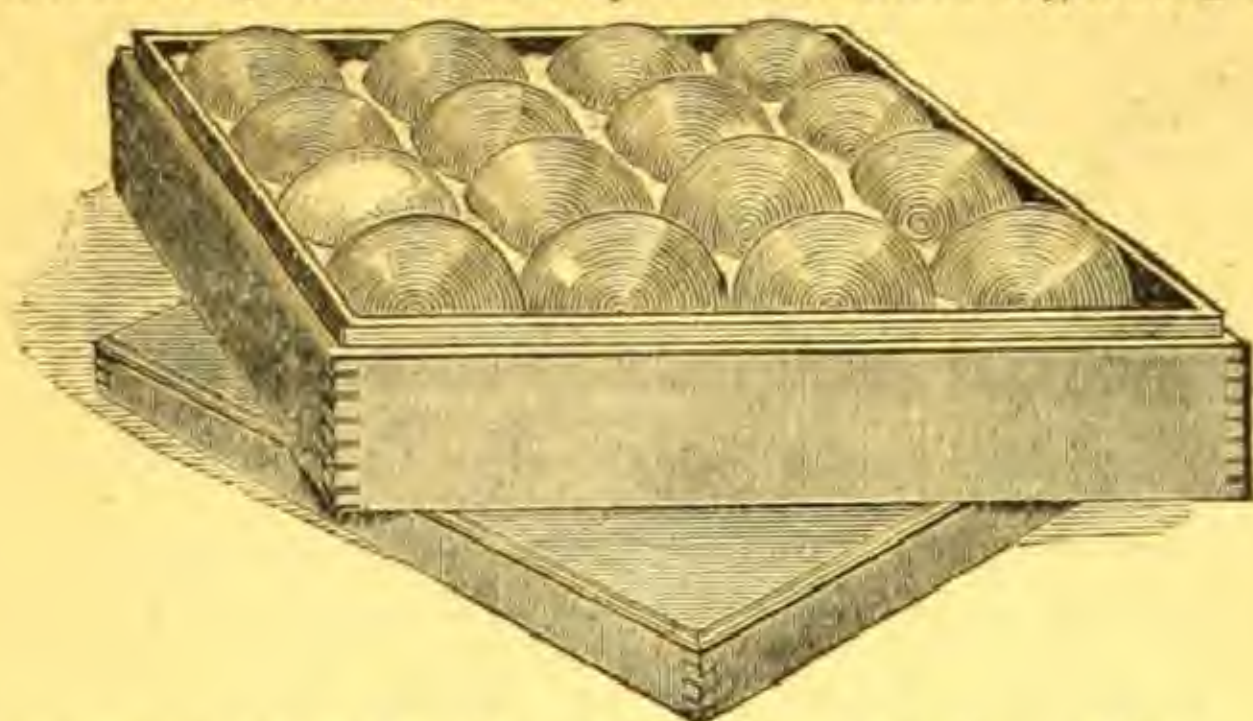
### SINGLE BALLS.

2 1-8 inch Small White Balls	Price each, \$4 25
2 1-8 " " Red Balls	4 00
2 1-4 " Standard White Balls	5 00
2 1-4 inch " Red Balls	4 75

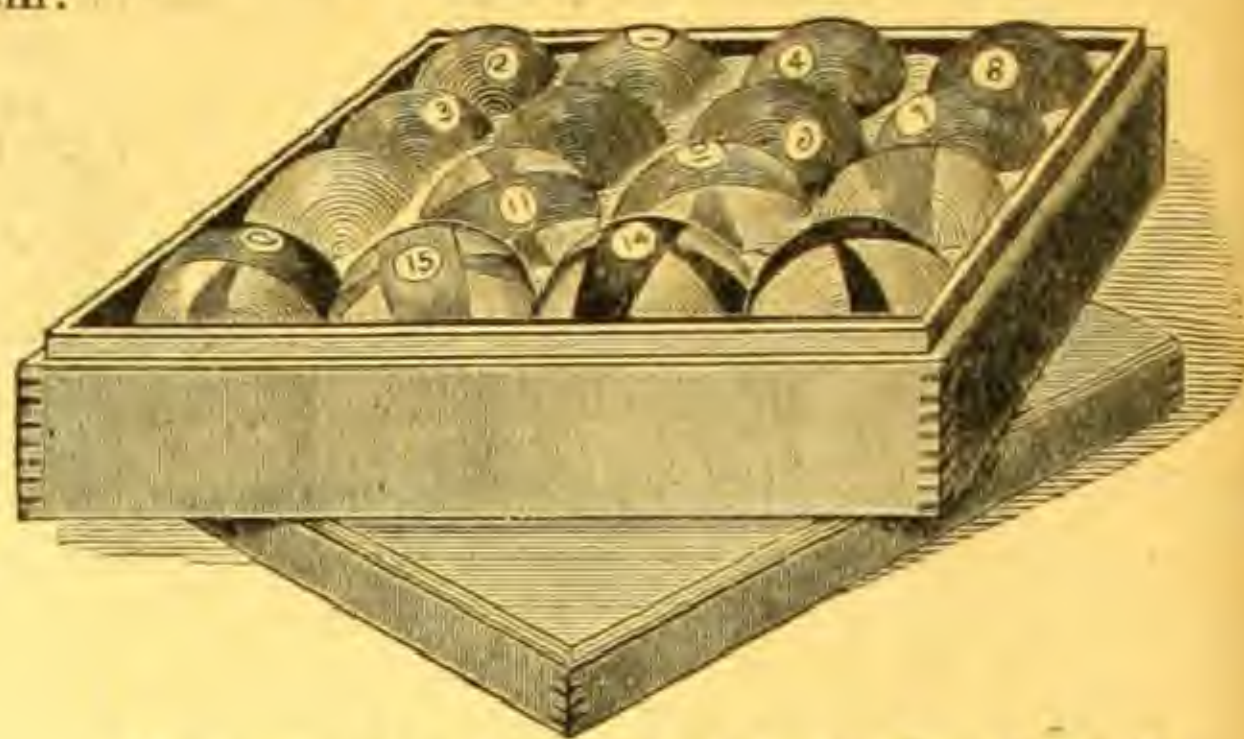


## OUR "PERFECTION" COMPOSITION POOL BALLS.

These balls have given the best of satisfaction in the past, and we shall continue to handle them with our guarantee the same as heretofore. We have placed thousands of sets of them in different parts of the country, and received, so far, no complaint whatever regarding them.



**Composition "Perfection" Pool Balls Plain.**



**Composition "Perfection" Pool Balls.  
Striped and Numbered.**

We can promise parties who still wish the "Perfection" Composition Pool Balls, that their quality will always be fully as good, if not even better, than heretofore, and while we are offering them at nearly one-half the price that was asked one year ago, this reduction in price in no way effects their quality.

We are able to produce them under new conditions at a great deal less cost than heretofore, and are willing that our purchasers should share with us this saving.

We supply them in **Plain White Balls, Plain Red Balls, or White Balls with surface stripes and numbers.** The red balls are made of red composition throughout. The surface stripes and numbers are nearly indelible and will wear a long time. They can be recolored and renumbered, whenever necessary, at little expense. Our guarantee for three years accompanies every set.

Their size is standard 2½ inches, and in ordering be sure to state distinctly whether you wish a set of red with white cue ball; white with red cue ball, or striped and numbered.

### GUARANTEE.

We will replace any ball or set of the "Perfection" make, either billiard or pool, within three years after their purchase, if they crack, check, get out of round, become soft, split or chip, and will return the money at any time if they do not prove as lively as an ivory ball after it has been used a few months. Further than this, we will send a set of "Perfection Pool or Billiard Balls" to anyone, C. O. D., with privilege of examination, if they will send with their order enough money to cover charges.

### PRICES OF "PERFECTION" POOL BALL.

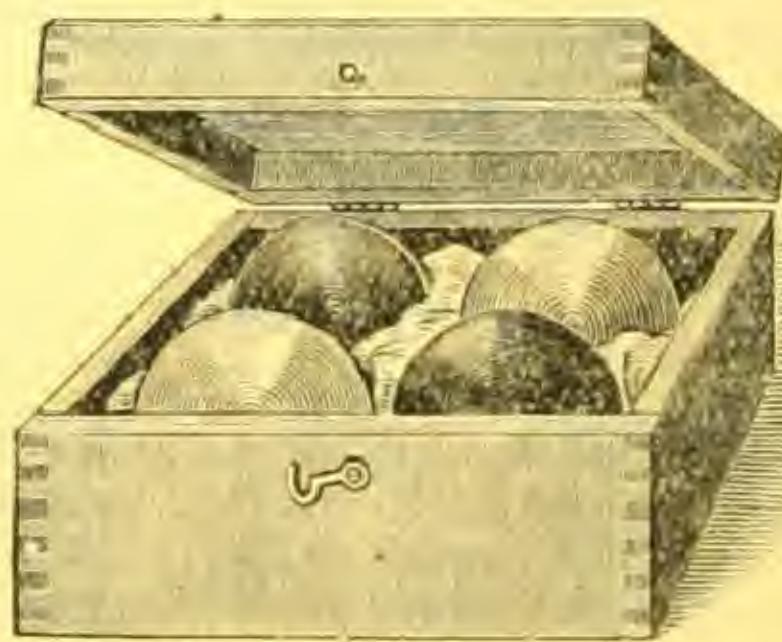
White, with Red Cue Ball, per set of 16, Price	\$7 50
Red with White Cue Ball, " " " "	7 50
Striped and Numbered, " " " "	9 00
Single Perfection Ball, of either kind Price	75
Turning down, recoloring and numbering "Perfection" balls, per set	5 00

## OUR "PERFECTION" COMPOSITION BILLIARD BALLS.

**THE PRICE IS EXTREMELY LOW. TRY A SET OF THEM.**

These Billiard Balls are made of the same material as our "Perfection Pool" Balls, and bear the same guarantee as above.

**2 3-8 Inch,  
\$5.50.**



**2 1-2 Inch,  
\$6.50.**

They are very nicely finished; have been turned perfectly true; the red balls are solid red throughout, one light and the other dark, and they will be found as lively as any composition ball made.

The high price of ivory has compelled the use of composition billiard balls in many places, as they require no care, and will outlast many sets of ivory, besides being about one-sixth the price of the same.

Of course they are not so handsome in appearance as ivory, but will do the same work, and require absolutely no care in using them.

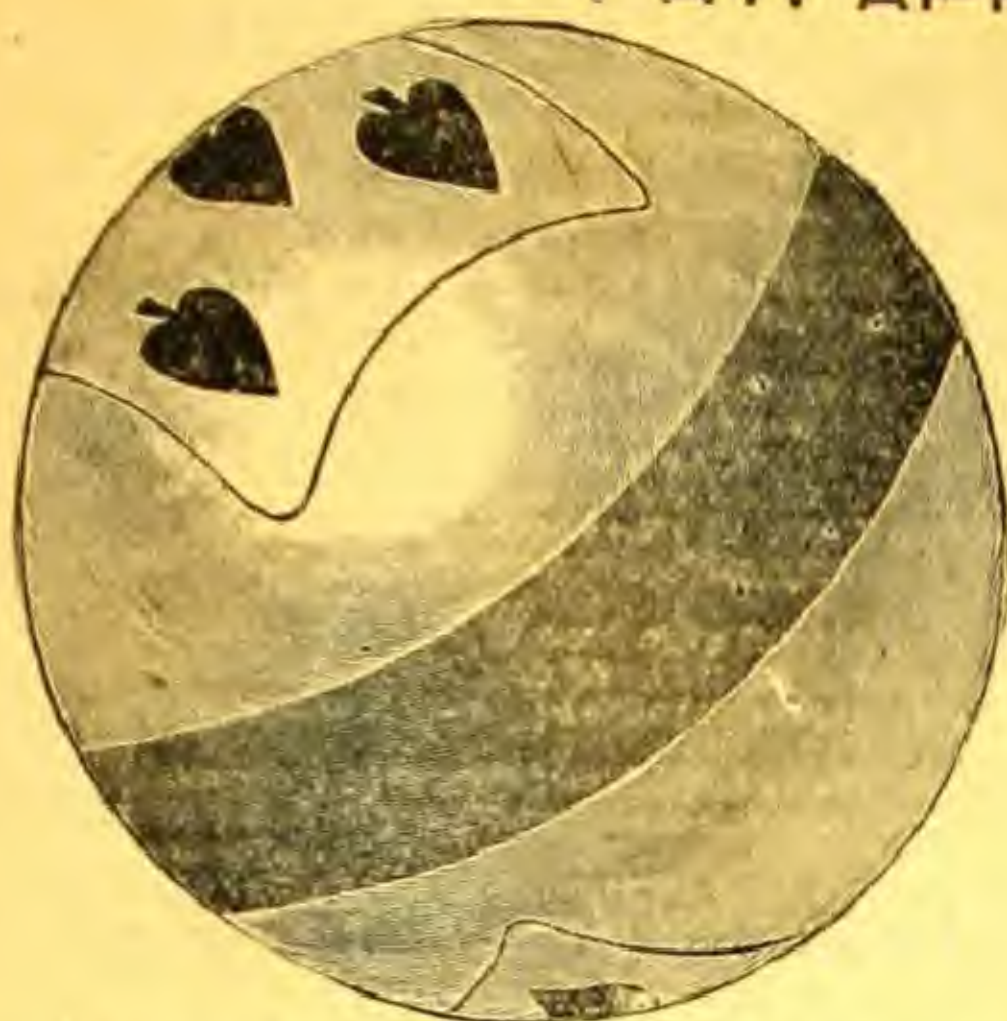
### SIZES AND PRICES.

2¾ inch Standard Size "Perfection" Billiard Balls, per set of 4, price	\$5 50
2½ inch Large " " " " " "	6 50
2¾ inch Single "Perfection" Billiard Balls, either white or red, Price each	1 50
2½ " " " " " " " "	1 75
Turning down and recoloring "Perfection" Composition billiard balls per set, Price	2 00



# The Stevens "Card Lay-Out" Balls.

PAT. APPLIED FOR.



Cut shows Suit Card Balls from Ace to 15, including Joker.

Suit Card Set, Price \$25.00.



Cut shows Court Card Balls, including the 4 court cards and 4 suits of each.

Court Card Set, Price \$35.00.

These balls are made from the celebrated "Burt Composition," and the various styles are used for the card faces, which appear on their surfaces in dark lines deeply moulded in the pressing, and afterwards filled with a black composition of the same material, under pressure. The lines and figures are indelible and deeply sunk.

They are a novelty that heretofore has never been produced or thought of, and they possess many advantages over other balls now sold. The principal one being, that no matter in what position the ball is, its value as a numbered ball is seen at a glance, and from any side of the table, as it is impossible for the card faces on its opposite sides to be so concealed but what they are readily seen from any direction.

It is never necessary to change the player's position while playing, to ascertain the value or number of the various balls, and he need never be obliged to bear in mind that a certain colored ball is always of a certain number, for as there are eight different colors used in pool balls, it is necessary that two of each color be used, and probably few players ever remember that certain colors represent certain figures or numbers. Every one is familiar with card face, and a glance is sufficient to always indicate their rank or number.

This principal of the adaptation of card faces to the surfaces of pool and billiard balls, gives promise of an endless variety of new games, combining both skill and chance, that are sure to interest all billiard and pool players.

There is no limit to the various games that can be played where the playing card can be used at the same time and in connection with so popular a game as billiards and pool.

The set of "Stevens Card Layout" Balls are furnished either in one continuous suit, spades being preferable, or in the set of 16 court cards, the latter being more particularly adapted to poker, in which case the ace of spades is cue ball, unless a seventeenth ball be added for this purpose. This permits of playing for pairs, three of a kind, flushes, etc. Playing of this kind should pay the proprietor the same as billiards, so much per hour. Where a single suit of spades is used, ace is always 1, Joker 14, and the 15th ball especially made for that number, leaving the cue ball plain.

Any grade or style of the "Standard Composition" balls can be obtained with card faces on them, and with the same guarantee for three years, that always accompanies any set of the "Standard Composition" Balls.

Each ball has two pictures of playing cards, nearly full size, on opposite sides of the ball, placed at right angles to each other. Usually a stripe of some kind separates them, though plain balls, without stripes of any kind, are also made up into sets the same way.

The two sets mentioned have a solid red stripe extending through the entire ball, thus separating on the surface the two playing cards, which are placed opposite and at right angles to each other.

## PRICES OF STEVENS CARD LAY-OUT POOL BALLS.

Set No. 1000.—	This set is a continuous suit of spades, including Joker, which is 14, and a special numbered 15 ball. This set is intended for any game of pool now played, as well as various new games.	Price per set.....\$25 00
Set No. 2000.—	This set is made up of the four court cards including Aces and the four suits of each; an additional plain cue ball will be sent extra if wanted, though the ace of spades can be used as such. Set No. 2000 is especially designed for Poker Pool.	Price per set.....\$35 00

## CUE WAX.



FOR FASTENING TIPS ON CUES.

Price per stick.....	\$ 10
Price per doz.....	1 00

## BASKETS FOR POOL BALLS.



Price each.....	25c
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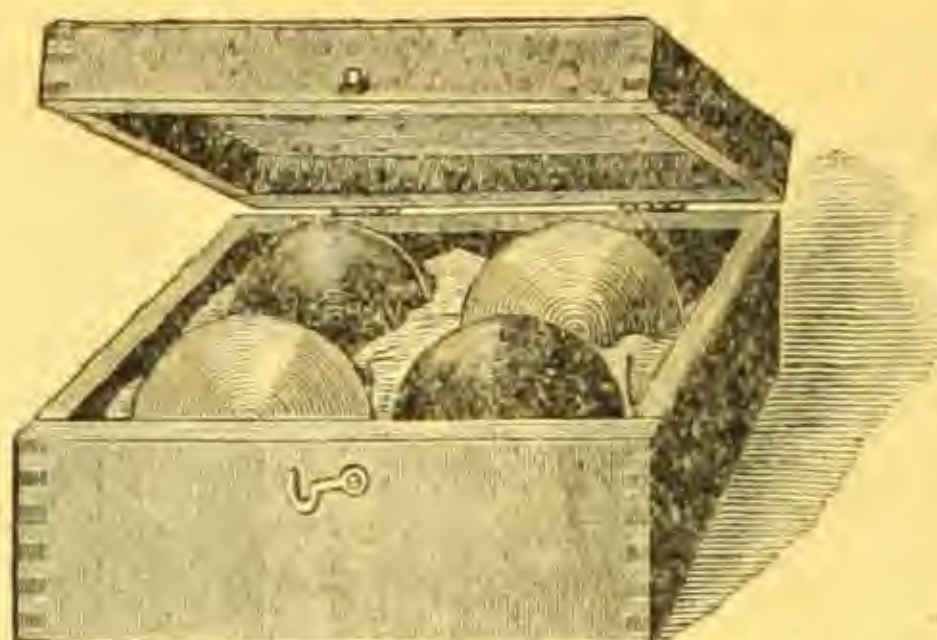


## IVORY BILLIARD BALLS.

The Ivory Billiard Balls that we offer are turned from the best selected soft Zanzibar ivory tusks. They are made perfectly round and true, and have been thoroughly seasoned from as good stock as we can possibly obtain.

STANDARD 2 3-8 INGH.

\$32.00.



STANDARD 2 3-8 INGH.

\$32.00.

Of course the only ball to use on a first-class billiard table is ivory; no good player will use anything else, and while a set of standard size ivory billiard balls costs considerable to begin with, they will, if given the proper care and attention, last for years. A set comprises two clear white balls, one with a black spot, and two red ones, one of which is dark and the other light red.

**Their Care.**—Ivory balls should be rubbed with sweet oil every few days, then wrapped in cotton when not in use, and placed where there can be no severe changes in temperature. Direct sunlight should never be allowed on them for any length of time, and heat will usually crack them in a few hours; extreme cold will also do the same.

It is a peculiar fact that nearly all ivory balls that break, do so at some time during the two severest of the winter months. A new set is more susceptible to these conditions, and liable to break than one that has been in use for some time; consequently no ivory Ball is guaranteed after it leaves our hands. It is sent from here in good condition, carefully packed, and we are then no longer responsible for it, as dryness of rooms, sudden changes in temperature, and use while cold may crack or entirely ruin a set within twenty-four hours after they are received. Use plenty of sweet oil on them; even soaking them in it is good; and by following our instructions regarding their care, you will probably be able to prevent any accident happening to them.

To parties who think of purchasing ivory balls, we can promise to please them, if they will allow us to ship one or more sets to select from. We will be glad to send any set or number of sets C. O. D. with privilege of examination, if sufficient money is sent with the order to cover the express charges, should any or all of them be returned.

### PRICE OF COMPLETE SETS.

2 1-4 inch Small,	per set of 4	Price, \$20 00
2 5-16 inch, Medium,	" "	28 00
2 3-8 inch, Standard,	" "	32 00
2 1-2 inch, Large,	" "	36 00
Turning down to any size and recoloring Ivory Billiard Balls,	Price per set,	2 00
Turning Down only, Single Ivory balls,	Price each,	35
Recoloring only, single Ivory Balls,	Price each,	35

### PRICE OF SINGLE BALLS.

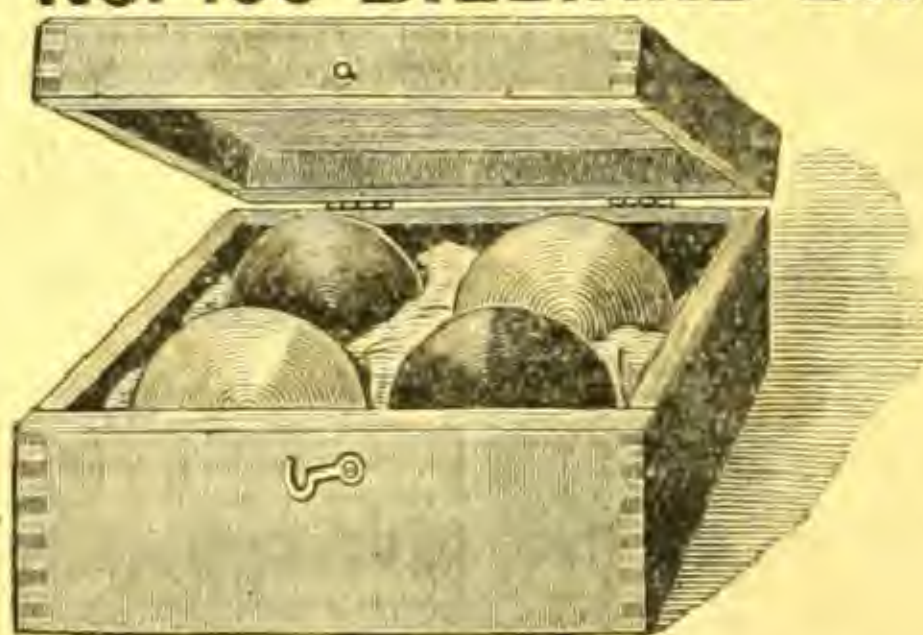
2 1-4 inch Small Red	Price each, \$4 75
2 1-4 inch, " White	" 5 25
2 5-16 inch, Medium, Red	" 6 50
2 5-16 inch, " White	" 7 50
2 3-8 inch Standard, Red	" 7 50
2 3-8 inch, " White	" 8 50
2 1-2 inch, Large, Red	" 8 50
2 1-2 inch, " White	" 9 50

## SET No. 100 BILLIARD BALLS.

2 White Ivories.

2 3-8 inches.

\$20.00 PER SET.



2 Red Composition.

2 3-8 inches.

\$20.00 PER SET.

The high price of ivory, and uncertain nature of that material, prevents many owners of billiard tables from buying or keeping good ivory billiard balls on them for playing. The old balls wear out, become cracked and of little use, and the price of a new set seems more than the table is worth.

Of course a set of composition balls for a few dollars can be used, but every one can see at a glance, by the white colors, that they are not ivory. Hence, to enable those who want a cheaper set than the complete ivory ones, we have made up Set No. 100, which consists of two clear 2 3/8 inch Standard Ivory Balls, one white with black spots, and one all white; and two composition 2 3/8 inch balls, one light red and one dark red, which can be either the celebrated "Burt Standard" Composition or our "Perfection Balls," as parties may choose.

The red balls in this set, as every one knows, show only on close inspection whether they are ivory or composition, (many a red ivory ball has been supposed to be composition by players who were not posted in the matter) so you can use red composition balls with white ivory ones and few will notice the change.

They will be sent C. O. D., with privilege of examination, if sufficient money is sent with the order to guarantee charges.

**NOTE**—That we guarantee no Ivory balls after they leave our hands, and if broken or defective we will in case make them good.

### PRICES OF SET No. 100.

Two White Ivory and 2 Composition 2 3/8 inch Balls.	Price per set	\$20 00
" " " " " "	" " "	22 00



Until quite recently nearly all pool balls that were striped and numbered had the stripes on their surfaces, whether they were ivory or composition. In the course of time, from playing, the stripes and numbers were worn off or became faded, which necessitated the balls being recolored and often times turned down and re-numbered. But few parties in the country were fitted to do this work and do it properly. Balls had to be sent long distances, and parties who sent them had to wait many days before they could receive them again. For this reason, we are at present giving a great deal of attention to this one department and can turn down either ivory or composition balls, recolor, restripe and renumber them, besides doing the work better than many of the small repair shops are fitted to do it, and can return the balls to parties, repaired and in as good condition as it is possible to make them, on the following day after they are sent to us.

In sending balls to us to be repaired, whether they be ivory or composition, **always send name with full instructions in the box**, as we receive them in such large quantities that unless names are sent with them we can not tell to whom they belong or where they are from. Composition Balls, unless they are shell balls, can usually be turned down somewhat so as to again give them a smooth surface and when stripes and numbers are wanted if the balls are all white a second hand set can be made to look nearly as good as new.

## PRICES.

Turning down, Recoloring and Renumbering Composition Pool Balls, per set of 16, Price.....	\$5 00
"    "    "    Spotting    "    Billiard Balls,    "    4, Price.....	2 00
Turning down, Single Composition Balls each.....	35c
Recoloring or Turning down, Single Composition Balls each.....	35c

When balls are sent to us to be repaired, charges must be prepaid in every instance, and no composition ball should be sent to us that has pieces broken out, or is badly cracked or broken as they will always be returned at senders expense.

We are fitted to turn down ivory balls, recolor, stripe or number them the same as with composition. It is however, a much more difficult piece of work to turn down an old checked and brittle ivory ball than it is a composition one. We will however, turn down, recolor and fix over any ivory balls sent us, and do the work as good as any one can do it, but cannot promise good, sound balls out of old cracked and checked ones.

To ascertain what sized ball a chipped or broken one will make it should be calipered through its least diameter, that is, where the broken piece is out of it, and from this deduct  $\frac{1}{8}$  of an inch for the turning. Where old ivory balls can be used white, it is better to do so, as the hot dye in coloring opens up the checks or cracks somewhat and makes them appear in worse condition than they really are.

Turning down Ivory Balls to any size, each.....	35c
Recoloring Ivory Balls any color, or striping and numbering them, each.....	35c

We do not care to purchase second hand ivory balls of any kind, as we have such large quantities of them; but if parties have sets of good, sound full 2½ inch second hand ivory balls that have no pieces broken out of them we will sometimes take them in part pay for other goods. But under no other circumstances can we make any use of them.

**NOTE WHAT YOU CAN DO WITH IT.**

To those who have old ivory Billiard Balls that are not badly checked or broken we wish to state that you can have them turned down and made true at small expense, recolored, and often make you a set of good balls for pool, or if your cushions are low, they will answer very well as small sets for your billiard tables.

If you should happen to have a set that originally was  $2\frac{1}{4}$  inches, when slightly chipped they could be turned down into a standard  $2\frac{3}{8}$  inch set, or that size would turn down into a  $2\frac{1}{2}$  inch set suitable for either billiards or pool, and a set still smaller than this could be used on a table if the cushions were low.

A ball as small as  $2\frac{1}{8}$  inches can be made use of, as that is the **standard size of the English Billiard Ball**; consequently if you have any old ivory balls that will turn to sound material  $2\frac{1}{8}$  inches in diameter they can be made into some of the above sizes and be of some use.

Understand though that the checks must not be deep ones, and in sending them to us to be turned down, we do not promise you good clear balls out of them but will turn them to the size specified or as near it as possible, and get out of them the very best balls that we can.



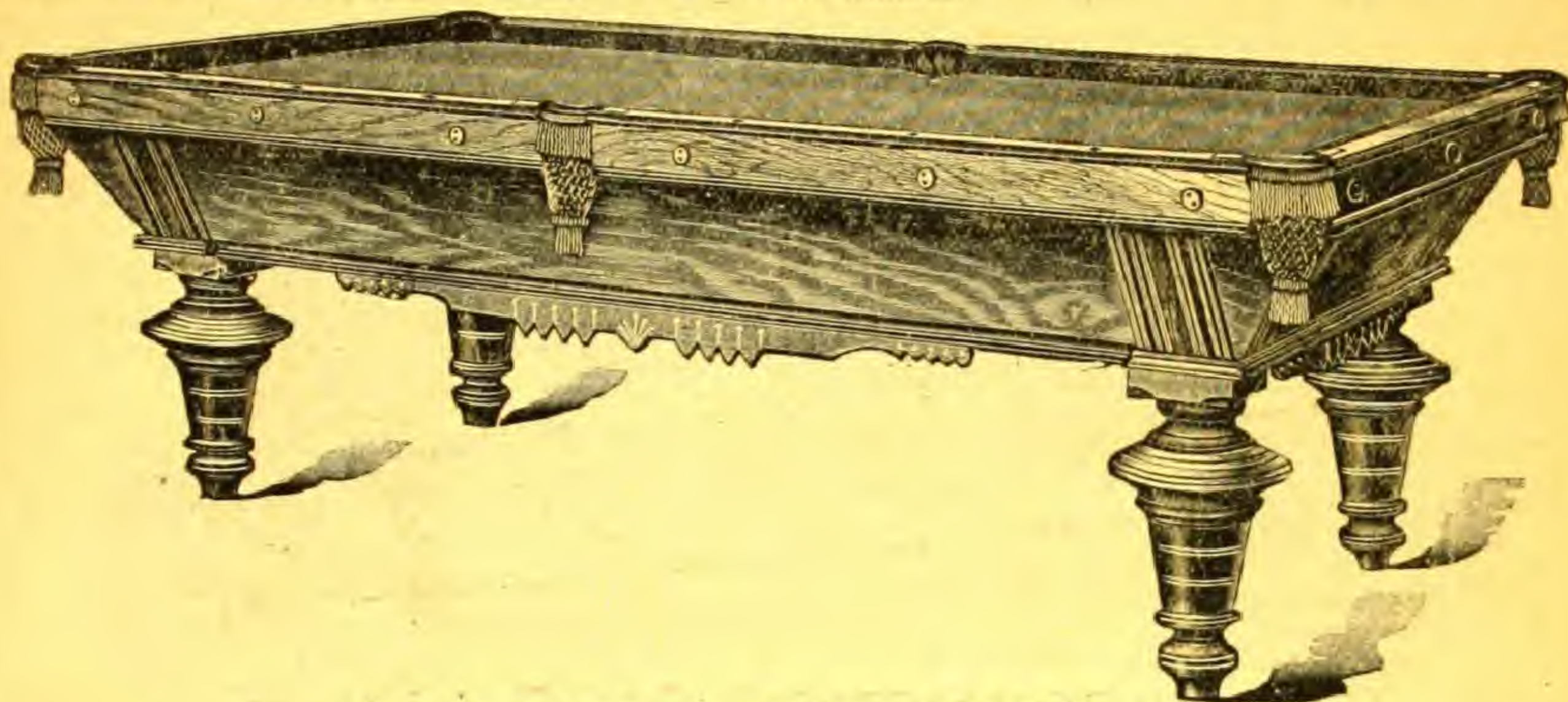




# The "Paragon" 4x8 Pool Table.

It has become the custom among the various small manufacturers of Billiard and Pool Tables to construct the cheapest possible billiard table frame, and throw it onto the market in competition with the much better grades of goods that first class dealers are obliged to handle. Many times customers are deluded into purchasing one of these cheap frames, supposing at the time, that it was of the same quality as was offered by some reliable maker; consequently, to protect our better class of trade, we have been obliged to bring out the "Paragon" Pool Table, and offer it to parties who can not be persuaded to buy a first class table at a fair price, but insist on buying something else at a lower figure regardless of its merits. We are able to offer such purchasers a table that will certainly be as good and perhaps better than any of our cheap competitors can produce and at a lower price than any of their cheapest and poorest class of goods can be thrown together and offered for sale even at cash prices.

We make these tables only in one size, namely 4x8, that is, 4 ft. 2 in. x 8 ft., and only for pool. Under no circumstances will we supply them in any other size or for billiards.



THE "PARAGON" 4 x 8 SIX POCKET POOL TABLE.

Our "Paragon" Pool Tables are made of hard wood in imitation of plain oak. They are finished in the natural color of the wood and in good shape, though we do not polish them the same as with our better tables, but leave them with the natural gloss of the varnish.

The turned legs are heavy and well finished, the slate is one inch thick, the same as with all our standard goods. All of the trimmings are good and the cushions are our No. 3, which while we do not guarantee in any way, we can promise are as good as the average billiard table cushion now used.

## "PARAGON" 4 x 8 SIX POCKET POOL TABLE WITH OUTFIT COMPLETE PRICE \$125.

### What Constitutes a Complete Paragon Pool Table and Outfit.

In offering these tables, we make certain conditions with purchasers which must be complied with in every instance. They are sold only under these terms, and we shall in no possible way deviate from them.

They are supplied with our No. 3 billiard cushions, a set of 16 composition plain red "Paragon" Pool Balls, English billiard cloth on both rails and cushions, 1 cue rack, ball rack, 1 doz. No. 01 plain maple cues, 1 brush, 1 bridge, 1 ball basket, 1 leather shake bottle, 1 set of shake balls, 1 triangle, 1 gross chalk, 2 chalk cups and 2 bridge hooks.

Price complete, - - - - \$125.

### TERMS.

In no case will we ship one of these tables to any person, except as \$25 00 for the cash payment accompanies the order. We will then allow 10 months on the balance, paying \$10 00 per month and interest, which must be secured by notes and chattel mortgage, or in such states where chattel mortgage is not acceptable, a lease contract will be made under the same conditions.

We offer no cash discount, and if parties wish to pay cash for them, the price will be the same.

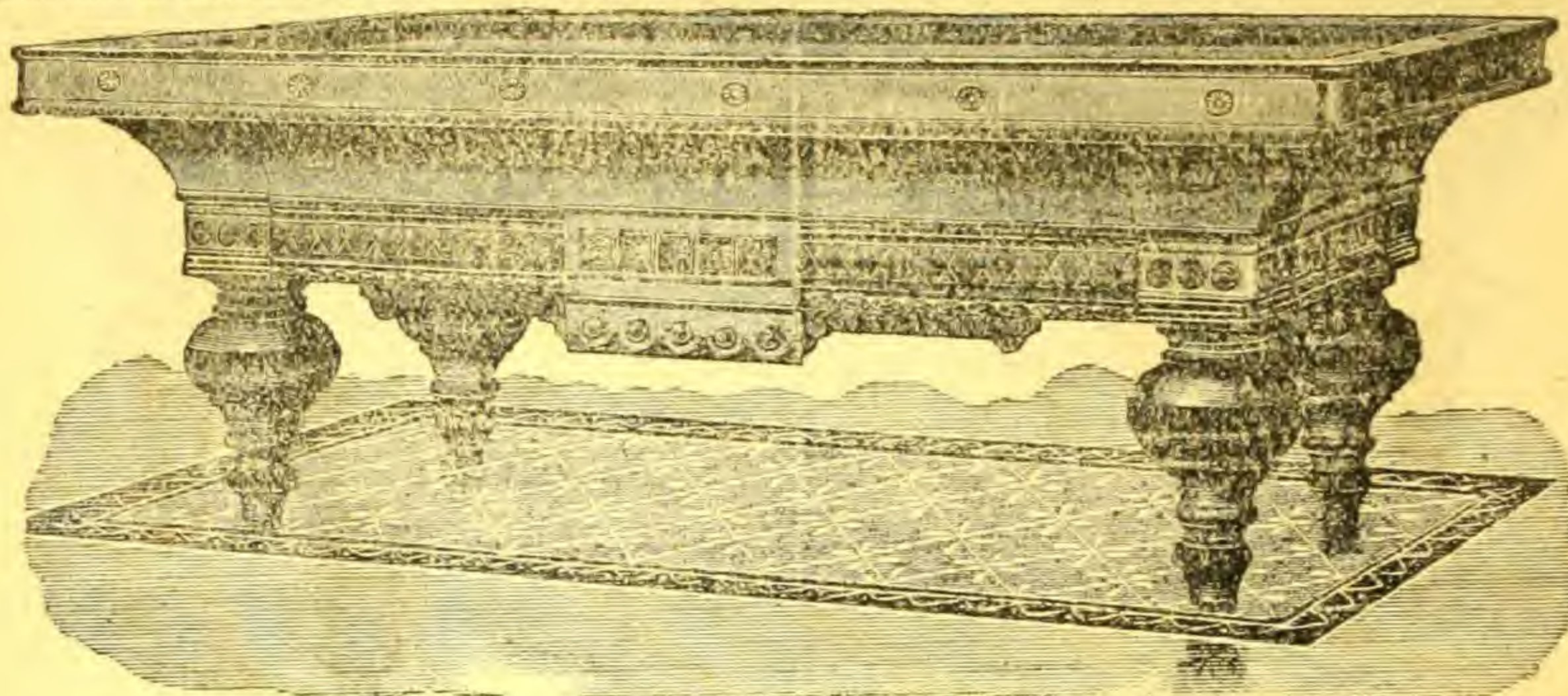
They are crated carefully but in such a way as to be easily seen and on receipt of the \$25 00 will be shipped to any part of the United States, where, upon their arrival, they can be examined at the depot before accepting them. Then if they are not satisfactory they can be shipped back to us; in which case we will deduct freight charges from the amount sent and whatever is left will be cheerfully refunded to the would be purchaser. We can, however, say that in no case is there any question but what parties will be pleased with them.

We offer them as the lowest priced pool tables that are sold in the United States, and while our name does not appear on them in any way, the fact of our offering them for sale is sufficient recommendation as to their quality. The price is made expecting the purchaser to set up the table himself.



# THE "PRINCESS" BILLIARD AND POOL TABLES.

New styles of finish and new designs in the make up of Billiard and Pool Tables are sought after more and more every year. The purchaser of one or several fine Billiard Tables who is willing to put a little extra money into them for their appearance, wishes to get something different from the old stereotyped styles that have been built for the past 20 years, and we offer the "Princess" as the latest and best made tables at a fair price. The frame, body and legs are of quartered oak, carved and finished in the best possible manner. All trimmings, racks, etc., are of the very neatest and latest designs and the tables are as well made and handsome in appearance as any table on the market for \$250 to \$300.



## THE "PRINCESS" TABLE.

These tables are made from quartered oak, all fitted with the "Peerless" Patent Cushions, the best that is made. Legs are turned as in cut. Slate is 1 in. thick and all trimmings, racks, etc., of the neatest and latest patterns. The tables are sold complete with everything necessary to play; are boxed and delivered on cars at factory for the price named, and we believe them to be at least \$50 cheaper than any table of a similar quality that is offered by the various makers throughout the country. We always have a full line of them set up to show customers and believe we now produce the handsomest table for the money that is made.

### What Constitutes a Complete, "Princess" Pool Table and Outfit.

Either a "Princess" 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the "Peerless" cushions, the best that can be made. A set of 16 composition "Perfection" Pool Balls, guaranteed for three years. Best No. 4 English Billiard Cloth on rails and bed. Fancy Cue Rack, Ball Rack, one dozen Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross Chalk.

4x8 ft. Complete.	Price	\$200 00
4½x9 ft. " "	Price	210 00

### What Constitutes a Complete "Princess" Billiard Table and Outfit.

Either a "Princess" 4x8 or 4½x9 ft. Billiard Table fitted with the "Peerless" cushions. A set of 2½ in. Standard Ivory Balls. The best No. 3 French Cloth on rails and bed. Fancy Cue Rack, one dozen Polished

Maple Cues, one Brush, one Bridge, set of Markers with Stretcher and one gross Chalk.

4x8 ft. Complete.	Price	\$215 00
4½x9 ft. " "	Price	225 00

### What Constitutes a Complete "Princess" Combination Table and Outfit.

Either a "Princess" 4x8 or 4½x9 ft. Pool Table, fitted with "Peerless" cushions. A set of Ivory 2½ Standard Billiard Balls, set of 2½ in. "Perfection" composition Pool Balls, guaranteed for three years. Fancy Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, set of Shake Balls and Pool Pins, one Triangle, one gross Chalk, one set adjustable Carom Blocks and Ball Basket. No. 3 French Cloth is used in place of No. 4 English on all combination tables.

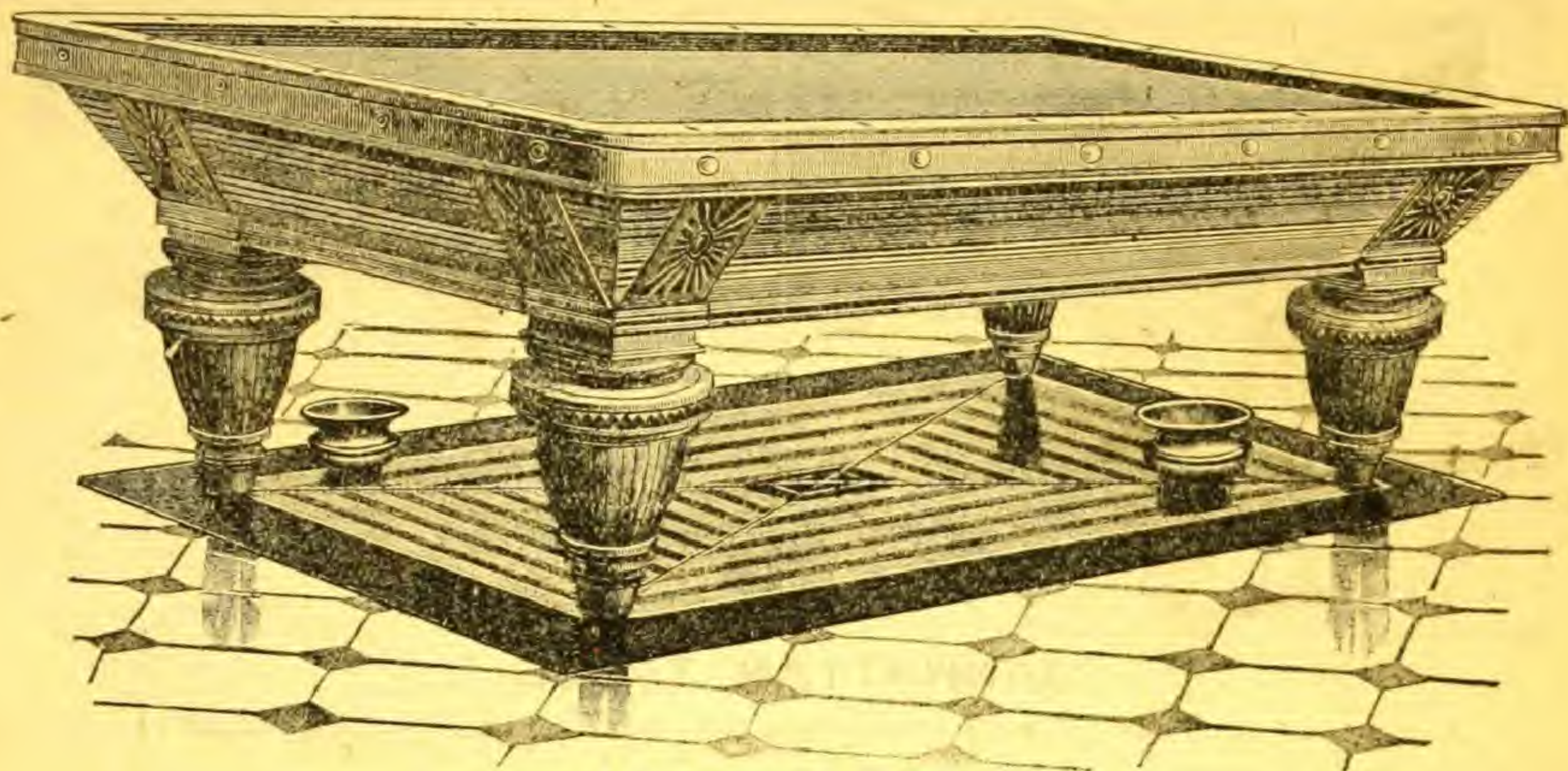
4x8 ft. Complete.	Price	\$250 00
4½x9 ft. Complete.	Price	\$260 00

If composition "Perfection" 2½ Billiard Balls are used in place of Ivory, the price will be \$25.00 less.



# No. 200 Billiard and Pool Tables.

New and attractive designs of Billiard and Pool Tables in the natural oak finish are becoming more popular every day. It is the aim of every manufacturer and dealer to produce a new style of oak Billiard or Pool Table that will be more attractive than some other that his competitor offers. After giving this subject a great deal of study and making various designs to meet these requirements, we have produced what we now consider the handsomest and most attractive design of table that has yet been offered by any one. Not only has this table been given an attractive design, construction and ornamentation, but its finish and general make up are the best of any table that we produce or can find offered by any other makers. The entire table is made of quartered oak, with panels at corners. Legs, etc., are neatly but not elaborately carved. The finish is of the best that can be produced. All the racks, trimmings and fittings are of the neatest and latest design, the tables are well made and very handsome in appearance. They are as good if not better than the many higher priced tables, and we will place them along side any make or style table that is offered by any one else in the trade.



**THE No. 200 TABLE.**

All these tables are finished in quartered oak, and fitted with patent "**Peerless**" double action cushions, the best that are made. The legs are round with fluted sides and carving on top. Slates one inch thick, and tables are sold complete with everything necessary for playing. Boxed and on cars at the factory at prices named. Panels at the corners are neatly hand carved, and we have a full and complete stock of them ready to ship upon a moments notice.

## *What Constitutes a Complete No. 200 Pool Table and Outfit.*

Either a No. 200 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the "**Peerless**" cushions, the best that can be made. A set of 16 composition "**Perfection**" Pool Balls, guaranteed for three years. Best No. 4 "**Simonis**" Billiard Cloth on rails and bed. Fancy Cue Rack, Ball Rack, one dozen Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross Chalk.

4x8 ft. Complete.	Price	\$ 180 00
4½x9 ft. "	Price	190 00

## *What Constitutes a Complete No. 200 Billiard Table and Outfit.*

Either a No. 200 4x8 or 4½x9 ft. Billiard Table fitted with "**Peerless**" cushions. A set of 2½ in. **Standard Ivory Balls**. The best No. 3 "**Simonis**" Cloth on rails and bed. Fancy Cue Rack, one dozen Polished Maple

Cues, one Brush, one Bridge, set of Markers with Stretcher, and one gross Chalk.

4x8 ft. Complete.	Price	\$195 00
4½x9 ft. "	Price	200 00

## *What Constitutes a Complete No. 200 Combination Table and Outfit.*

Either a No. 200 4x8 or 4½x9 ft. Pool Table, fitted With "**Peerless**" cushions. A set of **Ivory** 2½ Standard Billiard Balls, a set of 2½ in. "**Perfection**" composition Pool Balls, guaranteed for three years. Fancy Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, one set of Shake Balls and Pool Pins, one Triangle, one gross Chalk, one set adjustable Carom Blocks and Ball Basket. No. 3 "**Simonis**" Cloth is used in place of No. 4 on all combination tables.

4x8 ft. Complete.	Price	\$230 00
4½x9 ft. "	Price	240 00

If composition "**Perfection**" 2½ Billiard Balls are used in place of Ivory, the price will be \$25.00 less.

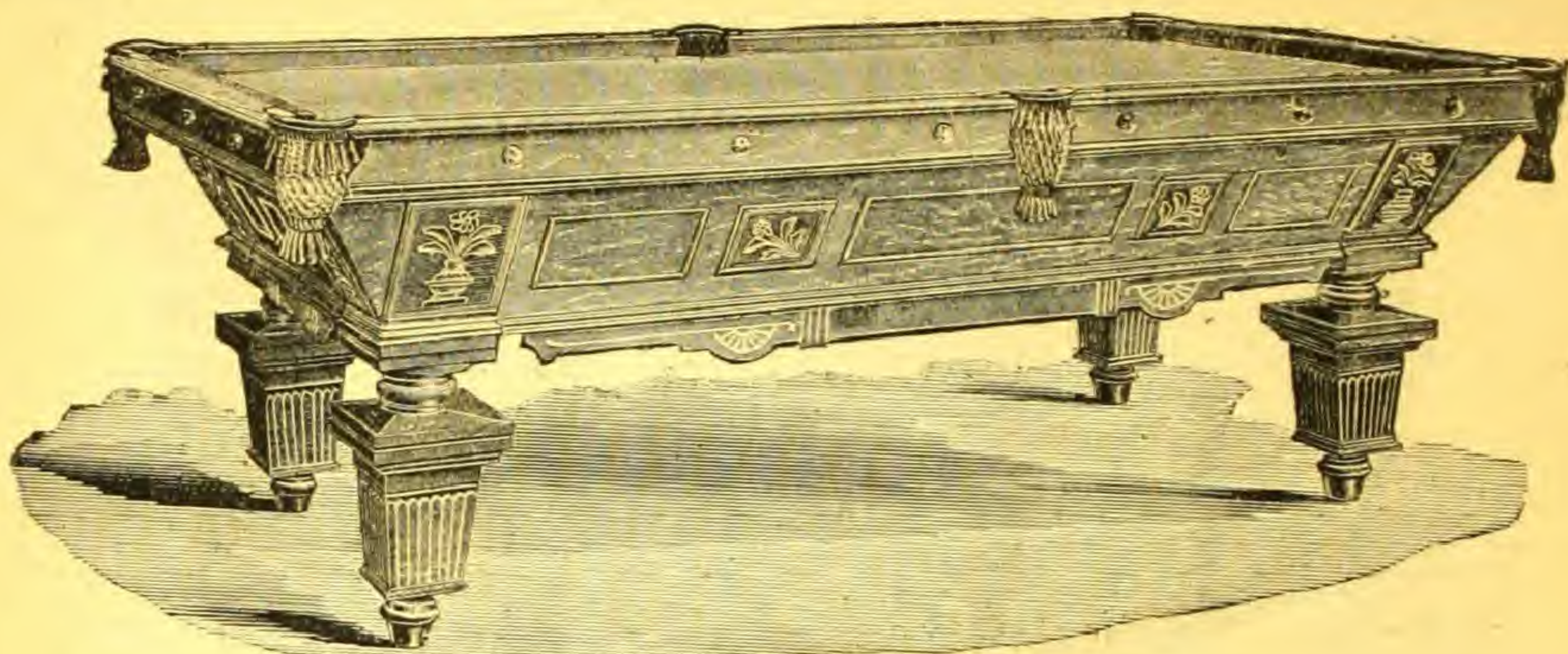


# Manhattan Billiard and Pool Tables.

The Manhattan Billiard Table we offer as a superior grade of table, with every part fitted and finished in the very best manner possible.

The design is somewhat different from the usual styles of billiard and pool tables, making it particularly adapted to private use in houses or club rooms.

They are all fitted with the Peerless cushions, and they are as handsome a table as can be produced by any maker.



**MANHATTAN TABLE.**

The Manhattan Table is made of quarter sawed oak, with paneling on sides. Part of the panels as well as the corners are hand carved in very neat designs.

The legs are square with an attractive pattern carved on them. They are finished and polished equal to any piano case, and at the price they are offered, are certainly without a rival.

The sizes are 4x8 and 4½x9.

## *What Constitutes a Complete "Manhattan" Pool Table and Outfit.*

Either a Manhattan 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the "Peerless" cushions, the best that can be made. A set of 16 composition "Perfection" Pool Balls, guaranteed for three years. Best No. 4 Simonis Billiard Cloth on rails and bed. Fancy Cue Rack, Ball Rack, one doz. Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross Chalk.

4x8 ft. Complete.	Price	\$170 00
4½x9 ft. " "	Price	180 00

## *What Constitutes a Complete Manhattan Billiard Table and Outfit.*

Either a Manhattan 4x8 or 4½x9 ft. Billiard Table fitted with the "Peerless" cushions. A set of 2½ in. Standard Ivory Balls. The best No. 3 Simonis Cloth on rails and bed. Fancy Cue Rack, one dozen polished

Maple Cues, one Brush, one Bridge, set of Markers with Stretcher and one gross Chalk.

4x8 ft. Complete.	Price	\$190 00
4½x9 ft. " "	Price	200 00

## *What Constitutes a Complete Manhattan Combination Table and Outfit.*

Either a Manhattan 4x8 or 4½x9 ft. Pool Table, fitted with "Peerless" cushions. A set of Ivory 2½ Standard Billiard Balls, set of 2½ in. "Perfection" composition Pool Balls, guaranteed for three years. Fancy Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, one set Shake Balls and Pool Pins, one Triangle, one gross Chalk, one set adjustable Carom Blocks and Ball Basket. No. 3 Simonis Cloth is used in place of No. 4 English on all combination Tables.

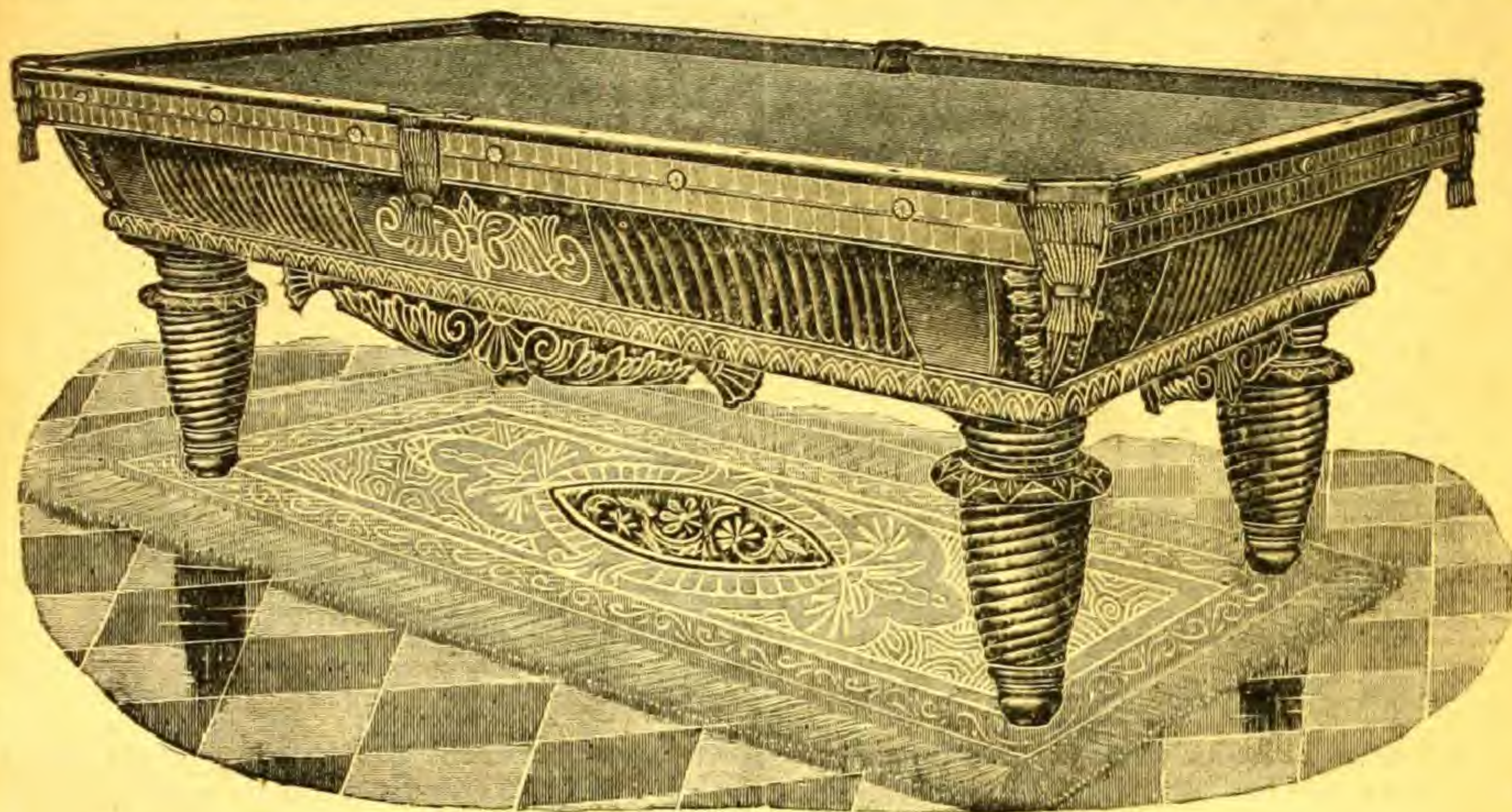
4x8 ft. Complete.	Price	\$230 00
4½x9 ft. " "	Price	240 00

If composition "Perfection" 2½ Billiard Balls are used in place of Ivory the price will be \$25.00 less.



# The No. 100 Billiard and Pool Tables.

The more modern styles of Billiard and Pool Tables are now being produced in oak, generally with antique finish. The cheaper grades of tables are usually made very plain, and we have found the necessity of result has been our **No. 100 BILLIARD AND POOL TABLES**, which we think will answer the purpose in every way. These tables are built very heavy; have the same slate and finish as our better grade of goods, yet the design is entirely different, and fully as attractive as our most expensive tables. The price, however has been kept much below the general line of fancy tables, and is within the reach of anyone wishing a good Billiard and Pool table.



THE No. 100 TABLE.

No. 100 tables are made of oak with carved sides, spiral legs, and fancy carved ornaments on corners; have neatly carved moulding and drops around the entire bottom of the table. The rails are ornamented and the whole furnished with extra heavy frame and legs. The Slates are one inch thick; all trimmings of the very best, and the cushions are my celebrated double action "Peerless," the best that I can produce. The tables are sold complete with everything that is necessary to play on, and sizes are 4x8 and 4½x9, both of which are the same price.

Pool Table and Outfit, Complete,	-	-	-	-	-	-	-	\$180.00
Billiard Table and Outfit, Complete,	-	-	-	-	-	-	-	190.00
Combination Table and Outfit, Complete,	-	-	-	-	-	-	-	215.00

## What Constitutes a Complete, No. 100 Pool Table and Outfit.

Either a No. 100 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the "Peerless" cushions, the best that can be made. A set of 16 composition "Perfection" Pool Balls, guaranteed for three years. Best No. 4 "Simonis" Billiard Cloth on rails and bed. Fancy Cue Rack, Ball Rack, one dozen Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross chalk.

Price Complete ..... \$180 00

## What Constitutes a Complete No. 100 Billiard Table and Outfit.

Either a No. 100 4x8 or 4½x9 ft. Billiard Table fitted with the "Peerless" cushions. A set of 2½ in. Standard Ivory Balls. The best No. 3 Simonis Cloth

on rails and bed. Fancy Cue Rack, one dozen Polished Maple Cues, one Brush, one Bridge, set of Markers with Stretcher and one gross Chalk.

Price Complete ..... \$190 00

## What Constitutes a Complete No. 100 Combination Table and Outfit.

Either a No. 100 4x8 or 4½x9 ft. Pool Table, fitted with "Peerless" cushions. A set of Ivory 2½ Standard Billiard Balls, set of 2½ in. "Perfection" composition Pool Balls, guaranteed for three years. Fancy Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, set of Shake Balls and Pool Pins, one Triangle, one gross Chalk. one set adjustable Carom Blocks and Ball Basket. No. 3 Simonis Cloth is used in place of No. 4 Simonis on all combination tables.

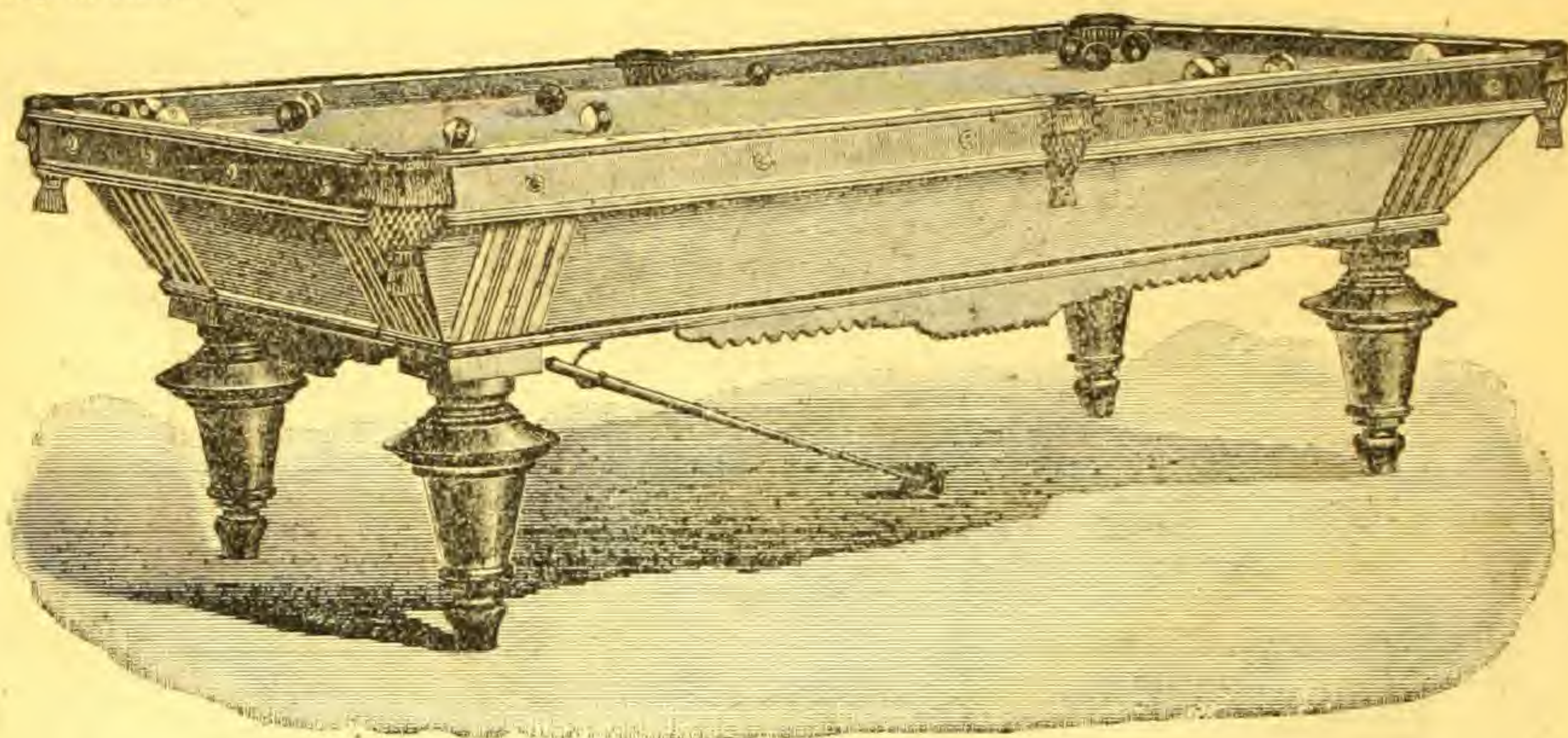
Price Complete ..... \$215 00

If composition "Perfection" 2½ Billiard Balls are used in place of Ivory, the price will be \$25.00 less.



# The Peerless Billiard and Pool Tables

After handling various makes of **Billiard and Pool Tables** I have decided to put in two styles of my own, which I shall offer lower than any first-class table is sold for elsewhere. The Peerless Tables are all fitted with the Peerless Patent Cushions, the best cushion that is on the market to-day. They are quick, lively and composed of the best quality of rubber with cotton insertion to stiffen the edges. I will place the Peerless cushion along side of any quick acting cushion that is in the market to day, and prove from its action that it is superior to any of them.



**THE PEERLESS TABLE.**

Peerless Tables are all made of oak with neatly paneled sides and ends. The legs are of heavy turned oak. The slate is one inch thick. All trimmings are of the best that I can procure. Cushions superior to any on the market, and the tables are sold complete with everything that is necessary to play with. Tables are 4x8 and 4½x9 ft., but both sizes are the same price.

<b>Pool Table and Outfit Complete.</b>	<b>Price</b>	-	-	-	-	<b>\$150 00</b>
<b>Billiard Table and Outfit Complete.</b>	<b>Price</b>	-	-	-	-	<b>160 00</b>
<b>Combination Table and Outfit, Complete.</b>	<b>Price</b>	-	-	-	-	<b>200 00</b>

## *What Constitutes a Complete Peerless Pool Table and Outfit*

Either a Peerless 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the Peerless cushions, the best that can be made. A set of 16 composition "Perfection" Pool Balls, guaranteed for three years. Best No. 4 English Billiard Cloth on rails and bed. Cue Rack, Ball Rack, one dozen Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross Chalk.

**PRICE COMPLETE, - - - \$150 00**

## *What Constitutes a Complete Peerless Billiard Table and Outfit.*

Either a Peerless 4x8 or 4½x9 ft. Billiard Table, fitted with the Peerless cushions. A set of 2½ Standard Ivory Balls. The best No. 3 French Cloth on rails and

bed. Cue Rack, one dozen Polished Maple Cues, one Brush, one Bridge, set of Markers with Stretcher and one gross Chalk.

**PRICE COMPLETE, - - - \$160 00**

## *What Constitutes a Complete Peerless Combination Table and Outfit.*

Either a Peerless 4x8 or 4½x9 ft. Pool Table, fitted with Peerless cushions. A set of Ivory 2½ Standard Billiard Balls, set of 2½ in. "Perfection" composition Pool Balls, guaranteed for three years. Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, set of Shake Balls and Pool Pins, one Triangle, one gross Chalk, one set Adjustable Carom Blocks and one Ball Basket. No. 3 French Cloth is used in place of No. 4 English on all combination tables.

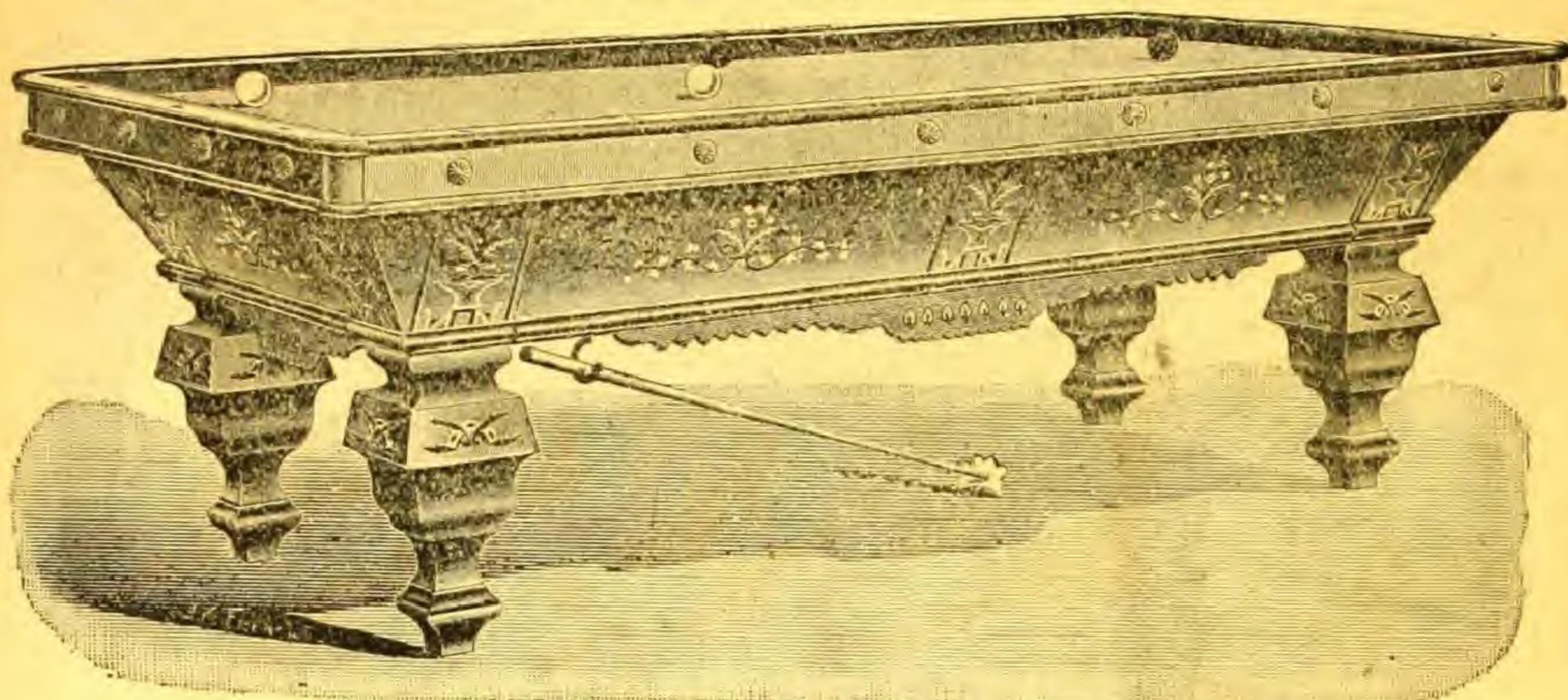
**PRICE COMPLETE, - - - \$200 00**

If composition "Perfection" 2½ Billiard Balls are used in place of Ivory, the price will be \$25.00 less.



# The Perfection Billiard and Pool Tables

To meet the demands for a table that is perhaps a little more elaborate in finish, and with inlaid frame and legs, yet at the same time not at too great an advance in price, we offer the "Perfection Billiard and Pool Tables." They are the handsomest inlaid tables that it is possible to make at a medium price. Are all fitted with our Patent "Peerless" Cushions, the best cushions on the market to-day. Are quick, lively and composed of the best quality of rubber with cotton insertion to stiffen the edges. It will give us pleasure to show this cushion along side any that is made and prove its superiority. We guarantee it to be just as represented and can show more rubber and of a better quality in it, than any cushion we have yet seen.



THE "PERFECTION" TABLE.

The Perfection Tables are made of Maple, Rosewood and Mahogany and inlaid with beautiful designs in light colored woods, the legs are square and inlaid. Slate is one inch thick. All trimmings are the best that I can procure. Cushions the liveliest and best wearing that experience can produce and the tables are sold complete with everything ready for playing; it is not necessary to pay out a cent in addition to put it in use after receiving it. We do not make you a supposed low price on it and then try to sell you \$15 to \$25 worth of extras to go with it, which then makes the table really a high priced one, but offer them with every necessary fitting and article that is needed, and the whole, complete at a very low price, boxed and delivered on cars at factory without extra expense for draying or packing. Tables are 4x8 and 4½x9 ft; both sizes are same price.

Pool Table and Outfit Complete, with Composition Balls.....	\$160 00
Billiard Table and Outfit Complete, with 2½ Ivory Balls.....	170 00
Combination Table and Outfit Complete, with Both Sets of Balls .....	210 00

## What Constitutes a "Perfection" Pool Table and Outfit.

Either a "Perfection" 4x8 or 4½x9 ft. Six Pocket Pool Table, fitted with the Peerless cushions, the best that can be made. A set of 16 composition "Perfection" Pool Balls, guaranteed for three years. Best No. 4 English Billiard Cloth on rails and bed. Cue Rack, Ball Rack, one dozen Polished Maple Cues, one Brush, one Bridge, one Ball Basket, one Leather Shake Bottle, set of Shake Balls, one Triangle and one gross chalk.

Price Complete .....\$160 00

## What Constitutes a Complete "Perfection" Billiard Table and Outfit.

Either a "Perfection" 4x8 or 4½x9 ft. Billiard Table, fitted with the Peerless cushions. A set of 2½ Standard Ivory Balls. The best No. 3 French Cloth on rails and

bed. Cue Rack, one dozen Polished Maple Cues, one Brush, one Bridge, Set of Markers with Stretcher and one gross Chalk.

Price Complete.....\$170 00

## What Constitutes a Complete "Perfection" Combination Table and Outfit.

Either a "Perfection" 4x8 or 4½x9 ft. Pool Table, fitted with Peerless Cushions. A set of Ivory 2½ Standard Billiard Balls, set of 2½ in. "Perfection" composition Pool Balls, guaranteed for three years. Cue Rack, Ball Rack, one dozen Cues, one Bridge, one Brush, one set Markers and Stretcher, one Shake Bottle, set of Shake Balls and Pool Pins, and Triangle, one gross Chalk, one Set Adjustable Carom Blocks and one Ball Basket. No. 3 French Cloth is used in place of No. 4 English, on all Combination Tables.

Price Complete.....\$210 00

If composition "Perfection" 2½ Billiard Balls are used in place of Ivory, the price will be \$25 00 less.

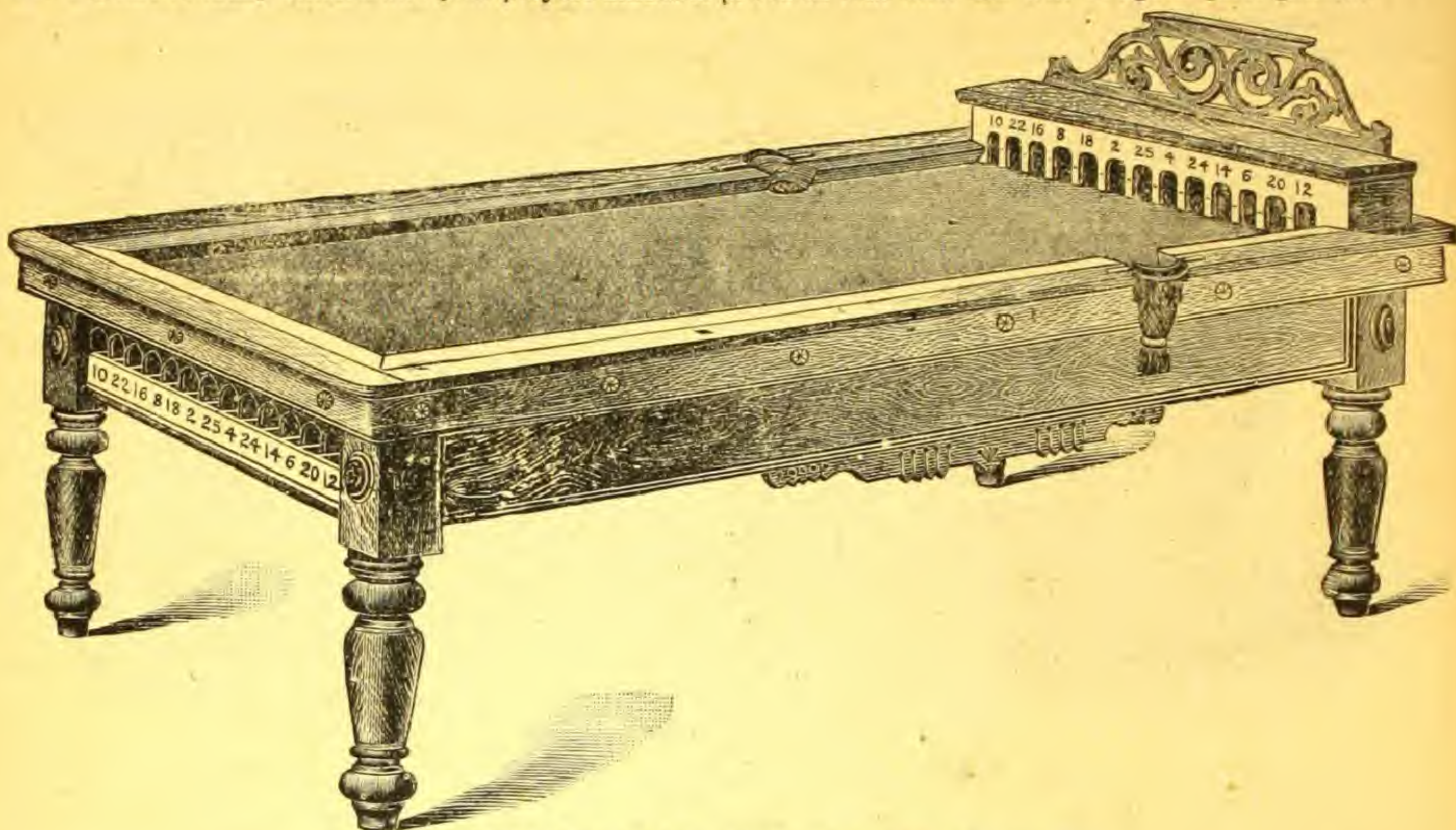
See how cheap this outfit would be.



# PIGEON HOLE TABLES.

These tables were once very popular, but for a number of years only a few of them were used. They are, however, again being built, and there seems to be a growing demand for them.

The game in itself is very interesting, and requires fully as much skill as a game of pool. The novelty of a new game to many billiard and pool players makes it probable that their use will be again quite general.



**PIGEON HOLE AND JENNY LIND TABLES.**

These tables are made both with oak frames, finished in the natural color of the wood, and with soft wood frames stained mahogany. They are all fitted with "Rubber Cushions" and complete, outfits ready for playing. The legs are turned as in the cut. The oak table is fitted with regular billiard slate one inch thick, while the soft wood table is supplied with a heavy red-wood bed. Cues, racks, etc., are of the latest patterns and most select stock.

The tables are sold complete with everything necessary to play, and are boxed and delivered on cars at our factory for the price named. The size of the bed of the table, which is the same as between the points at which the rail joins the cushion cloth, is 4 ft. wide by 8 ft. 6 in. long. The length of the table is from where pigeon holes go into the slate, to the other end where the cushion joins the rail.

These tables are carried in stock ready to ship upon a moment's notice. The rules for the game will be found in another part of this book.

As shown in the cut our pigeon hole tables have two pockets, one on each side, and pigeon holes at the end. When the balls are shot into the pigeon holes, they drop into runways beneath having a gradual slope toward the head of the table, where they finally roll, and are ready to be taken out and played again. Numbers underneath, and at this end of the table, are placed correspondingly with the same pigeon holes on top and at the other end, showing at a glance what number was made at each shot.

The tables are heavy, well made, and prove a profitable game to the proprietor of any billiard hall.

## **No. 1** **Pigeon Hole Table.**

No. 1. Pigeon Hole Table is 4x8½ ft., fitted with slate bed one inch thick, and supplied with "PEERLESS" cushions, which, together with the bed, are covered with our French Billiard Cloth; 12 No. 1 polished maple cues; 1 cue rack; 2 chalk cups; 2 bridge hooks; 1 bridge; 1 brush; 1 ball basket; 1 black board; 1 box of assorted cue tips; 1 gross chalk, and 9 2½ inch ivory balls (8 white and 1 red) are supplied with it. Boxed and delivered on board cars at Toledo for the price named.

**PRICE COMPLETE, \$125.**

## **No. 2** **Pigeon Hole Table.**

No. 2 Pigeon Hole Table is 4x8½ ft.: fitted with heavy red-wood bed, which will never warp, and supplied with our No. 3 rubber cushions, which, together with the bed, are covered with our Austrian Billiard Cloth. 6 No. 01 plain maple cues; 1 cue rack; 2 chalk cups; 2 bridge hooks; 1 brush; 1 bridge; 1 ball basket; 1 black board; 1 box assorted cue tips, and ½ gross chalk, and 9 2½ in. ivory balls (8 white and 1 red) are supplied with it. The whole is boxed and delivered on board cars at Toledo for the price named.

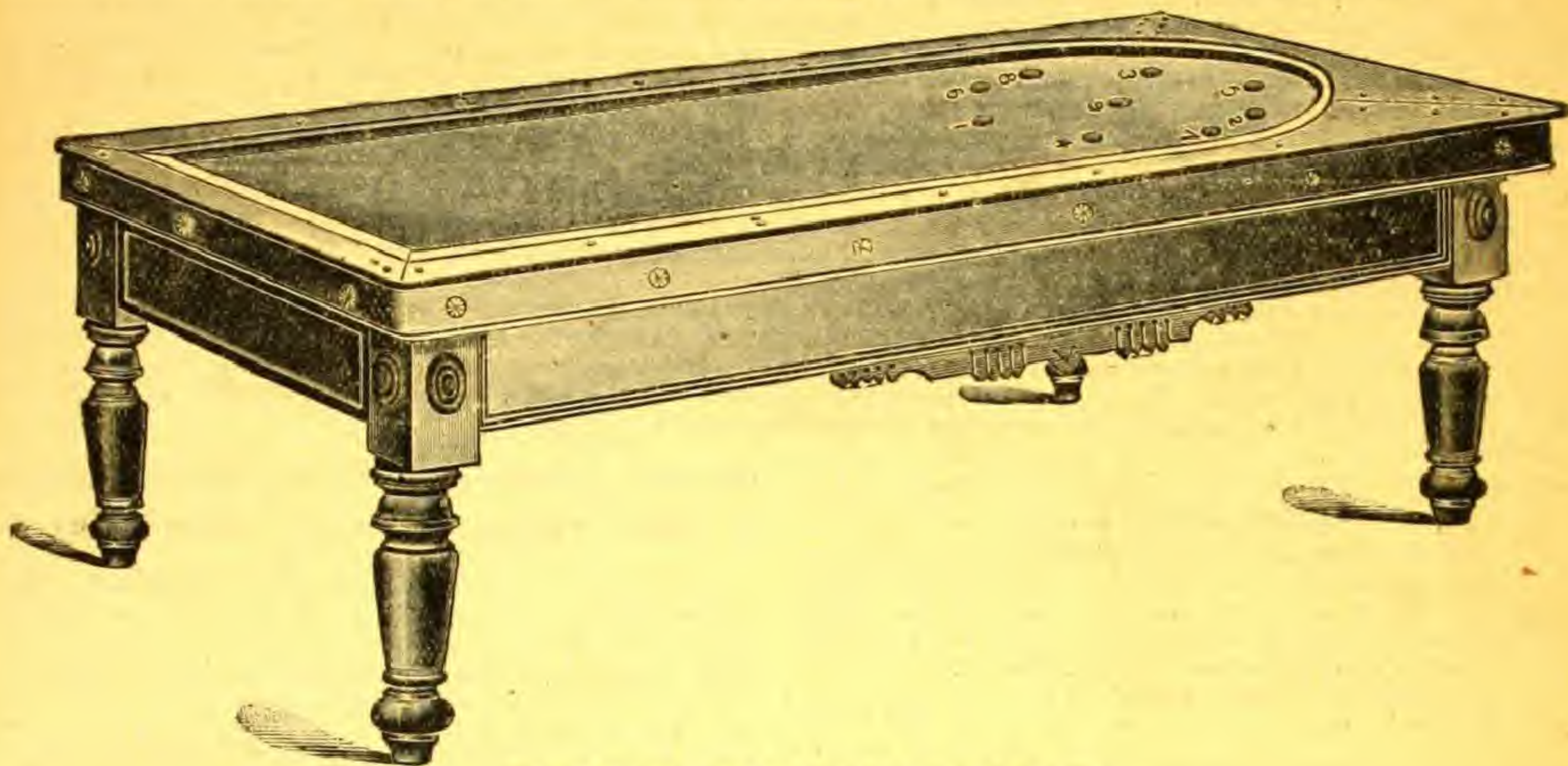
**PRICE COMPLETE, \$100.**



# English Bagatelle Table.

Bagatelle Tables, like Pigeon Hole Tables, were once very popular, and again promise to be a general favorite in billiard halls and private houses.

The name "Bagatelle," signifies a game of chance, and while a certain amount of skill will certainly count, chance governs the game more properly, and allows a poor player the same advantages as a good one.



**ENGLISH BAGATELLE TABLE.**

These tables are made both with oak frames, finished in the natural color of the wood; or with soft wood frames stained mahogany. They are all fitted with rubber cushions and complete outfit for playing. The legs are turned as shown in cut. The oak table is fitted with regular billiard slate, one inch thick, while the soft wood table is supplied with heavy red-wood bed. Cues, racks, etc., are of the latest patterns and most select stock. The tables are sold complete, with every thing necessary to play, and are boxed and delivered on cars at our factory for the price named. The size of the bed of the table, which is the same as between the points at which the rail joins the cushion cloth, is 3 feet wide by 9½ feet long. The tables are heavy, well made, and we carry them in stock ready to ship upon a moments notice. The rules for the game will be found in another part of the book, and after the game is once played it will bring a steady custom that will be equal to any pool table. These tables are constructed with nine holes or cups at the foot of the table, each one numbered, denoting the points made when the ball is pocketed. The whole outfit takes no more room than any billiard or pool table, except, perhaps, being a trifle longer, though somewhat narrower.

The circular rail at the end of the table is fitted with rubber cushions the same as the sides and head. Some very fine shots can be made by a careful player, yet the element of chance puts every one on an equality in playing.

## No. 1 Bagatelle Table.

No. 1 Bagatelle Table is 3x9½ feet, fitted with slate bed one inch thick, and supplied with "PEERLESS" cushions, which, together with the bed, are covered with our French Billiard Cloth. 12 No. 1 polished maple cues, 1 cue rack, 2 chalk cups, 2 bridge hooks, 1 bridge, 1 brush, 1 ball basket, 1 black board, 1 box assorted cue tips, 1 gross chalk, and 9 2½ inch ivory balls (8 white and 1 red) are supplied with it. Boxed and delivered on board cars at Toledo for the price named.

**PRICE COMPLETE, \$110.**

## No. 2 Bagatelle Table.

No. 2 Bagatelle Table is 3x9½ feet, fitted with heavy red-wood bed which will never warp, and supplied with our No. 3 rubber cushions, which, together with the bed, are covered with our Austrian Billiard Cloth. 6 No. 01 plain maple cues, 1 cue rack, 2 chalk cups, 2 bridge hooks, 1 bridge, 1 brush, 1 ball basket, 1 black board, 1 box assorted cue tips, ½ gross chalk, and 9 2½ inch ivory balls (8 white and 1 red) are supplied with it. The whole is boxed and delivered on board cars at Toledo for the price named.

**PRICE COMPLETE, \$85.00.**



## Second Hand Billiard and Pool Tables in Stock, APRIL 15th, 1894.

Owing to the large number of Second Hand Billiard and Pool Tables that we take in exchange for new ones, together with those that we purchase from parties who desire to sell, we are able to offer the following at very low prices.

The stock is of course constantly changing, different tables taking the place of the ones here, and it will be well for parties who are making inquiries to mention two or more tables of a similar description, that will please them, in case the one that they wish is sold; we will then know what other one to give them instead, without the delay of corresponding back and forth.

Oftentimes the difference in two tables is so small that the average purchaser would not be aware of it, yet we wish parties to always be satisfied, hence by designating two or three tables, either one of which will suit them, we can be pretty sure of filling their order exactly as wanted. If, however, the table that may be wanted is gone, and we have nothing else in stock like it at the time, it will probably be a question of only a few days when we may have another one in just like the one wanted.

### ALL SECOND HAND TABLES

Are put in our factory, overhauled, refitted, the wood work dressed down and made good as new, pockets and corners refitted, old trimmings all taken off and the entire table varnished and refinished the same as we do a new one. Every second hand table that we offer is supplied with everything entirely new, and should the cushions be at all defective, they are also replaced.

We use no second hand cues, no second hand pockets or pocket irons; the tables are supplied with new cloth and balls, whether Billiard or Pool, and the table and outfit is as clean as it was the day it was first built; even the inside wood work of the table is repainted, and all broken veneering and defective parts repaired. The outfit that goes with each table and spoken of as "The Complete Billiard" or "Complete Pool Table Outfit" is always the same, and is exactly as mentioned in the following paragraphs under those headings.

#### One No. 43 3½x7 Second Hand Six Pocket Pool Table.

This table has a rosewood frame with square legs; is an exceptionally fine one, and has been cut down from a larger size so as to be used in a small room. The cushions are as good as new, and the table is fitted with new cloth and new composition pool balls, together with new Complete Pool Table Outfit.

Price.....\$115 00

#### One No. 44 Second Hand 4x8 Six Pocket Pool Table.

This is an old style square frame, dark finish, legs are round, slate and cushions in fair condition; table has been overhauled and put in good order; is supplied with new cloth, new set of composition pool balls, and new Complete Pool Table Outfit. This is one of the lowest priced tables we have, and for country places will do fully as well as a higher priced one.

Price.....\$105 00

#### One No. 45 Second Hand 4x8 Six Pocket Pool Table.

This table has rosewood frame, neatly ornamented, but has no inlaid work; legs are round with chamfered sides; cushions are in fair condition, and the table supplied with new composition pool balls, and new Complete Pool Table Outfit.

Price.....\$120 00

#### One No. 46 Second Hand 4x8 Six Pocket Pool Table.

This table has rosewood frame with square legs; the whole handsomely inlaid; cushions are in first class condition; is fitted with new cloth, new set of composition pool balls, and new Complete Pool Table Outfit. The table has been used but a short time, and is a bargain to any one wanting something good at a low price.

Price.....\$125 00

#### One No. 47 4x8 Second Hand Six Pocket Pool Table.

This table is a light colored frame, birds eye maple, with square legs; the inlaying is quite ornamental; cushions are in first class order; slate is good, and the table is supplied with new cloth, new composition pool balls, and new Complete Pool Table Outfit. The table is something similar to our "Perfection."

Price.....\$135 00

#### One No. 48 Second Hand 4x8 Six Pocket Pool Table. (Brunswick & Balke Make.)

This table is a very handsome one, fitted with Monarch cushions. Legs are made of cast iron, and start from under center of table ending at lion's head at corners. The table has been entirely refinished and refitted. As it is a style that is still in the market, the price that we offer it at is extremely low. Is supplied with new composition pool balls, and new Complete Pool Table Outfit.

Price.....\$140 00

#### One No. 49 Second Hand 4x8 Billiard Table.

This is an old style, square frame with round legs; the sides and legs have no inlaid work, but the cushions are good, slate has not been broken at all, and the table is supplied with new cloth, new 2½ inch composition billiard balls, and new Complete Billiard Table Outfit. It is one of the cheapest billiard tables that we have, and for small places will answer as well as a table worth twice as much.

Price.....\$100 00

#### One No. 50 Second Hand 4x8 Billiard Table. (Brunswick & Balke Make.)

This is a very handsome second hand billiard table, of the Brunswick & Balke Callender Co.'s make. The frame is rosewood handsomely inlaid; legs are square, and cushions in fairly good condition. Table has been overhauled, and is certainly a bargain at the price. The outfit consist of new composition billiard balls, and new Complete Billiard Table Outfit.

Price.....\$125 00

#### One No. 51 Second Hand 4x8 Billiard Table. (Brunswick & Balke Callender Co.)

This table is made with birds-eye maple veneer, neatly inlaid, and somewhat similar to our "Perfection" table. Is fitted with Monarch Cushions, new composition billiard balls, and new Complete Billiard Table Outfit. The legs are square, table has been used but little, and is offered for two-thirds the price of a new one.

Price.....\$130 00



**One No. 52 Second Hand 4x8 Billiard Table.** (J. M. Brunswick & Balke Co.)

This billiard table is rosewood frame, handsomely inlaid, known as the Brilliant Novelty Table. Is fitted with the **Monarch** cushion, new composition billiard balls, and new **Complete Billiard Table Outfit**. Is one of the handsomest second hand tables that we have.

Price ..... \$135 00

**One No. 53 Second Hand 4x8 Billiard Table.** (J. M. Brunswick & Balke Co.)

This table is one of the handsomest second hand billiard tables that we have. It is fitted with the **Monarch** cushion; the frame is French Walnut, handsomely inlaid; and very much like our **Perfection** table. The legs are square, and the whole has been overhauled and put in first class condition; cannot be told from new when set up. The outfit consists of new composition billiard balls, and new **Complete Billiard Table Outfit**.

Price ..... \$135 00

**One No. 54 Second Hand 4x8 Billiard Table.**

This table is similar to our "**Peerless**" table; has plain oak frame; been used in a private house for a few months and left with us for sale. Has the same kind of an outfit that we put on the "**Peerless**" billiard table. Cushions are good, and for a modern style table, the price is low.

Price ..... \$145 00

**One No. 55 Second Hand 4½x9 Six Pocket Pool Table.**

This table is an old style, square frame, with round legs that have champered sides; has a good slate bed; cushions nearly new; is fitted with new pocket irons, new composition pool balls, and **Complete New Pool Table Outfit**. Will be offered at a bargain, and in an ordinary country place will answer as well as any table that we have.

Price ..... \$105 00

**Two No. 56 Second Hand 4½x9 Six Pocket Pool Tables.** (Schulenberg make.)

These tables are old style, square frames, with raised panels veneered with birds-eye maple. The balance of the table is walnut. Tables were made by the Schulenberg Co. Have square legs, good cushions, been overhauled and put in excellent shape. The two tables are exactly alike and suitable for any room where two are wanted. **Complete New Pool Table Outfits** go with them, and everything necessary to put them in first class playing condition. The two will be sold to together and not separate.

Price for the two ..... \$230 00

**One No. 57 Second Hand 4½x9 Six Pocket Pool Table.**

(J. M. Brunswick & Balke Co.)

This table is one of the Brunswick & Balke Co.'s tables, fitted with **Monarch** cushions. It has a rosewood frame, with square legs, neatly ornamented, but no inlaid work. The table has been overhauled and put in first class condition; is supplied with new balls, and new **Complete Pool Table Outfit**.

Price ..... \$120 00

**One No. 58 Second Hand 4½x9 Six Pocket Pool Table.** (R. W. Collender Make.)

This table has rosewood frame, with square legs, no inlaid work, but neatly ornamented with carvings and rosettes. Is well finished; cushions in good condition; has a set of new composition 2½ inch pool balls, and new **Complete Pool Table Outfit**, making it an excellent bargain for the money.

Price ..... \$125 00

**Two No. 59 Second Hand 4½x9 Six Pocket Pool Tables.** (Schulenberg Mfg Co.)

These two tables are finished in rosewood, and exactly alike, with the exception of a little ornamentation on the sides. They are fitted with iron legs at the corners, which are ornamental heads with lions feet. Tables have been overhauled and put in excellent condition. The outfit consist of new composition pool balls, and new **Complete Pool Table Outfits**. They are the Schulenberg Mfg Co.'s **Phoenix** tables, and if sold together will be offered at a very low figure.

Price for the two ..... \$250 00

**One No. 60 Second Hand 4½x9 Six Pocket Pool Table.** (Schulenberg Make.)

This table is similar to the two No. 59, except that the frame is painted black. Has no ornamentation. Legs are iron, same as in the other two, and outfit the same. If parties wish three tables alike, or nearly so; this, with the two No. 59 would answer very nicely.

Price ..... \$125 00

**Two No. 61 4½x9 Six Pocket Pool Tables.** (Schulenberg Make.)

These two tables are exactly alike. They are the **Phoenix** tables, made by the Schulenberg Co. Have rosewood frames, with square legs. The finish is dark and no inlaid work. The cushions are good and the tables in first class condition, having been entirely overhauled. Have new set of composition pool balls, and new **Complete Pool Table Outfits**, making two handsome second hand tables for the money.

Price for the two ..... \$250 00

**One No. 62 Second Hand 4½x9 Six Pocket Pool Table.**

This table has rosewood frame, with square legs, all handsomely inlaid. The slate is in first class condition, cushions nearly as good as new, and as the frame shows but little wear, will be a great saving over the price of a new one. Is supplied with new composition pool balls, and new **Complete Pool Table Outfit**.

Price ..... \$130 00

**One No. 63 Second Hand 4½x9 Six Pocket Pool Table.**

This table has plain oak finish, with round legs. Slate is as good as new; cushions in fair condition; new cloth and new composition pool balls, with new **Complete Pool Table Outfit**; table could hardly be told from a new one; no inlaid work.

Price ..... \$135 00

**One No. 64 Second Hand 4½x9 No. 100 Six Pocket Pool Table.**

This table is one of our No. 100 Pool tables with oak frame in antique finish; has been used a few months, but shows very little wear. Is supplied with our "**Peerless**" cushions, and new **Composition** pool balls, with new **Complete Pool Table Outfit**.

Price ..... \$160 00

**One No. 65 Second Hand 4½x9 Princess Six Pocket Pool Table.**

This table is one of our handsome Princess tables, in oak, finished antique; the table is in excellent order, and being a modern style table is quite desirable. Is supplied with our "**Peerless**" cushions, which are as good as new; slate on same is new; has new cloth and new **Complete Pool Table Outfit**. If you wish a handsome table at a low price, this is the one.

Price complete ..... \$160 00

**One No. 66 Second Hand 4½x9 Billiard Table.**

This table has dark sides without inlaying; legs iron with fancy heads on same; slate good; cushion in fair order, and the table is supplied with composition billiard balls, and new **Complete Billiard Table Outfit**. It is one of the lowest priced second hand billiard tables, of a fair grade, that we have.

Price ..... \$115 00



**One No. 67 Second Hand 4½x9 Billiard Table.** (J. M. Brunswick & Balke.)

This table has rosewood frame, with round legs, having chamfered sides. The frame is neatly inlaid at the corners and on center of sides, making it a neat and attractive table for any place. Cushions are good, is supplied with new composition billiard balls, and new **Complete Billiard Table Outfit**. Was made by the J. M. Brunswick & Balke Co., and will be sold at a great sacrifice.

Price ..... \$120 00

**One No. 68 Second Hand 4½x9 Billiard Table.**

This billiard table has rosewood frame, neatly ornamented with birds-eye maple panels. Was manufactured by A. Zeller, of Chicago; has square legs; been overhauled and put in excellent condition. The cushions are good, is supplied with new composition billiard balls, and new **Complete Billiard Table Outfit**.

Price ..... \$125 00

**One No. 69 Second Hand 4½x9 Billiard Table.**

This table has maple frame with dark trimmings and neatly inlaid; has square legs; good cushions, refinished as bright as new; supplied with new composition billiard balls, and new **Complete Billiard Table Outfit**.

Price ..... \$130 00

**One No. 70 Second Hand 4½x9 Billiard Table.**

This table is plain oak frame, neatly finished; round legs; good slate; quick cushions; new cloth; new composition 2½ inch billiard balls, and new **Complete Billiard Table Outfit**. Has been used but a few months, and few could tell that it had ever been out of the shop. The price is very low.

Price ..... \$135 00

**One No. 71 Second Hand 4½x9 Billiard Table.** (Garden City "Ormande.")

This table was made by the **Garden City Billiard Table Co.** It is a birds-eye maple veneered table, with heavy brass ornaments and fitted with Vivian cushions. The table has been used but a few months; is in first class order, and the style known as the Ormande; has square legs; and is one of the handsomest second hand tables we have. A set of new composition 2½ inch "Perfection" billiard balls go with it, together with a **Complete New Billiard Table Outfit**.

Price ..... \$145 00

**One No. 72 Second Hand 4x8 Combination Table.**

This table has dark rosewood frame, with square legs; handsomely inlaid; slate is good; cushions new; is supplied with new composition billiard and new composition pool balls, together with new **Complete Combination Table Outfit**. It is one of the cheapest tables we have for playing both billiards and pool.

Price ..... \$140 00

**One No. 73 Second Hand 4½x9 Combination Table.**

This table has rosewood frame, with square legs; handsomely inlaid; the slate and cushions are both as good as new; the table is supplied with new composition pool and new composition billiard balls, together with new **Complete Combination Table Outfit**. It is similar to the preceding No. 72 4x8 combination table, except being of a larger size.

Price ..... \$145 00

**One No. 74 Second Hand Pigeon Hole Table.**

This pigeon hole table is made of soft wood, painted and grained in imitation of rosewood. The bed is wood, and the whole has been overhauled and put in excellent condition. The legs are turned, and the outfit consists of the regular pigeon hole table outfit, such as go with our No. 2 Pigeon Hole Tables.

Price ..... \$85 00

**COMPLETE BILLIARD TABLE OUTFIT.**

Consists of a set of "Perfection" Composition 2½ inch Billiard Balls, guaranteed for three years; best French Billiard Cloth; 1 cue rack; 1 doz. No. 1 polished maple cues; 1 brush; 1 bridge; 1 set markers with stretcher; 1 gross chalk; 1 box assorted cue tips; 2 bridge hooks; 2 chalk cups; all of the above being new, and the regular goods that we list elsewhere in our catalogue.

**COMPLETE POOL TABLE OUTFIT.**

Consists of a set of "Perfection" Composition 2½ inch Pool Balls, guaranteed for three years, with surface stripes and numbers; best Austrian Billiard Cloth; 1 cue rack; 1 ball rack; 1 dozen No. 1 polished maple cues; 1 brush; 1 bridge; 1 basket; 1 leather shake bottle; 1 set shake balls; 1 triangle; 1 box assorted cue tips; 1 gross chalk; 2 bridge hooks and 2 chalk cups; all of the above being new and from our regular stock of goods as mentioned elsewhere in the catalogue.

**COMPLETE COMBINATION TABLE OUTFIT.**

This outfit is intended to go on a table so that either Billiards or Pool can be played if wished. It consists of a set of "Perfection" Composition 2½ inch billiard balls, also a set of 2½ inch "Perfection" Composition pool balls, both guaranteed for three years; 1 cue rack; 1 ball rack; 1 dozen No. 1 polished maple cues; 1 bridge; 1 brush; 1 set markers and stretcher; 1 leather shake bottle; 1 set shake balls; 1 triangle; 1 gross chalk; 1 box assorted cue tips; 2 bridge hooks; 2 chalk cups; best French Billiard Cloth for cushions and bed; 1 basket and 1 set of No. 2 patent adjustable carom blocks or corner plugs for changing the pockets into billiard table cushions. The entire outfit is new, and the same goods as mentioned elsewhere in this catalogue.

**COMBINATION TABLES.**

Any Second Hand Pool Table that we list can be made into a Combination Table by adding to the table frame the **Complete Combination Outfit** in place of the **Complete Pool Table Outfit**, in which case, of course, French cloth is always used in place of Austrian. To obtain the price of any second hand pool table that we have, by adding \$20.00 to the price of the table for pool will give you the price of the same table for **Combination Playing**.

**BILLIARD TABLES.**

Any of the Second Hand Billiard Tables herein listed, if wanted with a set of good second hand 2½ inch ivory balls instead of the composition ones, can have them by adding \$20.00 additional to the price of second hand billiard table as mentioned, or in case a set of new standard 2½ inch ivory balls are wanted in place of the composition balls they can be had, and the price of the second hand billiard table will be \$25 00 additional to the price mentioned with composition.

**Second Hand Tables** are being received every day. Some of them the exact duplicate of these, so that if you wish two alike, we can perhaps furnish them when you are ready to buy.



## DESCRIPTION OF POPULAR GAMES.

drew before the player asking has raised his hand; should the player raise his hand or make a bet, he forfeits his right to ask.

10. Should the dealer give a player more or less cards than he demanded, and the player discover and announce the fact before he raises his hand, the dealer must correct the error by withdrawing the superfluous cards or by giving the player sufficient cards to make up the shortage. If the player raise his cards before making the announcement, he must retire from the game during that hand.

11. If, while serving a player during the draw, the dealer expose a card, the player can not accept it, but must wait until all others are served, when the dealer will then give him a card in its stead.

## BETTING, CALLING AND SHOWING.

12. If a player makes good or sees a bet and calls for a show of hands, each player must expose his hand on the board, and the best hand wins the pool.

13. If a player bets or raises a bet, and no other player goes better or calls him, he cannot be compelled to show his hand, and he wins the pool.

14. If a player miscall his hand, upon a show of hands he does not lose the pool, as every hand shows for itself.

15. Any player betting with a foul hand loses the pool, unless his opponents throw up their hands before discovering it. If discovered in time the best hand opposing him takes the money.

16. If a player has not money enough to see a raise, he can put up all the money he has and call for a show. This does not debar the other players from continuing their betting and raising; but after a final call is made, if the player who called for a show has the best hand, he wins the ante and an amount from each player who bets over him equal to the sum that he himself has bet. The next best hand is entitled to the balance of the bets, after settling with the caller. If, however, a player borrows a raise, he must also borrow a call, and reasonable time must be allowed him to do so. It is better, and may save much time, for each player to expose his capital and play "table-stakes," which is now club-house usage.

17. Only the age has the privilege of going a blind.

18. No player can straddle a blind and raise it at the same time, nor can a blind be raised before the cards are dealt.

19. Should the player to the left of the age decline to straddle, he debars any other player from doing so.

## SKAT.

[As confirmed by leading authorities at the International State Congress, held at Milwaukee, June, 1888.]

## THE GAME.

Skat can be played by three or more persons; three persons, however, are only actively engaged in the game at any one time. If played by four, the dealer invariably remains idle, losing or winning with the others as luck may be.

The object of the player is to score 61 points of the 120 points contained in the Skat cards. For game the cards are of the following value, viz.: Ace, 11; Ten, 10; King, 4; Queen, 3, and Jack 2 points; Seven, Eight and Nine-spots, also counted in the deck of Skat cards, do not count for game.

As it readily appears from this, the game is played with thirty-two cards, each player receiving ten, and two being dealt to the Skat (blind.) As a rule one of the players volunteers to deal the opening hands; if this should not be the case, the dealer can be determined by dealing cards face up to each person until a Jack is turned up before one of the players, thus indicating the dealer.

The cards are dealt three, four and three at a time, the two Skat cards being deposited before the round of four is dealt. No matter what suit may be chosen for trumps, the four Jacks always will be highest trumps, ranging in the following order, viz.: Jack of Clubs, Jack of Spades, Jack of Hearts, and Jack of Diamonds; the remaining trumps range in their trumping value as follows: Ace, Ten, King, Queen, Nine, Eight and Seven. This order of trumps never changes.

## THE VARIOUS GAMES.

The Primary Game (Frage)—The player takes up both cards of the Skat, discards two from his hand, and announces trumps to suit his hand.

Tourne—The player turns one of the two cards in the Skat, face up, and whatever suit is thus turned is trump.

Solo—The player announces trump from his hand without referring to the Skat, which must remain undisturbed on the table until the hand is played.

Grand—In this game the Jacks only are trumps, and it can be played either as a Solo from the original hand, or else on a Tourne when a Jack is turned, thus creating a "Grand Solo" and a "Grand Tourne."

Null—This is a new departure from the other games, as there are no trumps in this game, and the trick value of the cards is slightly changed. The object of the player in this game is not to take a trick; the moment the opposing forces succeed in giving him a trick he loses the game. The cards range in the following rotation, viz.: Ace, King, Queen, Jack, Ten, Nine, Eight and Seven.

Null Ouvert—This is the same game as Null, with the only exception that the player, immediately after announcing the game, must lay his cards on the table.

Grand Ouvert—This game is also played open, and the player must take every trick, or else he loses the game.

The privilege of playing the game is sold to the highest bidder. The hand to the left of the dealer has the first chance, and the second hand must bid to the first until either one of them passes, when the third player is offered an opportunity to bid for the game to the then highest bidder.

The one thus securing the privilege of announcing the game becomes the player, and the other two join forces in opposition to

him. If the opposition scores sixty or more points the player is lost; if one or the other side fail to score thirty-one points they are "Schneider," and when they fail to take a trick they are "Schwarz." These phases have a bearing on the value of the game, as latterly will be shown.

## VALUATION OF THE DIFFERENT GAMES.

PRIMARY GAME (Frage):	Diamonds cost 1, Hearts cost 2.
	Spades " 3, Clubs " 4.
TOURNE:	Diamonds " 5, Hearts " 6.
	Spades " 7, Clubs " 8.
SOLO:	Diamonds " 9, Hearts " 10.
	Spades " 11, Clubs " 12.
GRAND TOURNE:	" 12.
GRAND SOLO:	" 16.
GRAND OUVERT:	" 24.
NULL:	" 20.
NULL OUVERT:	" 40.

## THE ORDER OF GAME.

There are six different grades which have bearing on the computation of the cost of the game, viz.:

Order No. 1, Game.
" 2, "Schneider."
" 3, "Schneider" announced.
" 4, "Schwarz."
" 5, "Schneider" announced and "Schwarz."
" 6, "Schwarz" announced.

To the respective order of the game the number of "Matadores" with which or without which the game has been played must be added to ascertain the correct cost of the hand as played.

Matadores are the sequence of high trumps, beginning with the Jack of Clubs; the Skat invariably counts for the player, and for this reason a player can have a game with eleven Matadores, which, indeed, is a very rare occurrence.

If the player has the Jacks of Clubs, Spades and Diamonds, he plays with two Matadores, as the third highest trump is missing. Should, however, the Jack of hearts be in the Skat, he would play with four Matadores, or, if he should have the Ace of trumps, with five; and so on.

To illustrate the counting we will give a few examples, viz.: The successful bidder turns Hearts and makes his opponent "Schneider;" turning to our order of the game we find this game numbered two; to these two we have to add the number of Matadores with which or without which he played his hand.

Giving him three Jacks, but to the opposition the Jack of Clubs, he would have played without one Matadore, which we have to add to our two points gotten from the order of game, giving us a total of three.

Now we turn to our valuation table, looking for Tourne of Hearts, showing us the original cost to be six, which we have to multiply by three, making the cost or value of the game eighteen.

Another instance: A turns Jack of Clubs and instead of making Clubs trump he announces Grand, which he must do before looking at the second card; after discarding two cards he leads, being the first hand, and makes the opposition "Schwarz." Turning to our table we find "Schwarz" to be Order No. 4; to this add the Matadores, two (he lacking Jack of Hearts,) giving us six; our valuation table shows us Grand Tourne to cost twelve, which we have to multiply by six, making the cost of the game seventy-two points.

Another game: B announces Diamond Solo and "Schneider" with four Matadores, but the opposing players score thirty-one points, thus losing him the game. Our table shows "Schneider announced" to be Order No. 3; to this we add the four Matadores, giving us seven, which we multiply by nine, the original cost of Diamond Solo, making a total of sixty-three points, which the unfortunate player loses to each one of the other players sitting at the table.

The fact that the Skat counts for the player in points as well as in Matadores makes it possible that a player can easily bid more for game than his hand is worth. For instance, he bids twelve for Tourne and then turns Diamonds, which, with or without one Matadore, only costs ten; he has the privilege to lay down his cards after the first trick and pay each player twelve points. Should he, however, insist on playing the game to a finish and not score ninety points, in which case the opposition is "Schneider," and his game costs fifteen, he will lose fifteen points to each player, as it is then assumed that he played for "Schneider." This privilege he must make use of before the second trick is led, otherwise he waives it.

Another instance is: A player bids thirty-six the value of a Diamond Solo without three Matadores; he plays the game and scores the necessary sixty-one points, but finds the Jack of Clubs or Spades in the Skat, which cuts down the value of his game to eighteen points; hence he loses to each player thirty-six points, the amount of his bid, although he really won the game. This is the hazardous and unpleasant feature of Skat, and until now no remedy has been discovered to do away with it.

"Schneider" and "Schwarz" can only be announced in Solos or Grand Solo, which are played without calling on the Skat, as the player loses the privilege to announce either the moment he turns a card for trump or takes up both cards for a primary game.

The highest game possible is Grand Ouvert with four Matadores—the Jacks only being trumps—which, as it must be played open, without giving the opposition a trick, is really a game with "Schwarz announced," appearing in our table as Order No. 6, to which we add the four Matadores, giving us a total of ten; this, multiplied by twenty-four, the value of Grand Ouvert, gives us 240 points as the cost of the game. It is needless to say that such a Grand is a *rara avis*, and all Skat players will promptly admit that the player getting it has more luck than the law allows, and justly deserves the German Skat cognomen, "Schwein."



# BILLIARD CLOTH.

Genuine "SIMONIS" Billiard Cloth at Reduced Prices.



While there are endless grades of Billiard Cloth, many of which are good, the "SIMONIS" brand is known to be without question the best grade that is manufactured. This cloth has been made by Ivan Simonis, of Verviers, Belgium, and his descendants for nearly half a century. During this length of time the quality has been kept as good if not better than the original pieces made years ago. Parties in buying "SIMONIS" billiard cloth are always certain of getting the same grade and shade of color each succeeding time that they order. In buying other brands, there is often a great variation in color and quality as well. The "SIMONIS" billiard cloth has a shade of color peculiarly its own, and so far has never been successfully duplicated; a person familiar with the goods can always tell it at a glance.

We give below the lowest price at which "SIMONIS" Billiard Cloth of the four different grades can possibly be sold by any one, no matter in what quantities he may be able to buy it.

## No. 1 "SIMONIS" BILLIARD CLOTH.

This grade of billiard cloth is the finest and most expensive cloth that is manufactured; it is used by the best professional players. Parties having very fine billiard tables, on which expert games are played, should use no other kind. The price is now so low that parties who have heretofore thought it was too expensive for their use can purchase it for a less price than some of the inferior grades can be sold at. The No. 1 "SIMONIS" billiard cloth in dyeing has been stretched so that there will be no give to it. This is the only grade that has thoroughly undergone this process.

### SIZES AND PRICES No. 1 "SIMONIS" CLOTH.

Nominal size of Tables	{	For Bed Cloth,	\$15.00	
		For Cushion Cloth,	4.50	
4 x 8				For Both, 19.50
4½ x 9	{	For Bed Cloth,	17.75	
		For Cushion Cloth,	4.75	
				For Both, 22.50
5 x 10	{	For Bed Cloth,	20.75	
		For Cushion Cloth,	5.25	
				For Both, 26.00

## No. 2 "SIMONIS" BILLIARD CLOTH.

This grade is manufactured to meet the wants of those who need a superior grade of cloth and yet who are unwilling to pay so much as they must necessarily for a No. 1. Its finish is not perhaps quite so perfect, but otherwise it is essentially the same goods, and is the standard grade of cloth that is used by the best Billiard Halls in the country. Probably more of the No. 2 "SIMONIS" cloth is sold than of all the other three grades put together.

### SIZES AND PRICES No. 2 "SIMONIS" CLOTH.

Nominal Size of Tables.	{	For Bed Cloth	\$13.00	
		For Cushion Cloth	4.00	
4x8				For Both 17.00
4½x9	{	For Bed Cloth	15.25	
		For Cushion Cloth	4.25	
				For Both 19.50
5x10	{	For Bed Cloth	18.00	
		For Cushion Cloth	4.50	
				For Both 22.50



## No. 3 "SIMONIS" BILLIARD CLOTH.

This grade of cloth has been put on the market to enable parties who are in the habit of buying French, Belgian, Austrian and certain grades of English to use instead a good grade of "SIMONIS"; it is particularly adapted to the better grade of pool tables and for the ordinary Billiard tables. The smaller billiard halls and country trade are large consumers of these goods; the cloth is of superior quality, and its price is so reasonable that it is within the reach of all.

### SIZES AND PRICES No. 3 "SIMONIS" CLOTH.

Nominal Size of Tables. 4x8	{ For Bed Cloth	\$11.50	
	{ For Cushion Cloth	3.50	
			For Both 15.00
4½x9	{ For Bed Cloth	13.75	
	{ For Cushion Cloth	3.75	
			For Both 17.50
5x10	{ For Bed Cloth	16.00	
	{ For Cushion Cloth	4.00	
			For Both 20.00

## No. 4 "SIMONIS" BILLIARD CLOTH.

This grade of cloth is the cheapest grade manufactured by the "SIMONIS" makers. It will be found to have the same color and general appearance as the better grades, but of course the stock used in it is not selected so carefully, and the weaving and finish not so perfect and regular; yet it is a good grade of cloth, and equal, if not superior, to the English or Austrian cloths, which are so often of a yellowish appearance. It is a difficult thing to make a cheap grade of billiard cloth, having the same shade of green that the fine "SIMONIS" goods have. This will be noticed in the yellowish color found in most of the cheaper grades of billiard cloth, which, while it does not detract necessarily from their quality, certainly does not make them so attractive in appearance. No. 4 "SIMONIS," however, has the same shade of green as the Nos. 1, 2 and 3. If you have an old billiard or pool table that you are not so particular as to the quality of the cloth, by all means use the No. 4 "SIMONIS."

### SIZES AND PRICES No. 4 "SIMONIS" CLOTH.

Nominal Size of Tables. 4x8	{ For Bed Cloth	\$10.00	
	{ For Cushion Cloth	3.00	
			For Both 13.00
4½x9	{ For Bed Cloth	11.75	
	{ For Cushion Cloth	3.25	
			For Both 15.00
5x10	{ For Bed Cloth	13.50	
	{ For Cushion Cloth	3.50	
			For Both 17.00

**"SIMONIS" Billiard Cloth always has the Name and Quality Stamped on the edge. Always Insist on getting it this way.**

The cloth has the name and grade woven in yellow letters, every alternate two feet on the salvage. It is impossible to get a piece of cloth longer than two feet that will not show it. This trade mark is copyrighted in every country in the world, and if you insist on buying it this way you are sure to get the genuine.

**REMEMBER THIS,** whenever you are offered a billiard cloth as "SIMONIS" for a lower figure than the prices named, you will not get the genuine article, and if you get the proper brand of cloth some cheaper grade will be substituted in place of it. Always insist on having the margin left on the cloth, which will then indicate exactly what you are buying. We purchase "SIMONIS" billiard cloth in large quantities, and are thus able to offer it at the same price that a jobber or wholesale dealer would offer it to the smaller dealers.



# No. 000 IMPORTED BELGIAN CLOTH.



"Simonis" Billiard cloth is wanted by parties who are particular as to the playing qualities of their table; French billiard cloth, because of its close resemblance to some of the "Simonis" grades, and Austrian cloth, because of its cheapness; there are still many owners of tables who are looking for a heavy and strong cloth that will not wear out so fast, one that is difficult to tear, yet looks well, and durable for the business. We have a cloth for this very purpose, known as our **Belgian No. 000**; the cloth is exceedingly heavy, is twilled, that is has an extra diagonal woven thread through it, making it exceedingly strong, and while it has perhaps a little more nap than careful players wish, it will probably outwear any cloth that is offered; in fact its only objection is its heaviness, as careful players usually wish the thinnest cloth that they can possibly buy. This Belgian No. 000 cloth has been manufactured, not so much for that purpose, as to be lasting, and stand heavy wear. On account of its weight, its price is considerable higher than the cheaper grades of cloth, yet where tables receive rough usage, the saving in using it will soon be noticed. It is of good color, guaranteed to outwear any cloth that is made; and has a wide reputation known under the above name throughout the country. We use large quantities of it in covering common billiard tables. For pool tables it would be very nice if parties did not object to its extra cost over other cloths that are usually used for that purpose.

Nominal Size of Tables.	{	For Bed Cloth,	\$11.50.		
		For Cushion Cloth,	4.25.		
4x8				For Both,	\$15.75.
4½x9	{	For Bed Cloth,	\$14.50.		
		For Cushion Cloth,	4.75.		
				For Both,	\$19.25.
5x10	{	For Bed Cloth,	\$17.00.		
		For Cushion Cloth,	5.00.		
				For Both,	\$22.00

Samples of any grades of Billiard Cloth will be sent free on request.

## COPPERS, SPLITS AND MARKERS.



**SPLITS.**

Are 1½ inches in diameter; made in red, white or blue. Material is composition.

Price per 100 ..... 25c



**MARKERS.**

Made of durable composition, in red, white or blue. Cut shows full size.

Price per 100 ..... \$1 00



**COPPERS.**

Made of durable composition, in red, white or blue. Cut shows full size.

Price per 100... \$1 00



**Case Keepers' Markers.**

Suitable for case keeper, also good for billiard markers; made of durable composition, in red, white or blue. Cut shows full size.

Price per 100..... \$1 00



**FORK BITS.**—These Bits are made of the best blued steel, and will insert in any brace handle. They are used to unscrew rail bolts on billiard tables. Made in three sizes, the size given denoting the distance between the center of each prong. Sizes, ½, ¾ and 1 inch. Price each.... 25c

## PURCHASING GOODS.

In purchasing goods, parties will invariably save expense to themselves as well as time, in sending the money with their order. We have so many orders every day from parties in every part of the country, that we must necessarily look up their rating, and see whether they have purchased goods of us before or not, before we are certain that we can ship them. All of this takes time, and when the goods go C. O. D., it always adds expense, for the express company always charges for returning the money to us, which of course the customer must pay for, but where parties enclose the money with their order, all we have to do is to fill the order and ship it, without reference to a parties standing. Enclose a money order, express order, or draft with your letter, they cost little, and are sure ways of getting the money to us. Bear in mind that we never accept a personal check for small amounts, and when we receive them, they are always returned, which of course consumes considerable time before we can ship the goods.

Remember that cash with your order always brings the quickest and best returns.



# IMPORTED FRENCH BILLIARD CLOTH.



In ordering Billiard Cloth, be sure to get the exact measure of the slate on the table, which will of course, always be the same as the distance between the points at which the cloth on the top of the cushion rails joins the wood. This is very essential, as there are so many different makes of tables, and the size of their beds does not always correspond with each other. In this way we can always send you cloth sufficiently large to go on without trouble. Be sure to state if you want cloth for the bed of the table, or for the cushion rails, and always be explicit in naming the kind or quality you wish.

In putting cloth on to tables, it is always best to stretch it all that is possible, so that there will never be wrinkles in it after it is once in use.

We offer the following grade of French Billiard Cloth, of our own importation, because other parties are selling cloth of a similar quality and calling it "SIMONIS." They tear off the selvage, and call it No. 3 or No. 4 "SIMONIS," and make, of course, a nice profit, as its cost is somewhat less than these "SIMONIS" grades, and when sold at prices of the "SIMONIS," allows a much larger profit than if sold for what it really is.

If parties suspect that they are being offered an inferior grade of cloth under the name of "SIMONIS," they will see by the following prices what a cloth of this kind can be bought for.

Our FRENCH CLOTH is, however, of an excellent quality, and we have succeeded in obtaining a uniform shade of a very deep blue green, which will be found an excellent wearing cloth for billiard tables, and probably as good as anything that is produced for pool tables. Where parties wish it for wear, it will answer fully as well, if not better, than a more expensive quality, though its weight is somewhat heavy. We sell large quantities of it, and it has invariably given satisfaction. We offer it as a first-class article, and at a price that is certainly low:

Nominal Size  
of Table.

4 x 8 { For Bed Cloth, \$9 25.  
          { For Cushion Cloth, \$2 75.

For both, \$12 00.

4½ x 9 { For Bed Cloth, \$10 75.  
          { For Cushion Cloth, \$3 00.

For both, \$13 75.

5 x 10 { For Bed Cloth, \$12 85.  
          { For Cushion Cloth, \$3 90.

For both, \$16 75.

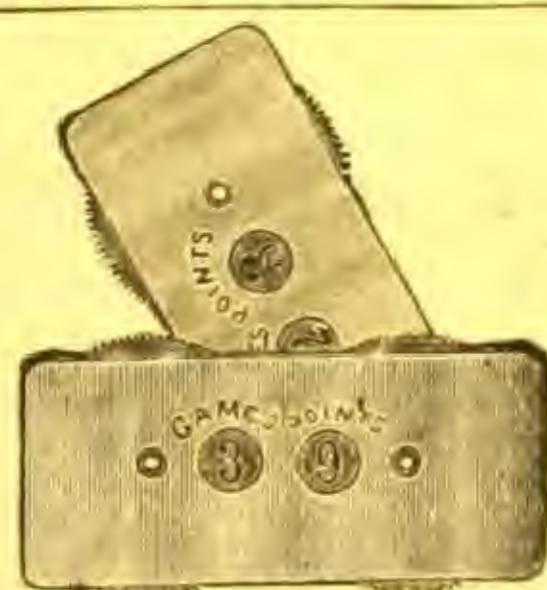
**Samples of All our Grades of Billiard Cloth will be sent to Anyone Free of Charge.**



**Patent Ivory Card Case.**

An exact imitation of Ivory, will hold one deck of cards, and is indestructible; the very thing to carry in the pocket.

Price each.....60c



**Pat. Ivory Card Counters.**

One wheel counts games, the other points; the two together will count as high as 99; are very neat, and can be carried in the vest pocket.

PRICE PER PAIR.

No. 4, Small Size, - - - 25c

" 3, Large " - - - 40c



**Hyronamous Bowl.**

Made of Mahogany, 7½x9 in. For throwing dice they are proof against any fraud; are elegantly finished, and made from well-seasoned material.

Price each.....\$5 00



# IMPORTED AUSTRIAN CLOTH.



We offer this Austrian Cloth at the following prices. It is fully as good as the average English Cloth, and very suitable for the cheaper grades of pool tables. It lacks perhaps in the shade of green that good players are so anxious to obtain. The cloth is all good weight, finished in a careful manner, and for repair work, re-covering old tables, etc., is sufficiently good for every purpose, yet where parties wish English Cloth in place of it we will furnish it at the same price. We consider, however, that the Austrian is perhaps a little superior to the English in this case, consequently adopt it as our cheapest cloth. The price is so low that it is next to impossible to produce anything that will answer as a covering for a billiard table or cushions that will compete with it. We buy it in immense quantities selling it largely to the country trade and smaller establishments.

Nominal size  
of Tables

4x8

{ For Bed Cloth, \$8.50.

{ For Cushion Cloth, 2.25.

For Both, \$10.75.

4½x9

{ For Bed Cloth, \$10.00.

{ For Cushion Cloth, 2.50.

For Both, 12.50.

5x10

{ For Bed Cloth, 12.00.

{ For Cushion Cloth, 3.65.

For Both, 15.65

## NOMINAL AND EXACT SIZES OF BILLIARD AND POOL TABLES.

Usually speaking, Billiard and Pool Tables are termed either 4x8, 4½x9 or 5x10; but correctly speaking a 4x8 table measures exactly 4 ft. 2 by 8 ft. between the line on which the rubber cushion joins the rails.

A 4½x9 measures 4 ft. 6 by 8 ft. 8; a 5x10 measures 5 ft. by 9 ft. 8, consequently in taking measurements of your Billiard Table in ordering cloth, be sure to take the exact measurements between the juncture of rubber cushions and rails as above.

## SIZES OF ROOMS FOR BILLIARD AND POOL TABLES.

The following are the requisite dimensions of a room for the different sized tables. For a table 5x10 the room should be at least 15x19½ ft.; for a 4½x9 table the room should be 13½x18 ft.; for a 4x8 table the room should be 13x17 ft. This allows sufficient room for any kind of playing, and with the standard cue, which measures 57 inches in length.

**SAMPLES OF ALL OUR GRADES OF BILLIARD CLOTH WILL BE SENT TO ANYONE FREE OF CHARGE.**

# WANTED!

## To Buy all your Second-hand Billiard and Pool Tables.

I am in the market and will buy all your second hand Billiard and Pool Tables. I have constant inquiry for these goods, and providing I can buy them cheap enough to allow of my repairing and refitting them, will be glad to take them off your hands. They must, however, be very low in price, as the cost of repairing and finishing a billiard table is considerable; and after it is put in good condition will seldom bring more than one half price. In writing to me in regard to them, be sure to state the size, whether billiard or pool, if old style square frame or more modern "bevel" frame, i. e., with sides slanting under, what make, in what condition, how long used, kind and quality of balls, what extras go with table, i. e., cues, racks, etc., and as full a description as possible, with the lowest cash price you will take for the same boxed on cars at your railroad station. I pay Spot Cash, and if the table is as represented, you will get your money according to agreement.



**LIGHT WEIGHT ENGLISH BILLIARD CLOTH.**

OUR OWN



IMPORTATION.

We sell no cloth by the yard. It will be sent already cut for any size table, bed or cushions, or in pieces for any other purpose wanted. Always ready in stock and can be shipped same day as ordered.

Competition and hard times have brought the price of goods so low that the dealer who has the cheapest article, regardless of its value and worth, usually does the business.

It is a fact, though we regret to state it, that the greater number of Billiard and Pool Tables are owned by parties who care very little as to the quality of their cushions, balls or cloth, so long as they can use them in any way and obtain some earnings out of tables.

When it does become necessary to buy a new cloth, the first question is: "What is the cheapest cloth you have for a pool table?" and then, "What have you in a second-hand one?" To this latter question we state: "We have no second hand Billiard Cloth of any kind." To the former, "We have the cheapest cloth that can be produced." It is light weight, fairly good color, with very little nap; and we guarantee that no one else has even a poorer grade that can be offered at the same price.

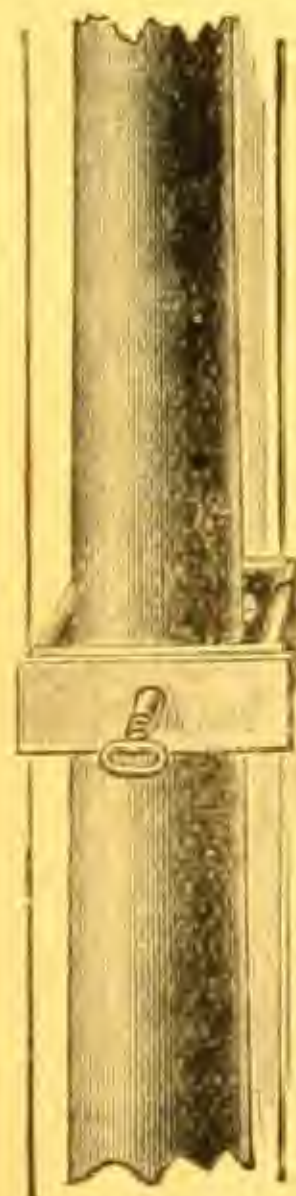
We are bound to do the business, and if you want good goods, we have them at a fair price. But if you want cheap and poor goods, rather than have you purchase elsewhere, we will supply them for just what they are, and at a lower price than some one else will make you believe you are getting something better for.

All our goods are sold without misrepresentation. We tell you their merits and defects, and name a low price; then you must be the judge as to which grade you want afterwards.

This cloth is suitable for pool tables; we do not recommend it for billiards, though of course, it can be used for that purpose if wished.

Nominal Size  
of Tables.

4x8	For Bed Cloth,	\$6.75.
	For Cushion Cloth,	2.25.
	For Both,	\$ 9.00.
4½x9	For Bed Cloth,	7.85.
	For Cushion Cloth,	2.50.
	For Both,	10.35.
5x10	For Bed Cloth,	9.80.
	For Cushion Cloth,	2.95.
	For Both,	12.75.

**CUE LOCK.**

This cue lock is one of the handiest things for billiard rooms where private cues are kept. The brass lock screws onto a small cleat that may be fastened to the wall back of any cue rack. It is then possible to unlock any particular cue and still leave the balance locked up. Each lock is fitted for a different key, so that one key will only unlock the particular cue that it is intended for. Are small and very handy.

Price each, - \$ .75  
Price per doz., 8.00

**Williams Patent Chalk Holder.**

This chalk holder is self winding, operated by a fine steel spring acting on a strong nickel plated roller. The whole is held in place by a twisted wire frame, which works the same as a self winding window shade roller. It is perfectly noiseless, very ornamental and quite durable.

The string is made of Glover's cord, and a greater or less length of string can be used by setting the reel before fastening the string the same number of turns as you wish it to wind and unwind afterwards.

Price Each, 75c.





## DESCRIPTION OF POPULAR GAMES.

## BACCARAT.

Baccarat has long been a favorite game in foreign countries, especially England, and its more recent and general adoption by American players is evidence that it is fast becoming a popular game in the United States.

The game is played on an oval table, usually made especially for baccarat, the dealer (or banker) and the cashier sitting opposite each other, with the players arranged on either side of them.

Any number of persons may play at baccarat, though only three of them hold cards; the others staking their counters on any of the three hands.

Three packs of cards are used and any player is privileged to shuffle them the same as the banker. The value of the cards is as follows: Aces count one; all other cards count according to the number of spots they each contain, except Jack, Queen and King, which count ten each.

After the cards are shuffled they are placed on a wedge-shaped block so they will slide toward the banker. When the players are seated around the table, and have staked their counters on whichever side they propose to play, the banker slides one card to the first player on the left, one to the first player on the right, and one to himself; he repeats the operation, when all the cards are taken up, and any player scoring nine by adding up the spots on his cards, declares it by turning his cards face upward on the table. No increasing of bets is permitted after the hands are exposed.

If a player's hand scores less than five he must draw one card from the banker. Should he have exactly five points he may draw, or not, as he chooses, and if he has more than five he must accept the hand as dealt to him. If his hand scores more than nine then he must deduct ten; for instance, five and seven would not count as twelve, but as two.

The player scoring nearest to nine points wins from the banker a number of counters equal to the amount staked in front of him, and the player scoring fewer points than the banker loses to the bank all he has staked together with all that the other players have staked on his hand.

Should the banker's hand score nearest to nine he wins all the stakes from both sides, but should his hand contain the lowest score then he must pay to both players the amount of their stake and also pay every other player who staked on either hand.

## SIXTY-SIX.

The game of Sixty-six is played with twenty-four cards, each suit ranking in the order of Ace, Ten, King, Queen, Knave and Nine, the trump suit being the best, as in Whist.

The dealer gives each player six cards—three at a time—turning up the thirteenth card for trump, which is laid on the table beside the pack.

The non-dealer leads and can play any card he chooses; his adversary is not compelled to follow suit or trump until the trump card is turned down or the pack is exhausted by each player drawing a card after each trick is taken, the player taking the trick drawing first.

A player is not permitted to examine a trick after it is turned and quitted.

A player who holds or draws the nine of trumps may discard it for the turned up card immediately after taking a trick. If the nine happens to be the bottom card, the player drawing it must keep it.

The game consists of seven points, and points are made as follows: The player who counts sixty-six first scores one point toward game; if he makes sixty-six before his opponent counts thirty-three, he scores two points; or, before his opponent wins a trick, three points.

The cards count as follows to the winner of the trick taking them:

The Ace counts 11; the Ten, 10; the King, 4; the Queen, 3; the Knave, 2; the Nine has no value.

When a player holds the king and queen of a suit is called a Marriage, and he can announce it at any time after he has taken one trick, by showing both and leading one, which counts, whether he wins the trick or not.

Marriage in trumps counts 40; in other suits, 20.

After the pack has been exhausted, the play of the last six tricks begins, and the mode of play changes; The second player must follow suit, and must win the trick if possible. If he cannot follow suit he must trump.

When the cards are all played, he who wins the last trick counts ten toward sixty-six.

During the course of the play, when a player has counted sixty-six or more, he declares it at once, and no more cards are played.

If the hand is played to its conclusion and both players count sixty-six, neither can score, but the winner of the next hand scores one point extra.

Four-handed Sixty-six is a popular German game, and is played with thirty-two cards, the eight highest cards of each suit. The dealer commences by dealing the cards around (face upward) until an ace falls to one of the players. The deal is then continued to the three others until another ace falls, the holders of the two aces being partners against the other two in the game. The player to whom the first ace falls begins the deal, which is conducted the same as in Whist. If players cannot follow suit they must trump if they can. If trumps are led, players must play to take the trick if possible. The last trick counts ten points to the winners of it. There is no announcing or discarding, as in Sixty-six. The score of the game is seven points, made as follows, the value of the cards counting the same to the holders of them as in Sixty-six: If, at the end of the round, the winning partners count sixty-six or more, but not over one hundred, they score one point toward game; if over one hundred, but less than one hundred and thirty, two points; if they take every trick, three points. The ten of trumps counts one point to

the winners of it at once, and if they have already scored six points it gives them the game. Should both parties have sixty-five at the end of a round neither score, but the winners of the next hand add one point to whatever they then make.

## SOLO SIXTY, OR HEART SOLO.

Is played by three or four (usually four) persons, with a pack of thirty-six cards; that is, by throwing out of a full deck of fifty-two cards the two, three, four and five spots. The following description is for four players, the fourth acting as dealer:

The deal is decided by one of the players dealing the cards one at a time, face upward; the player who receives the first club deals.

The dealer places the first three cards before him, face downward (this is called the discard), then deals to each of the three players eleven cards, four, three and four at a time—and the deal passes to the left in rotation.

After the deal is made, in bidding in rotation, if one of the players believes he can make sixty-one points out of his eleven cards, with the discard (though he has not the right to see what is in the discard, he calls a Solo; than another player can say, "I play a Heart Solo," which has a preference over either diamonds, spades or clubs. Should the third player, however, say "I call," which has the preference over a Heart Solo, he calls for any card needed, as every trick must be made. In a above manner a Heart Call has preference over a Call, then a Doo has preference over a Heart Call, and to play a Doo every trick must be made without calling for a card. A Heart Doo, which is the highest hand to be played, has preference over a Doo.

The points are counted as follows:

Ace	counts 11 points,	4 Aces count 44 points.
Ten Spots	" 10 "	4 Tens " 40 "
King	" 4 "	4 Kings " 16 "
Queen	" 3 "	4 Queens " 12 "
Jack	" 2 "	4 Jacks " 8 "
		30 points.
		120 points.

Thus with thirty points in each suit, there are one hundred and twenty points in all, and to make a Call or a Doo the full one hundred and twenty must be made, while in a Solo it requires only sixty-one points to win.

The foregoing is simply an illustration of the game. In playing for stakes the number of chips to be put up at the beginning, and the fines to be paid, can be arranged among the players. For example, each player, including the dealer, puts on the table ten chips (forty in all) or a number correspondingly lower or higher, as agreed.

The winner of a Solo gets four chips from each player and one chip from each for every point over sixty; the loser of a Solo gives each player (see losing hand) one chip for each point less than sixty; also pays a fine of five chips.

The winner of a Heart Solo gets ten chips from the table (as put up at the beginning), five chips extra, and two chips from each player for each point over sixty; the loser of a Heart Solo gives two chips for each point below sixty, and puts in a fine of ten chips. If a former player, however, has lost a small Solo and was fined five chips, the loser of the Heart Solo must put up a fine of fifteen chips; if two small Solos have been previously lost, twenty chips, and so on until the fines on the table have been taken off by the winner of a Call or higher hand.

The winner of a Call gets whatever chips there are on the table in fines. He also gets five chips extra, and fifteen chips for the one hundred and twenty points from each player. The loser of a Call must give to each player fifteen chips for the one hundred and twenty points, and put up a fine equal to the number of chips he would have taken from the table had he won.

The winner or loser of a Heart Call, a Doo and a Heart Doo receives or loses same as in a Call; the only advantage, therefore, in these three hands is the preference given them at beginning.

Chips come from the two remaining players for a winning hand; for a losing hand the dealer is also included.

The fines should be kept separate from the original ten chips contributed by each of the players at beginning, as the winner of a Heart Solo takes ten of these chips from the table, and the winner of a Call or either Doo only takes out the number of chips in fines on the table.

## NAPOLEON.

Each player plays for himself, and the number of players should not exceed six.

The dealer gives five cards to each player, as in Euchre; the player to the left of the dealer has the first "say," and bids to make as many tricks as he thinks he can, or he may pass. Each player in turn has the privilege of bidding more or passing.

The player who bids the most tricks plays against all the others, names the trump and leads; if he names no trump, the first card he leads is trump.

Should a player bid to make five tricks, it is called Napoleon, and its payment is double or ten chips. When the bid is for less than five tricks, the payment is one chip for each trick bid.

If the player makes what he bids, his opponents each pay him one chip for each trick bid, and if he fails, he pays them.

When a player has taken the number of tricks he bids, he must throw his remaining cards down, for if he continues playing he is compelled to play for all five tricks, and loses the game if he fails. If he makes all five tricks in this instance, he is paid by each for five (not ten, as he did not announce "Napoleon"); if he fails he must pay each for five tricks.

Players must follow suit or trump, and a bidder must play his bid unless outbid.

A trick once turned can not be examined until the end of the game, and a revoke forfeits the game.



## DESCRIPTION OF POPULAR GAMES.

## SOLO.

Solo is played by three or four (usually four) persons. The following description is for four players:

The deal is decided by one of the players dealing the cards one at a time, face upward; the player who receives the first Club deals.

The dealer deals to each player eight cards—three, two and three at a time—and the deal passes to the left in rotation.

Before the cards are dealt the dealer puts a stake of usually two or four chips into the pool, which is increased by forfeits (or Bets) which occur in the game.

A Bet cannot exceed sixteen chips, and when that amount is reached it is called a Stamm.

The queen of clubs is called Spadilla, and is always the best trump; the third trump is the queen of spades, called Basta; the seven of trumps is called Manilla, and ranks second, or next below Spadilla.

These three cards are natural Matadores. When clubs and spades are trumps they are termed "short suits," as they contain nine trumps; when hearts and diamonds are trumps they are "long suits," as they contain ten trumps, as follows:

Clubs or Spades—Spadilla, Manilla, Basta, Ace, King, Knave, Ten, Nine and Eight.

Hearts or Diamonds—Spadilla, Manilla, Basta, Ace, King, Queen, Knave, Ten, Nine and Eight.

One of the suits is selected, which is termed Couleur, and bids in that suit are worth double what they are in the other three suits. Couleur is generally clubs, or that suit in which the first game was won.

The rank and value of bids is as follows:

Simple game, in suit, 2 chips; simple game, in Couleur, 4 chips. Forcee Partout, in suit, 4 chips; Forcee Partout, in Couleur, 8 chips.

Solo, in suit, 4 chips; Solo, in Couleur, 8 chips. Tout, in suit, 16 chips; Tout, in Couleur, 32 chips.

Forcee Partout outranks a Simple; Solo outranks Forcee Partout, and Tout supercedes any Solo.

Forcee Simple—When all have passed, the holder of Spadilla must call for an ace and play with his "friend" against the other two players. The holder of the called ace names the trump, but not the suit of the called ace. Forcee Simple is not a bid, but, in the absence of any bid, a compulsory play of at least a simple game, with corresponding payments.

Higher Matadores—Spadilla, Manilla and Basta are called higher Matadores, and when all three are contained in the hands of a player and his friend, count one chip in the payment of a game.

Lower Matadores—When all three higher Matadores are held by either side, all trump cards that are also held in uninterrupted succession, from ace downward, are also counted as Matadores. Each lower Matadore counts one chip in payment of the game.

"Reneging" is allowed when a trump of lower Matadore is led; in that case it is not a revoke to reserve a higher Matadore.

No Matadore need be played to a lead of trumps unless a higher Matadore has been led.

The highest bidder obtains the privilege of naming the trump, and must take five tricks in order to win the value of his bid; should he fail, he must pay the same price to each of his opponents.

## PAYMENTS.

Simple Game—This is when a player is unwilling to play a Solo; he names the trump and calls for an ace; the holder of the called ace is his partner, or friend. He does not necessarily know who his friend is until the called ace falls in play.

If a player and friend win five tricks, each receives the value of the game, including the price of the Matadores, if any, from his left hand neighbor; and if they lose, vice versa.

Should a player inadvertently call for an ace which is in his own hand, his game is the same as Solo, and he settles the payments for Solo with the other three.

Should a player hold four aces, and he is not willing to play a Solo, he can call for the king instead of an ace.

Forcee Partout—The holder of Spadilla and Basta must always announce it, unless a higher bid has already been made by himself or a previous bidder. It may be played as a Solo or with a called ace. The holder of the called ace then names the trump.

Solo—A Solo is when the player endeavors to take five tricks unaided. He names the trump and plays alone against the others, and receives alone the payment for the game from the other three. If he loses, he pays each of them the same amount. Should the Solo be in Couleur, and he wins, he also draws a Stamm from the pool, and if he loses, he puts in a Bete, together with regular payments.

A Tout is when a bidder proposes to take all the tricks, either playing Solo or with a called ace. In some places the winner of Solo-Tout in Couleur draws a Stamm from the pool, and pays in a Bete should he lose.

Bidding—In bidding, the eldest hand has first "say;" if his hand is not good he may pass, as may all the others, if they so desire. If, however, he considers his hand good enough (with the assistance of an ace) to make five tricks, he says, "I ask."

The other players can outbid him or pass, with the assistance of a playing alone against the others, or with the assistance of a friend against the other two. If all pass, then the player who holds Spadilla must play a Forcee Simple.

The bidding is done in this manner: Supposing A has a hand good for playing a Solo in hearts, he asks, "B says, 'Is it a Couleur?' A answers, 'Yes.' B says, 'Is it a Solo?' A replies, 'Yes.' B again asks, 'Is it a Solo in Couleur?' A replies, 'No,' and therefore passes. B then has the "say," and unless C or D can bid a Tout, B must play Solo in Couleur.

A player is compelled to play at least the game he bids; he may play a higher game, but cannot play a lower.

PLAYING—After bidding has been concluded, the eldest hand leads any card he chooses. Each player then plays a card to this lead, which constitutes a trick. Suit must be followed, except with special cards. (See Matadores.) If suit cannot be followed, trumping is optional.

## BEZIQUE.

This game is played by two persons with two packs of cards, shuffled together and used as one.

The dealer deals eight cards each to his adversary and himself, by three, two and three at a time. The seventeenth card is turned up for trumps and laid on the table, so that the cards can be easily drawn from the balance of the pack.

The non-dealer now plays any card out of his hand. The dealer plays a card to it. He is not obliged to follow suit, nor to play a card that wins the trick. If he wins the trick, or trumps it (which he may do, although having a card of the suit led,) he has to lead. Whoever wins the trick has the next lead; but before playing, each player draws one card from the pack, the winner drawing first. This alternate playing and drawing a card continues until all the pack, including the trump card (generally exchanged for the seven,) is exhausted.

In playing the cards, the highest card of the same suit wins, the ace being highest, next the ten, and then the king, queen, knave, nine, eight and seven. In case of ties, the leader wins. Trumps win over suits. The objects of the play are to win aces and tens, and to promote in the hand various combinations of cards, which, when declared, score a certain number of points.

The following table shows all the scores that can be made at Bezique:

Each seven of trumps, when turned up, declared or exchanged, counts.....	10
King and queen of any suit (called Marriage,) when declared, counts.....	20
King and queen of trumps (called Royal Marriage) when declared, counts.....	40
Queen of spades and knave of diamonds (called Bezique,) when declared, counts.....	40
Queen of spades and knave of diamonds, declared twice in one deal by the same player (called Double Bezique) counts....	500
Any four aces, whether duplicates or not, when declared, counts.....	100
Any four kings, whether duplicates or not, when declared, counts.....	80
Any four queens, whether duplicates or not, when declared, counts.....	60
Any four knaves, whether duplicates or not, when declared, counts.....	40
Sequence of best five trumps, when declared, counts.....	250

The best five trumps are Ace, Ten, King, Queen and Knave. If a player has already declared a Royal Marriage (40 points,) he can subsequently declare a Trump Sequence (250 points.) But if the Sequence be declared first, it precludes the subsequent declaration of the Royal Marriage with the same cards.

Each ace or ten taken or saved in trick counts ten.

The winner of a trick containing an ace and ten, at once adds ten to his score; if the trick consists of two aces or tens, or one of each, he adds 20.

The winner of the last trick counts 10.

## ECARTE.

This game is played by two persons with one pack of cards, but it is more convenient to have two packs of different backs, each being used alternately.

The dealer distributes the cards same as in the ordinary game of Euchre, the eleventh card being turned up for trumps. Should it happen to be a king, the dealer takes one point. Otherwise the turn-up is of no value; it merely indicates the trump suit for that deal.

Should the non-dealer be satisfied with his cards, he may at once proceed to play them. But if he considers it to his advantage to exchange any or all of them, he proposes, saying, "I propose," or "Cards."

If the non-dealer proposes, the dealer can accept or refuse. Should he accept, he may change any or all of his cards, and signifies his intention by saying, "I accept," or "How many?" But if satisfied, he refuses to give cards, saying, "I refuse," or "Play."

Should the non-dealer play without proposing, the dealer must also play with his original hand.

When the dealer accepts a proposition, the non-dealer discards from his hand what he desires to exchange, placing them face down, at the same time naming the number discarded. The dealer also does the same, keeping his discard separate from his opponent's. They are then supplied from the deck with the number of cards they have discarded.

Should the non-dealer still be dissatisfied, the same thing can be done repeatedly until the non-dealer is satisfied or until the dealer refuses.

The player must follow suit and must win the trick if he can. The cards rank in the following order: King, Queen, Knave, Ace, Ten, Nine, Eight and Seven.

If the second player cannot follow suit he must take the trick by trumping.

Scoring—The score accrues from turning up or holding the king and from winning the majority of tricks.

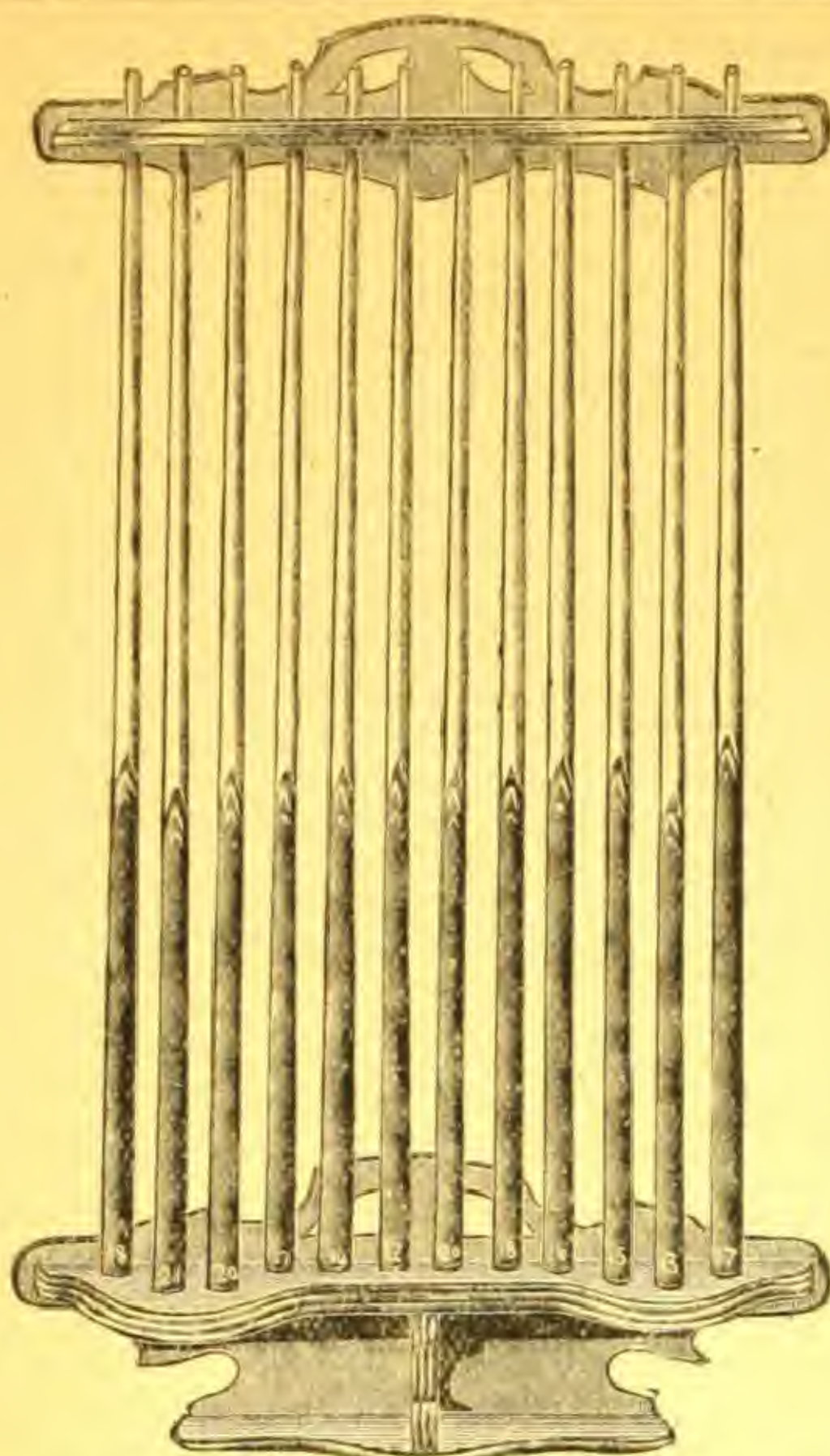
The player who takes three tricks scores one, and for five tricks (called a Vole,) scores two.

If the non-dealer plays without proposing and takes less than three tricks, his opponent scores two.

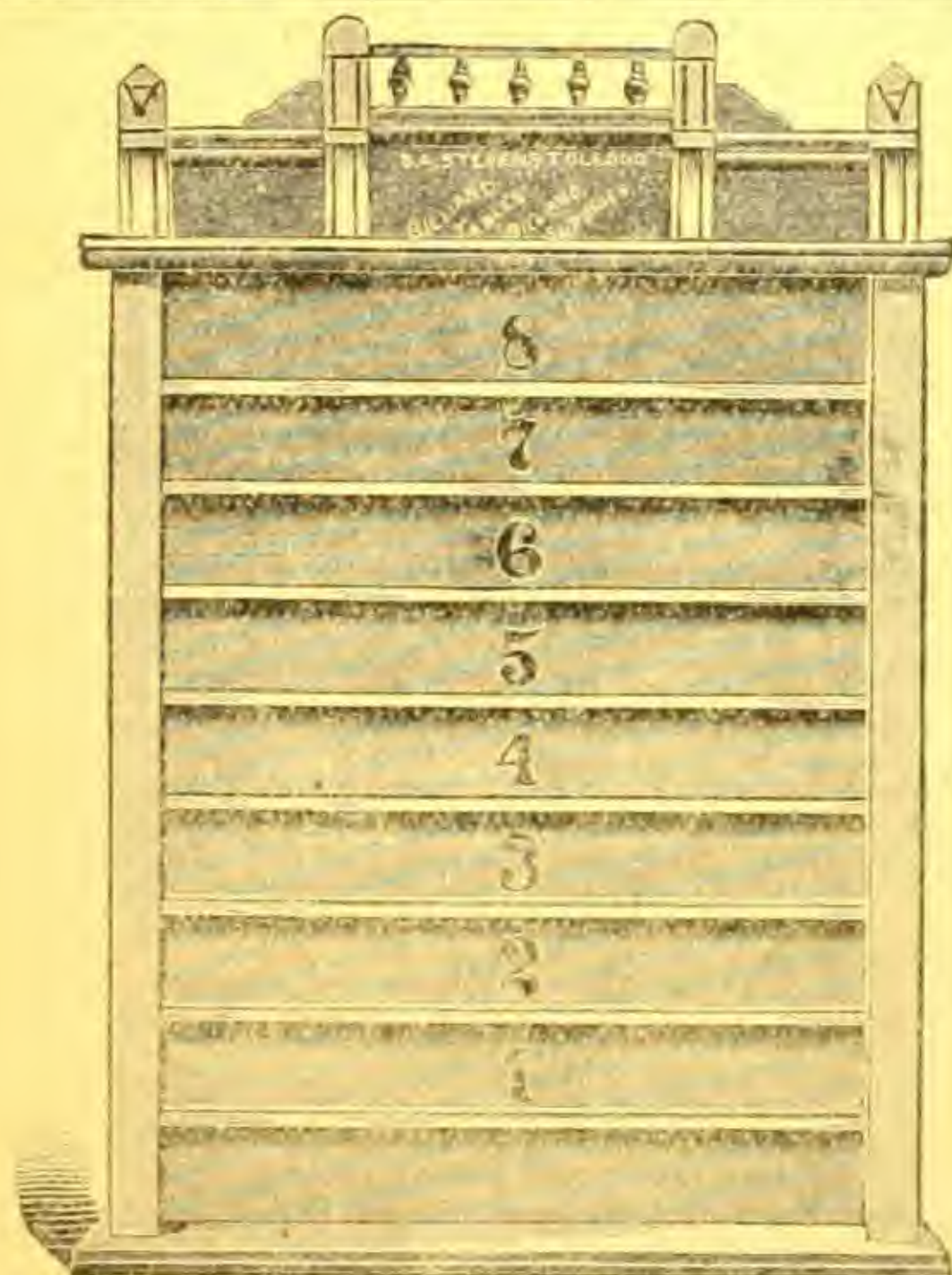
Similarly, if the dealer refuses cards and takes less than three tricks, his adversary scores two.

The game consists of five points.



**No. 1 CUE RACK.**

This cue rack is made of soft wood, and stained either in imitation of cherry, grained in imitation of oak or painted black. Fastens to the wall; holds one dozen cues, and has two small shelves below for chalk, brush, etc. The rack packs in small space for shipping. In ordering specify which one of the above three styles of finish you wish. Price each \$3 00

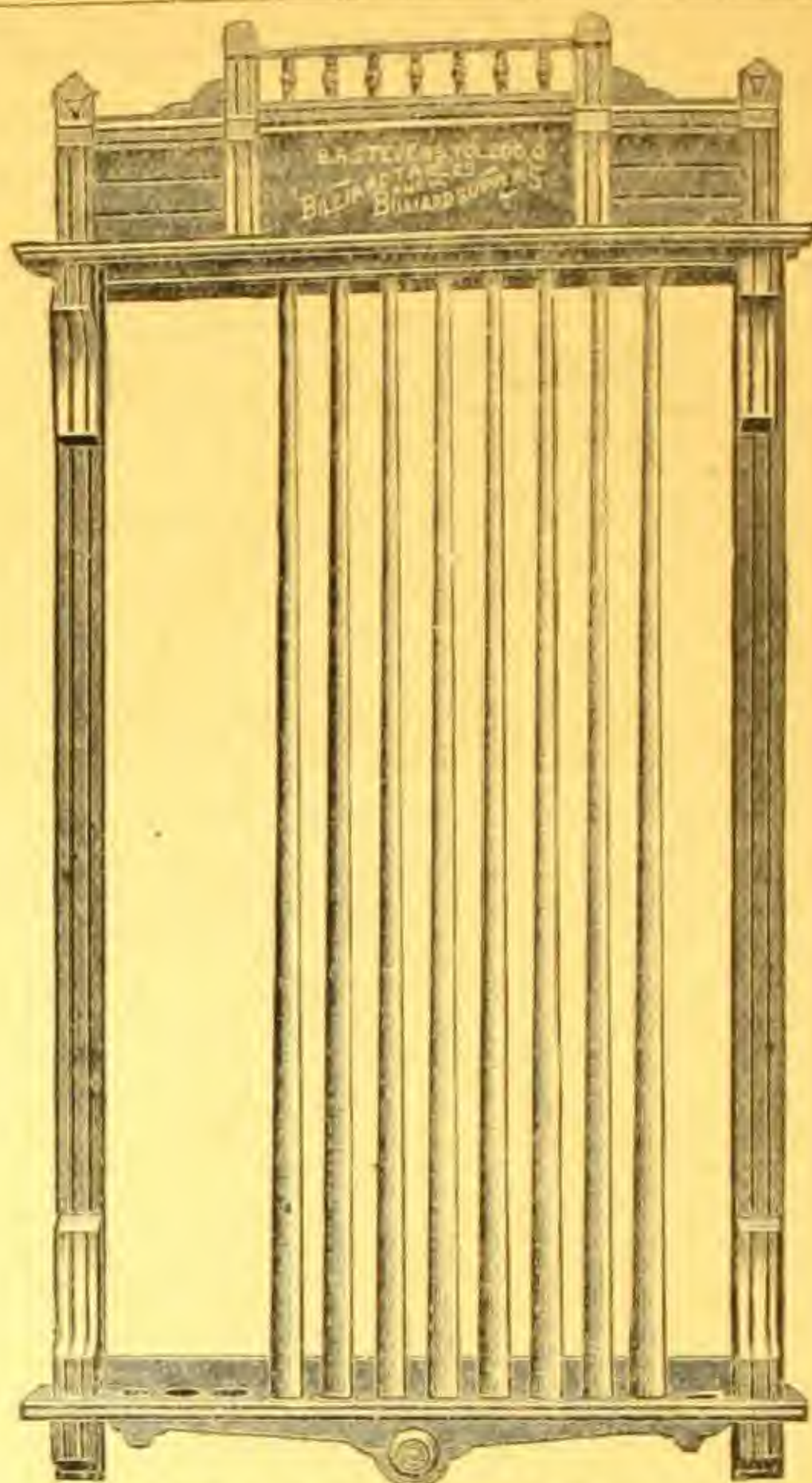


**BALL RACKS.** These racks are made with same ornament on top as on No. 2 cue rack; the shelves have grooves to hold the balls; are made either in soft wood or quarter sawed oak, the latter being of course the handsomest.

No. 1 Ball Rack, soft wood stained

No. 2 Ball Rack, quartered oak, finished in natural color

Price each, \$4 00  
" \$5 00

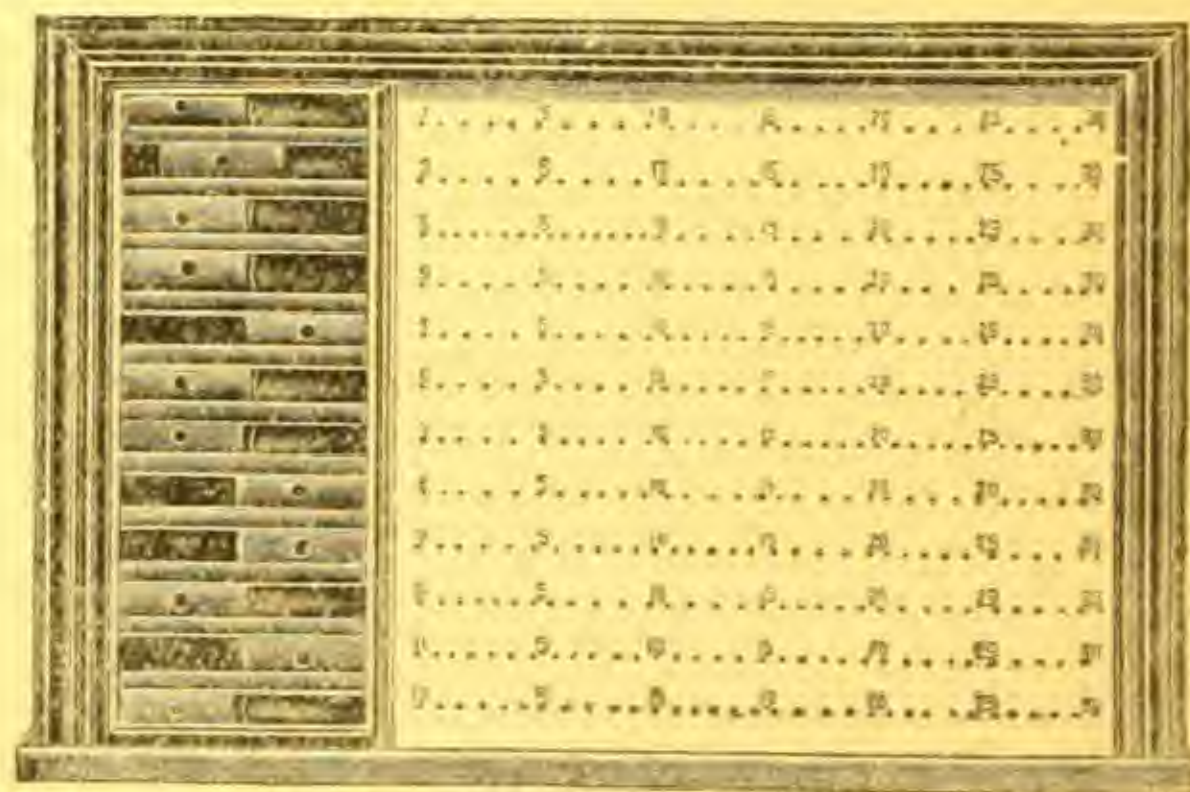
**No. 2 CUE RACK.**

This rack is usually made of quartered oak, finished in the natural color; holds one dozen cues; has a neat turned spindle ornament on top, and is as attractive and neat a cue rack as is made. For shipment they knock down, and take very little space.

Where parties wish this style in soft wood, we supply it and finish it in imitation of cherry.

No. 2 Cue Rack, quartered oak Price, \$5 00

" 3 " " soft wood stained cherry " 4 00

**PIN POOL BOARD.**

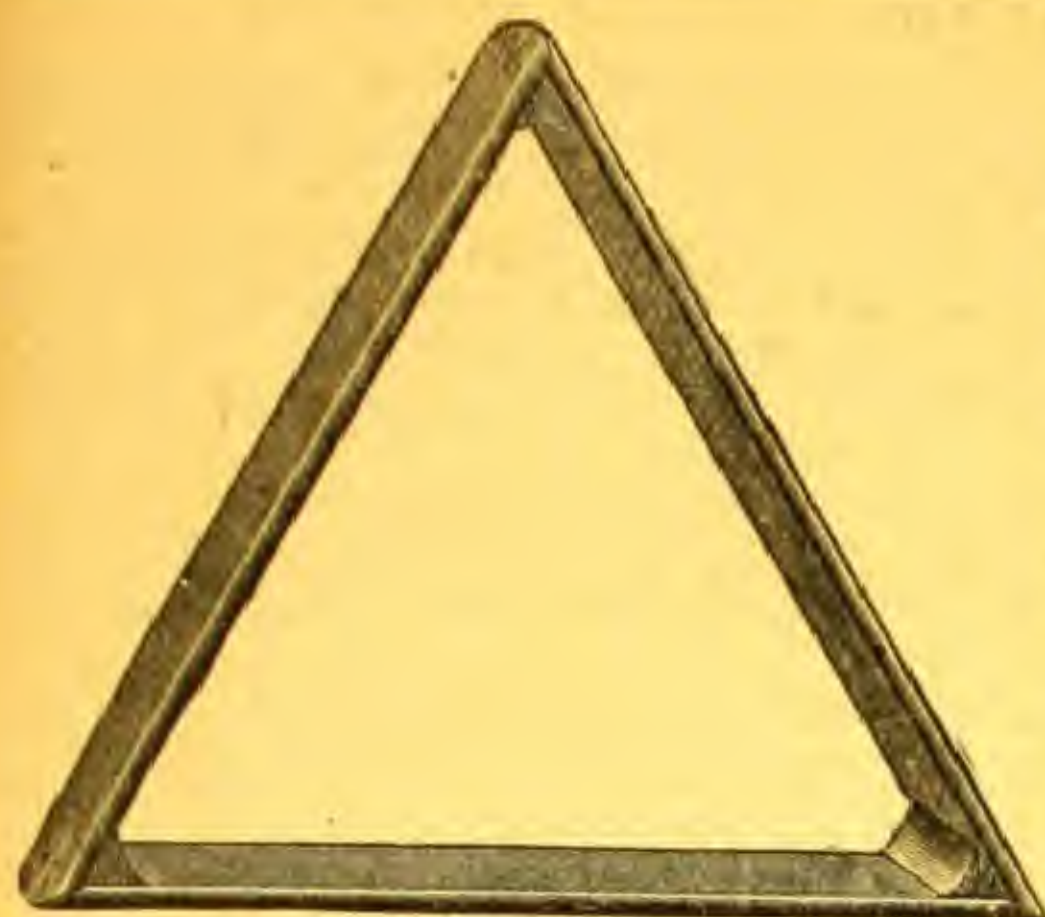
This is a very neat and substantially made pin pool board; is intended for 12 players; has small shelf below and is supplied with composition pegs or pins in two colors, red and white; numbers are plainly stenciled.

No. 1 Pin Pool Board, quarter sawed oak in

natural finish

Price each, \$5 00





### POOL TRIANGLES.

We carry an assortment of triangles of various grades and styles, suitable for all kinds of tables from the cheapest to the best. Our No. 1 triangles are made of walnut or mahogany and very substantial. The corners are dove-tailed together, and the whole finished handsomely. The papier mache triangles are very durable and it is impossible to break them. They are fast becoming popular and the price is reasonable. The imitation ivory are made in assorted colors from celluloid and are very handsome. Among the assortment we have white, carnelian, amber and several other colors. Our No. 4 triangle is a new departure, and looks the same as the white celluloid or No. 3 imitation Ivory. It is, however, made of an entirely different material, being constructed of a fibre that is afterwards finished with a white enamel that can always be kept clean, and is nearly indestructible. They are very attractive in appearance, and are fast taking the place of the more expensive style No. 3. Any of the above styles of triangles will be sent to any one with privilege of examination if they so wish.

#### PRICES.

No. 1 Triangle, Walnut or Mahogany.....	Price each, \$	50
No. 2 " Papier Mache, black with gold bands.....	"	50
No. 3 " Imitation Ivory, (Celluloid).....	"	1 35
No. 4 " Fibre Composition with white enamel finish.....	"	1 00

### POOL OR SHAKE BOTTLES.

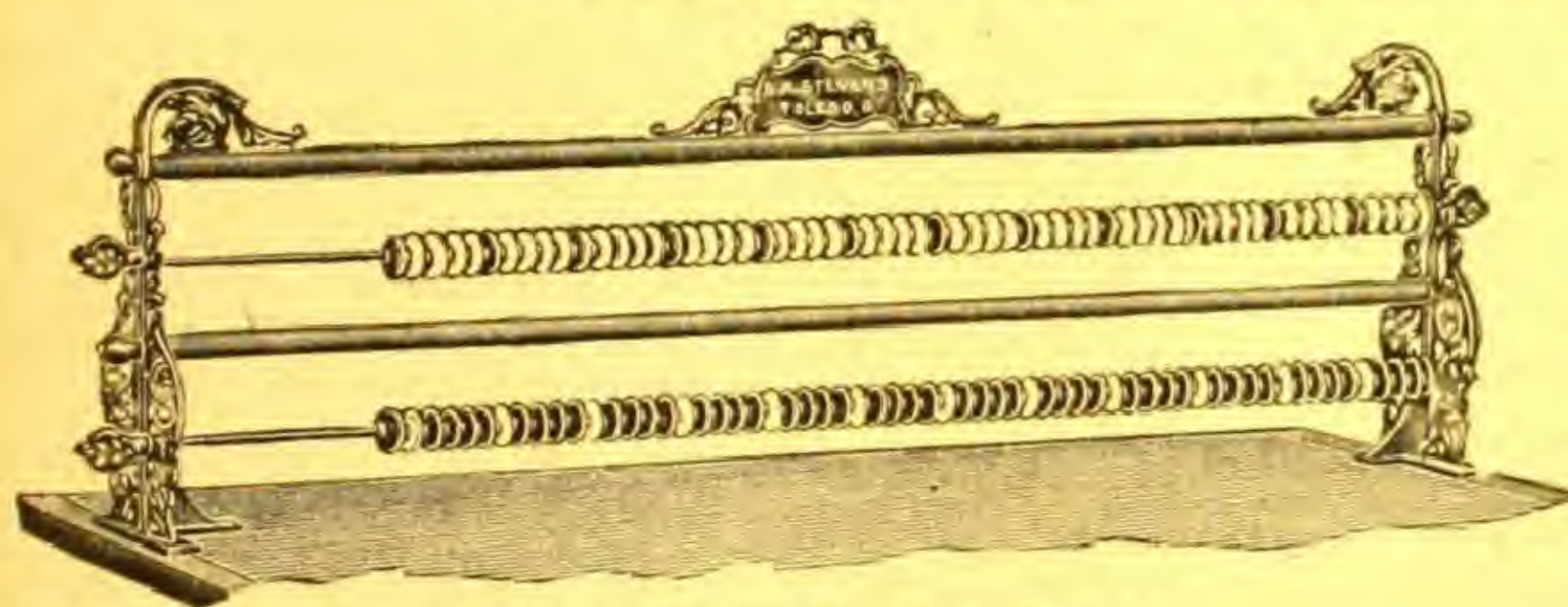
We carry in stock a complete assortment of the various styles and kinds of shake bottles for pool tables. If parties wish something cheap we have it: should they want, however, something of a better grade, we can also supply it. Our aim is to keep the various grades and styles that are in use. They are all well made and worth the price asked.

#### PRICES.

No. 1 Leather Bottle with wood top.....	Price each \$	35
No. 2 " " " horn top.....	"	50
No. 4 Imitation Ivory Bottle with fancy top, this entire bottle has the appearance of Ivory and is not easily broken.....	"	90
No. 5 Bottle Pool Bottle for playing Bottle Pool, has leather top with square edges, especially constructed for this purpose.....	"	65



### FANCY BRASS MARKER STAND.



**Fancy Brass Marker Stand.**

down either on a board, on top of shelf or any other place suitable and easy to get at. The entire marker stand is 10 inches high and the outside measurement from end to end, is 30 inches. They are a new thing and elaborately finished. Parties will find them much more attractive in appearance as well as handier to use than the old style strung over head. Price, Complete with Markers.....

\$5 00

These marker stands are for use where space is limited; where something is wanted a little neater than the ordinary wire stretched across the room, and is especially suitable for clubs and private houses. It consists of two strings of markers one above the other that are strung on brass rods. The markers are made of composition and consist of 50 and 10 on each string, the upper ones being red with black dividers and the lower ones black with red dividers. The ornament on the end piece and top is very elaborate and finished in burnished brass. They are made to screw



### WHIST COUNTERS.

Are large dice 1½ in. square, one is red and the other black. Are in a neat case and very handy as a whist counters.

Price per set..... 75c



## BILLIARDS AND POOL.

## AMERICAN, OR FOUR-BALL GAME.

The game is played with four balls, and consists of 34 points. Each Carom, whether on the two reds or on the white and red, counts one. A Carom on the three balls counts two.

**RULE I.**—Whoever playing from within the string against the lower cushions can bring his ball nearest to the cushion at which he stands, is entitled to the choice of balls and the lead, provided that the player's ball in stringing, has not touched any other ball upon the table, in which case he loses the choice.

**RULE II.**—In leading, the player's ball must be played with sufficient strength to pass below the deep red ball, or he loses his choice; but it must not be played with so much strength as to re-pass the deep-red ball the second time, after having rebounded from the foot of the table. In the latter case he loses his choice of balls and lead, if his opponent so decides it.

1st. The player who has the "lay-out" must play his ball so as to rest between the deep-red and the lower cushion.

The next player must hit the white ball before either of the reds before he can count.

**RULE III.**—The penalty for a foul stroke is this: That a player cannot count any points he may have made by such stroke, and that his adversary is entitled to the next play. The following are among the strokes called foul:

1st. If either player uses his opponent's ball to play with, the stroke is foul; and, if successful, he cannot count, provided the error is found out before a second shot is made; but

2d. Should two or more strokes have been made previous to the discovery, the reckoning cannot be disturbed, and the player may continue his game with the same ball.

3d. If it be found that the players have changed balls during the game, and the change can be brought home to neither party in particular, the balls must be changed at the request of either player.

4th. If the striker plays while any of the balls are in motion, the stroke is foul.

5th. If, when in the act of taking aim, the player should touch the ball more than once with his cue, the stroke is considered foul.

6th. Pushing the balls forward with the butt end of the cue is foul.

7th. If, when the red ball is forced off the table, the striker, before playing, does not see that said red ball is replaced upon its proper spot—supposing such spot to be unoccupied—the stroke he may make while the red ball is not in its proper place, is foul. But should the spot be covered by any other ball when the red is forced off, the red must remain off the table until its proper position is vacant, and all the balls cease rolling.

8th. If, when the player's ball is in hand, he does not cause it to pass the outside string, before passing any of the object-balls or cushion, the stroke is foul, and his opponent may choose whether he will play with the balls as they are or have them replaced in their original positions, or cause the stroke to be played over a second time; or, should the player make a losing hazard under such circumstances, the penalty may be enforced; but playing at a ball whose base or point of contact with the table is outside of the string, is considered playing out of the string, and the stroke is a fair one, even though the side which the cue-ball strikes is hanging over, and therefore within the string.

9th. If, after making a stroke, the player obstructs the free course of the balls upon the table, he becomes subject to the penalties of a foul stroke.

10th. If the player, with his ball in hand, plays at an object-ball that is exactly on the string, the stroke is foul; for a ball on the string must be treated as it within it.

11th. If the striker, through stretching forward or otherwise, has not at least one foot on the floor while striking, the shot is foul, and no points can be reckoned.

12th. If a player should alter his stroke at the suggestion of his partner, in a double match, except where a special agreement is made that partners may advise, the altered stroke which he plays is foul.

13th. In the act of striking, if the player disturbs any of the balls on the table except his own, it is foul, and if claimed as such he has a right to play for safety with his own ball only; but if he has made the stroke previous to the "foul" being claimed, he cannot then play for safety, but all the balls must remain as they are.

14th. Should a player, when his ball is in hand, place his ball outside the string and play, the stroke is foul.

**RULE IV.**—If the player fails to hit any of the balls upon the table with his own ball, he forfeits one, which must be added to his adversary's score.

1st. He forfeits one to his opponent, also, when he causes the ball to jump off the table or lodge on top of the cushion, after having touched his opponent's ball.

2d. When his own ball jumps off the table, or lodges on the cushion, as before described, without either having touched any ball at all, or having touched the white or one or more red ones, the player forfeits one.

3d. Though the striker, when playing with the wrong ball, cannot count what points he may make, except in those cases mentioned, nevertheless, whatever forfeits he may incur while playing with the wrong ball, he is bound to pay as if he had been playing with his own.

**RULE V.**—When the cue-ball is in contact with any other, the player can make no count unless he first plays away from the ball with which his own is in contact, and strikes another ball, or the cushion, first, without moving the ball with which he is in contact.

**RULE VI.**—The player may protest against his adversary's standing in front of him or in such close proximity as to disarrange his aim.

1st. Also, against loud talking or any other annoyance by his opponent, while he is making his play.

2d. Also, against being refused the use of a bridge, or any other of the instruments used in that room in playing, except where a special stipulation to the contrary was made before commencing the game.

3d. Or in case his adversary shall refuse to abide by the referee's, marker's, or company's decision on a disputed point, which it was agreed between them to submit to the referee, marker or company for arbitration. In any one or all of the foregoing cases, if the discourtesy be persisted in, the party aggrieved is at liberty to withdraw, and the game shall be considered as drawn.

**RULE VII.**—In any case where the positions of the balls have been altered by an accident over which the players have no control, the referee or marker must replace them as nearly as possible in the situation they would otherwise have occupied had they not been interrupted.

1st. When either or both of the red balls are forced off the table, it is the marker's duty to spot them before another stroke is played—except the spot appropriate to either be occupied by one of the playing balls—in which place the red one must be kept in hand until its position is uncovered.

2d. If, after playing a ball, the player should attempt to obstruct or accelerate his progress, by striking it again, blowing at it, or any other means, his opponent may either play at the balls as they stand, or call upon the referee or marker to replace them in the position they would otherwise have occupied.

3d. If the striker in the act of taking aim, or otherwise, move his ball ever so little, it is a stroke, and should he strike the ball again, his opponent has the same option as in the preceding paragraph.

**RULE VIII.**—Every player must see to his own interests and exercise his own discretion. Contestants are not compelled to answer any question in reference to the position of the balls of each other on the table—all players being expected to use their own judgment in this matter.

1st. Each player should attend strictly to his own game, and never interfere with adversaries, except when a foul stroke or some other violation of these rules may call a forfeiture.

**RULE IX.**—In a single game, no one, not even the marker, has a right to interfere with the play, or point out an error which either has been or is about to be committed. The player to whose prejudice the foul stroke is made must find out for himself, except in cases where a mutual agreement has been entered into to invest the umpire with such authority.

## BALK-LINE GAME.

1. The table shall be prepared by the introduction of four lines distinctly marked upon the cloth, eight inches from each cushion, and extending from end to end and from side to side of the table. The game is played with three balls.

2. The player winning the bank may require his antagonist's ball to be placed on the radius spot and take the lead himself, or he may have his own ball spotted and require his opponent to open the game. The player opening the game may play from anywhere within a six inch radius of which the spot at the head of the table is the base, but can make no count until his ball has hit the red before hitting the white. After the opening stroke the striker plays at either ball from any position in which he may find his own, subject to the rules governing foul strokes in the three-ball French carom game of billiards and the following special rules for this game:

1st. It is a foul if more than two successive shots are made on balls, both of which are within any one of the eight interdicted spaces. The only way in which more than that number can be made in succession is by sending one or both balls out and bringing them back in again. Both balls being within the space, the striker can play once on them without sending either out. The next stroke must send at least one out. Should it return and both balls be again inside, he can play one shot as before without sending either out. The process may be repeated ad libitum. Should the second stroke fail to send a ball out, it does not count. The striker's hand is out, and the next striker plays at the balls as he finds them.

2d. It is foul to place marks of any kind on the cloth or cushions as a guide to play.

3d. It is foul to practice a banking shot for the lead-off upon the plea of testing the balls, which, until the moment of beginning, should not be hit with a cue, and after banking, should not again be hit with the cue until the opening stroke is made.

4th. It is a foul if the striker in making a shot is assisted by any other person in any way, save being handed the bridge or long cue, or having the chandelier pulled aside, etc., by the marker, after he has requested the marker to do so.

5th. It is a foul against the non-striker, and the striker cannot make a count on the ensuing shot, if the ball in play is lifted from the table, except it be unavoidable, in those cases in which it is provided that because of a foul or irregular strokes the ball should be transposed or replaced.

6th. In order to restrict delay or play for safety, it shall be optional for the non-striker, if his opponent makes a miss in each one of three successive innings, to accept or reject the third miss at his pleasure, and he may force his antagonist to hit at least one object-ball, and for this purpose the antagonist's ball shall be replaced by the referee. Should two balls be hit by this stroke, there shall be no count.

3. In the opening shot, and also whenever by a counting stroke he has sent his ball off the table or lodged it on the cushion rail, and likewise whenever he elects to spot balls that are "fast," the striker is "in hand." The non-striker's ball never becomes "in hand."

4. The object-balls shall be in balk as soon as both have stopped within any one of the eight spaces defined by the balk line. A ball on the line is a ball within.



## BILLIARDS AND POOL.

## PYRAMID POOL.

## The Experts New Championship Rules.

The game of Pyramid Fifteen-Ball Pool is played with fifteen object-balls and one white ball not numbered. The latter is the cue-ball, and each player plays with it as he finds it on the table, or from behind the string if it be in hand. The 15 balls are numbered from 1 to 15 respectively, and are all of one color (usually deep-red.) Before commencing the game, these 15 balls are placed in the form of a triangle upon the table, a triangular frame being used for this purpose to insure correctness. The triangle is so placed that the apex rests upon the deep-red spot, pointing toward the head of the table. Each player is to pocket as many balls as he can, and he who first scores eight balls wins the game. The numbers on the balls are simply used for convenience in "calling" the balls, and do not in any way affect the score of the players.

## RULES GOVERNING THE GAME.

1st. The lead shall be determined by banking; but when a series of games is to be played, the players may agree beforehand to lead alternately. The winner of the lead may either play first himself from within the string or oblige his opponent to do so.

2d. All strokes must be made with the point of the cue; otherwise they are foul.

3d. The player who first makes eight balls wins the game.

4th. A player shall forfeit one ball for making a miss, pocketing his own ball, or forcing his own ball off the table. Should a player having no ball to his credit incur a forfeit, the first ball he scores thereafter shall at once be placed upon the table, as provided in rule fifth.

5th. If a player pockets one or more of the object-balls and his own ball goes into a pocket or off the table, he cannot score, for the numbered balls, which must be placed upon the deep-red spot; or, if that be occupied, as nearly below it as possible.

6th. When the cue-ball is in hand, the player must play from within the string; and he is not entitled to play at any ball which is not outside the string. Should none of the balls be outside, that ball which is nearest outside the string must be spotted on the deep-red spot, and the player may play at it.

7th. Should the striker touch the cue-ball in any way except with the point of his cue, the stroke is foul and he forfeits one ball. Should he touch the cue-ball with the point of his cue, and the cue-ball fail to touch an object-ball, he forfeits one ball. Should the player disturb an object-ball, the object-ball must be replaced by the marker in its original position, and the player loses his hand and forfeits one ball.

8th. Should the player strike the cue-ball twice, it is foul; he forfeits one ball and loses his hand, and the balls, if any, disturbed in consequence of the second stroke, are to be replaced in their former position.

9th. Should a player play out of his turn, it is foul, and the balls must be replaced in their former position, and he whose turn it is to play, plays.

10th. But should a player, playing out of his turn, make more than one stroke before being checked, the strokes so made are fair, and he is entitled to any balls he may have made, and to continue his play until his hand is out.

11th. Should any ball or balls on the table be disturbed by any other person or cause than the player, they must be replaced by the marker as nearly as possible in their former position, and the playing must continue.

12th. Previous to making a shot, the player must distinctly call out the number of the ball which he intends to pocket, and designate the particular pocket in which he intends to put it. Should he by the same stroke pocket other balls besides the ball he calls, he is entitled to all the balls he may so pocket. Should he fail to pocket the ball he calls, and by the same stroke pocket one or more of the other balls, the pocketed balls must be placed on the spot, as provided in rule fifth. Should he pocket a ball without calling a number or designating the pocket in which he intends to put it, the ball or balls which he may so pocket are to be spotted, as provided in rule fifth.

13th. Should a player pocket a ball fairly, after having called the ball and designated the pocket, and afterwards touch or disturb any other ball on the table, he is entitled to the pocketed ball; but he loses his hand and forfeits one ball, according to rule seventh.

14th. Should a player strike a ball and fail either to drive it to a cushion or make his own ball go to a cushion, after coming in contact with an object-ball, it shall be adjudged a miss, and he forfeits one ball. Should he make three such misses consecutively, he shall be adjudged loser of the game.

15th. Should a player fail to strike a ball in making a stroke, he forfeits one ball, as provided in rule fourth. Should two such failures be made successively, the player so missing shall forfeit the game; or, should he, after making one such miss, fail to make an object-ball strike a cushion, or the cue-ball strike a cushion after its contact with the object-ball, he loses the game.

16th. Push shots are allowed; that is, it is not necessary to withdraw the cue from the cue-ball before the latter touches an object-ball. When the cue-ball is in contact with another ball, the player may play directly on the ball with which it is contact.

17th. No player is allowed to withdraw before the game is played out; by so doing, he forfeits the game.

## THREE BALL FRENCH CAROM GAME.

The Three-ball Carom Game is (as the name indicates,) played with three balls, two white and one red. The billiard table has three spots in a line, dividing the table lengthwise, running from the center of the head cushion to the center of the foot cushion. One of those spots, cutting the line in two equal parts, is called the center spot, and the other two are situated half way between the center spot and the head and foot cushions.

The spot at the head of the table is called the white spot, and

the one at the foot of the table the red spot. The center spot is only used when a ball forced off the table finds both white and red spots occupied. Therefore, should the white ball when forced off the table have its spot occupied, it would be placed on the red spot, or on the white spot if it be the red ball that is forced off the table. In beginning the game, the red ball and one white are placed on the respective spots; the other white remains in hand, and is placed near the white spot previous to the opening stroke of game.

The player can take any position within six inches of the white spot on a line parallel, or nearly parallel, with the head cushion, but he must strike the red ball first before a count can be effected.

In playing the game, the following rules should be observed:

1st. The game is begun by stringing for lead, the player who brings his ball nearest to the cushion at the head of the table winning the choice of balls, and the right to play first, as in the American game. Should the player fail to count, his opponent then makes the next play, aiming at will at either ball on the table.

2d. A carom consists in hitting both object-balls with cue-ball in a fair and unobjectionable way. Each will count one for the player. A penalty of one shall also be counted against the player for every miss occurring during the game.

3d. A ball forced off the table is put back on its proper spot. Should the player's ball jump off the table after counting, the count is good; the ball is spotted, and the player plays from the spot.

4th. If, in playing a shot, the cue is not withdrawn from the cue-ball before the cue-ball comes in contact with the object-ball, the shot is foul, the player loses his count, and his hand is out.

5th. If the balls are disturbed accidentally, through the medium of any agency other than the player himself, they must be replaced by the referee, and the player allowed to proceed.

6th. If, in the act of playing, the player disturbs any ball other than his own, he cannot make a counting stroke, but he may play for safety. Should he disturb a ball after having played successfully, he loses his count on that shot, his hand is out, and the ball so disturbed is by the referee placed back as nearly as possible in the position which it formerly occupied on the table, the other balls remaining where they stop.

7th. Should a player touch his own ball with the cue, or otherwise, previous to playing, it is foul and counts one for his opponent, and the player cannot play for safety. It sometimes happens that the player, after having touched his ball, gives a second stroke; then the balls remain where they stop, or are by the referee replaced as nearly as possible in their former positions, at the option of the opponent.

8th. When the cue ball is very near another, the player shall not play without warning his adversary, that they do not touch, and giving him sufficient time to satisfy himself on that point.

9th. When the cue-ball is in contact with another, the balls are spotted, and the player plays with his ball in hand.

10th. Playing with the wrong ball is foul. However, should the player using the wrong ball play more than one shot with it, he shall be entitled to his score just the same as if he had played with his own ball. As soon as his hand is out, the white balls must change places, and the game proceed as usual.

11th. In nearly all games the crotch is barred. The object-balls shall be considered crotched whenever the centers of both lie within a  $4\frac{1}{4}$  inch square at either corner of the table. When the object-balls are so within said square, three counts only will be allowed, except one of the object-balls, or both, be forced out of it. In case of failure by the player, his hand is out, and the next player goes on to play with the balls in position as left by the last player.

12th. In this game no player is allowed to withdraw before the game is out; by so doing he forfeits the game. The decision of the referee is final, but it might happen under extraordinary circumstances, that one of the players should believe his rights to have been violated by the referee; in such a case he must declare the subject of his grievance, and announce that he is playing the game out under protest. Then should he lose the game, the subject of the grievance is left to the decision of experts mutually agreed upon.

13. All touches, i. e., the watch chain, sleeve, hands, any part of the body, the point of the cue twice, shall be deemed a foul, and the striker to discontinue his play. It shall be the duty of the referee to carefully watch each stroke, and to decide no shots fair or foul except when appealed to.

## WHEN PLAYED AS A FOUR-HANDED MATCH.

In a four-handed match—two playing in partnership against two—the foregoing rules of the single match must be substantially observed, with the following additions:

In this double match the player's partner is at liberty to warn him against playing with the wrong ball, but he must not give him any advice as to the most advantageous mode of play, etc., except it has been otherwise agreed before the opening of the game.

## CUSHION CAROMS.

A Cushion Carom is, as the name implies, when the cushion is struck by the cue-ball at any time before effecting a carom, either by striking the cushion before an object ball, or by taking a cushion after contact with the latter ball.

A ball frozen to a cushion must be played at or away from that cushion to secure a carom. A doubt in the fairness of the stroke must be decided against the striker. A direct carom on balls, from a ball frozen to the cushion, is foul.

The making of a direct carom first, and then, afterwards, a carom by cushion on either ball, must be counted a fair cushion carom.

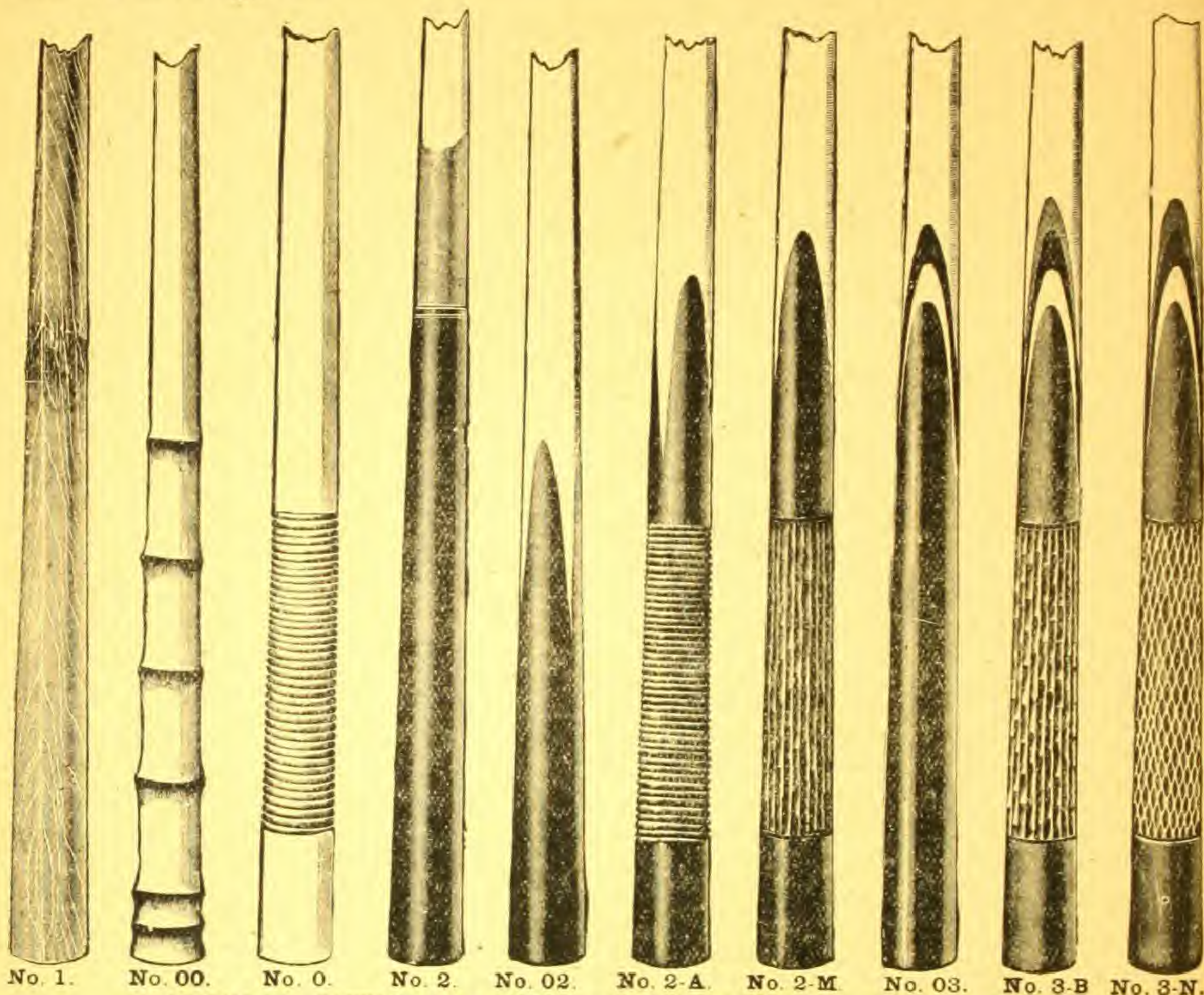
A doubtful stroke, calling for a "close decision," must be given in favor of the doubt and against the striker, i. e., when it is difficult to say whether the cue-ball has struck a cushion before or after contact with the carom-ball.

The rules of the three-ball carom game govern cushion caroms except where they conflict with rules herein.



## BILLIARD CUES. PLAIN AND FANCY.

I carry a very complete line of plain and fancy Billiard Cues. The following are a few of the many styles I carry in stock. The selection is made to embrace as varied a line as possible and keep within a reasonable price. If you wish a very handsome cue for your own use, and none of these suit you, write us saying how much you wish to pay and we will send you a different design, thus giving you a private cue, that no one in your place will have a duplicate of.



## DESCRIPTION AND PRICES OF CUES.

**No. 01.**—Maple Cue. Are selected from clear stock and are the cheapest cue made. Are not polished but smoothly sandpapered. Weights are not assorted.

Price each.....25c. Price per doz.....\$2 50

**No. 1.**—Plain Polished Maple Cue, selected and assorted weights.

Price each.....35c. Price per doz.....\$4 00

**No. 00.**—Polished Maple Cue, Imitation Bamboo handle.

Price each.....55c. Price per doz.....\$6 50

**No. 0.**—Polished Maple Cue with beaded handle.

Price each.....50c. Price per doz.....\$6 00

**No. 2.**—Fancy wood handle jointed as shown in cut, with five fancy veneers in joint; balance of cue is Maple. This is the cheapest fancy cue that I can find, and as they come in assorted woods they are sure to please.

Price each.....75c. Price per doz.....\$ 9 00

**No. 02.**—Fancy wood handle, plain single splice without veneers between; a good cue for the money. A dozen has assorted woods in handles with balance of Maple.

Price each.....65c. Price per doz.....\$7 50

**No. 2-A.**—Fancy wood handle, beaded butt; otherwise same as No. 02.

Price each.....90. Price per doz.....\$10 50

**No. 2-M.**—Fancy Cue, same as No. 02 with different style of handle, in imitation of Buck Horn.

Price each.....\$1 10. Price per doz.....\$13 00

**No. 0-3.**—Fancy wood handle, single splice with veneers between. This cue is in common use with a great many good tables, is a standard pattern and well known. Handles are assorted woods in dozen lots.

Price each.....\$1 00 Price per doz.....\$11 00

**No. 4½.**—This is same cue as No. 03 but has in addition ivory screw tips that are removable; two ivory tips go with each cue that can be fitted with different style of leather tips and changed at pleasure.

Price each.....\$1 90. Price per doz.....\$21 00

**No. 3-B.**—A very fancy cue, same as No. 03, except the handle is hammered making it very fancy.

Price each.....\$1 15. Price per doz.....\$13 50

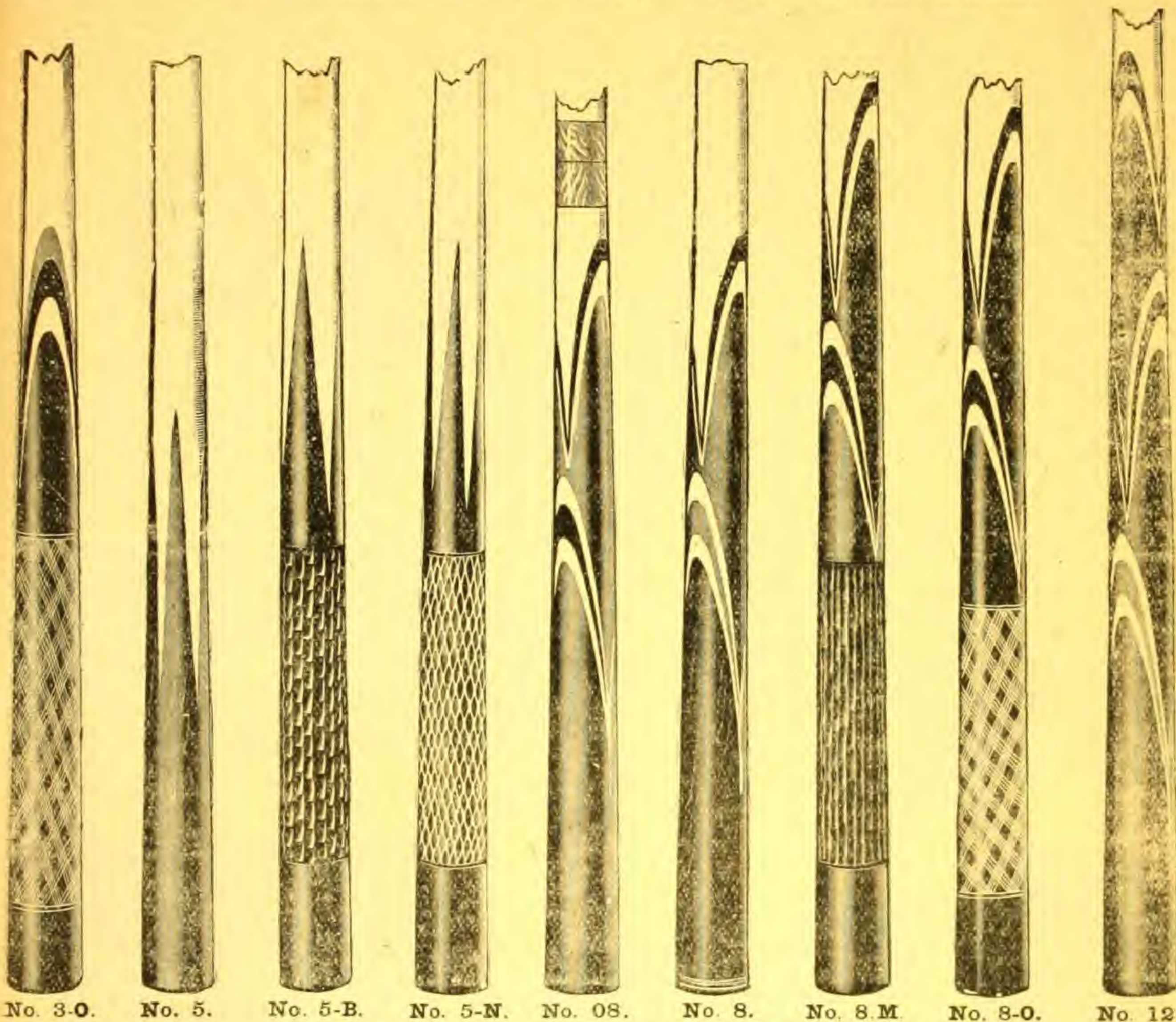
**No. 3-N.**—This is a very beautiful pattern of cue the splicing being same as No. 03 but the handle is carved and checked differently.

Price each.....\$1 45. Price per doz.....\$16 50



## BILLIARD CUES, PLAIN and FANCY.

If you wish to bring steady customers to your Pool and Billiard Tables, buy several of these cues and offer one each week, or month, to the player doing the best playing and you will find that your tables will be used almost continuously and bring you a good income. For private houses, clubs and summer resorts, parties wish their own cues, we have a large assortment and can please anyone, no matter how fastidious.



## DESCRIPTION AND PRICES OF CUES.

**No. 3-O.**—Fancy checked handle cue same as No. 03, except the design of engraving on handle. Dozen lots have assorted woods.

Price each .....\$1 45. Price per doz.....\$16 50

**No. 5.**—Fancy wood handles with four prong splice, no veneers between, a very handsome and attractive cue; dozen lots have assorted woods, that is, handles of different colors and kinds of woods.

Price each .....\$1 00. Price per doz.....\$12 00

**No. 5-B.**—Fancy hammered handles with cue same style as No. 5. Dozen lots have handles of different kinds of woods but finished alike.

Price each .....\$1 40 Price per doz.....\$16 00

**No. 5-N.**—Fancy checked and engraved handles. Cue is same style as No. 5 and comes in assorted woods.

Price each .....\$1 50. Price per doz.....\$18 00

**No. 8.** Fancy wood handles of assorted woods in dozen lots. Cue has two splices of different colored woods and three fancy veneers between each splice, the contrast in color is very effective.

Price each .....\$1 50. Price per doz.....\$18 00

**No. 08.**—Fancy wood handle with two splices of different colored woods and three fancy veneers be-

tween splice. Has Ivory tip (not removable) and Ivory screw joint in center thus making the cue in two pieces short enough to pack away in any ordinary box or trunk. Is the handsomest fancy cue that is on the market. Handles and splices are assorted in different colored woods and the contrast in colors is very effective. This is the only cue that we put screw joint in center.

Price each .....\$2 75. Price per doz.....\$32 00

**No. 8-M.**—Same style cue as No. 8, except the handle is carved in imitation of Buck Horn. Dozen lots are in assorted woods.

Price each .....\$2 00. Price per doz.....\$22 00

**No. 8-O.**—Same style as No. 8, and dozen lots assorted the same. Style of handle is different, being checked as shown in cut.

Price each .....\$2 00. Price per doz.....\$22 00

**No. 12.**—The handsomest cue that we can produce. Has three fancy joints of different colored woods, with three fancy colored veneers between each, thus making almost the whole length of cue of colored woods. Dozen lots are assorted colors and handles are all plain.

Price each .....\$2 50. Price per doz.....\$28 00





Portable Ivory Tip.

STATIONARY  
IVORY TIP.IVORY  
NAME PLATE.

**Portable Ivory Tips.**—These Portable Ivory Tips can be put on any cue that we have; the bottom part fastens on cue permanently and the balance unscrews from this at will, thus protecting it from injury and making it possible to use different styles of tips on the same cue, with but a moments delay in changing.

**PRICE,** Portable Ivory Tip Complete (2 pieces) \$ . 75  
Extra Screw Tops for same . . . . . 25

**Stationary Ivory Tips.**—These are similar to the portable tips, except that they do not unscrew, but remain permanently on cue.

**Price each** . . . . . 15c

**Ivory Name Plates.**—These name plates are  $\frac{1}{2} \times 2\frac{1}{2}$  inches and can be put on any cue that we have.

**Price of name plate put on cue, no name, each** . . . 35c

**Price for same, with name engraved** . . . . . 75c

These prices are in addition to prices of cues.



### SPINNING TOP.

Will spin three minutes. Stands two inches high, and numbered from one to eight. Beats shaking dice and sure of attracting attention and making money for you. Try a dozen of them.

**Price each** . . . . . 15c

**Price per doz.,** . . . . . \$1 75



### CANVAS CUE BAG.

Is made of tan-colored canvas, with russet leather trimmings; has buckle and strap for fastening; will hold three or four cues that nujoint in center into two parts, is 31 inches long and has handle for carrying; is substantial and neat.

**Price each** . . . . . 75c



### TEN PIN BALL BAGS.

Made of tan-colored canvas, with russet leather trimmings; has two straps and buckles for fastening; also two strong handles. If you have one or two good ten-pin balls that you have become experts with, buy a canvas bag for each of them and carry your own ball when you play. In ordering state what sized ball you want them for.

**Price each, without ball** . . . . . \$1 00

### POCKET CHALK HOLDER.



This holder is made of Genuine Ivory, is handsomely finished, has chalk on one side and sand paper on the other; comes apart by unscrewing at center, so that new chalk or sand paper can be put in. All fancy players use them.

**Price each** . . . . . \$1 00

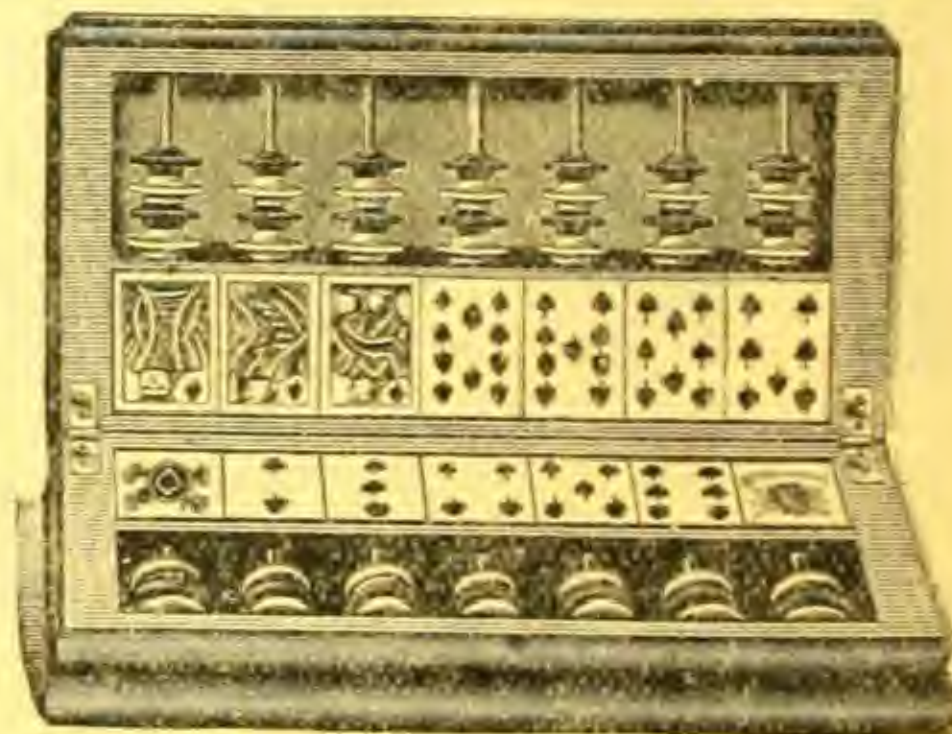


### FARO DEALING BOX IN CASE.

Made from German Silver, and handsomely finished.

**Dealing Box** . . . . . \$12 00

**Spade Layout** . . . . . \$12 00



### CASE KEEPERS.

Fancy wood with imitation ivory markers  
Enamelled cards.

**Price each** . . . . . \$12 00

### "STAR" WHEEL OF FORTUNE.

This little wheel is arranged with numbers between each pin, so that when whirled the leather tongue above must stop it somewhere, and point to one of the numbers between the pins. As a chance machine it is good for cigar counter or any place where drinks or tobacco are sold. Is made of iron, japanned and well finished. Stands  $5\frac{1}{2}$  inches high and takes up but little room.

The wheel lays at an angle of 45 degrees, so that numbers and indicator show plainly.

**Price each** . . . . . \$1 00





## CUE TIPS, ANOTHER REDUCTION IN PRICES.

The best brand of French Cue Tips, imported by me direct. Are packed 100 in a box. A full assortment of all sizes constantly in stock. These tips are offered lower in price than by any other house in the country.



No. 1.



No. 2.



No. 3.



No. 4.



No. 5.



Prof. A.

SHOWING HEIGHT OF TIPS.



13m.



14m.



15m.



16m.



17m.



18m.

SHOWS DIAMETER OF TIPS IN MILLIMETRES.

Price per box of 100 Tips,	No. 1	13m.	14m.	15m.	16m.	17m.	18m.	Ass. 15-16-17
" " " "	2	70c	75c	80c	85c	95c	\$1 00	85c
" " " "	3	60c	65c	75c	80c	85c	95c	80c
" " " "	4		60c	65c	70c	75c	85c	70c
" " " "	5		50c	55c	60c	65c	70c	60c
" " " "	Prof. A	75c	85c	90c	1 00	1 05	65c	55c
								1 00c

I will send any of these tips post paid to any part of the United States at the above prices.

### Heavy Leather Pool Ball Boxes.



Seeing the success that our Leather Billiard Ball Boxes have met with we now offer a Pool Ball Box made similar to them. If you have a set of ivory pool balls you should use one of these. They are made from heavy russet leather, hand stitched and neatly finished, are lined with soft plush and handy to use or set away in the safe at night with the balls in them. They will last a lifetime and not come to pieces like a wood or pastboard box.

Price each ..... \$3 25

### Ratchet Billiard Table Wrench.



This ratchet wrench is probably the best wrench made for the purpose, as it permits one to get at any bolt in the frame work and quickly tighten or loosen it; has square hole in each end of it so that by using alternate ends ratchet works both ways. Made from best of steel and polished. The handle is 9 in. long.

Price each ..... \$3 25

### No. 2 Carom Blocks.



These Carom Blocks are the cheapest block that is made; they can be quickly put onto any table, the corners can be adjusted to any sized opening of pocket, but the sides must be cut the proper length to fit side pockets. We ship them with side cushions a little long so parties can cut them to fit table and then turn over ends of cloth and tack down onto plugs; any one can make them fit in a few minutes; understand the corners adjust themselves and they work similar to No. 1 blocks.

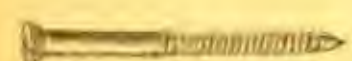
Price per set ..... \$12 00

### Billiard Table Covers.



All Billiard and Pool Tables should be covered with something when not in use. We make these covers 6x10 ft. in rubber faced cloth and heavy black or dark cambric; they will fit any sized table.

No. 1—Rubber Faced; price each ..... \$1 35



**FLAT HEAD BED SCREWS:**—These screws are for fastening slate to frame of table, are No. 15. 3 inch. Price per doz ..... 10c



**NICKEL PLATED RAIL BOLTS:**—These bolts have polished and nickel plated heads, are for holding rails on table. Are not intended to be covered with brass cap.

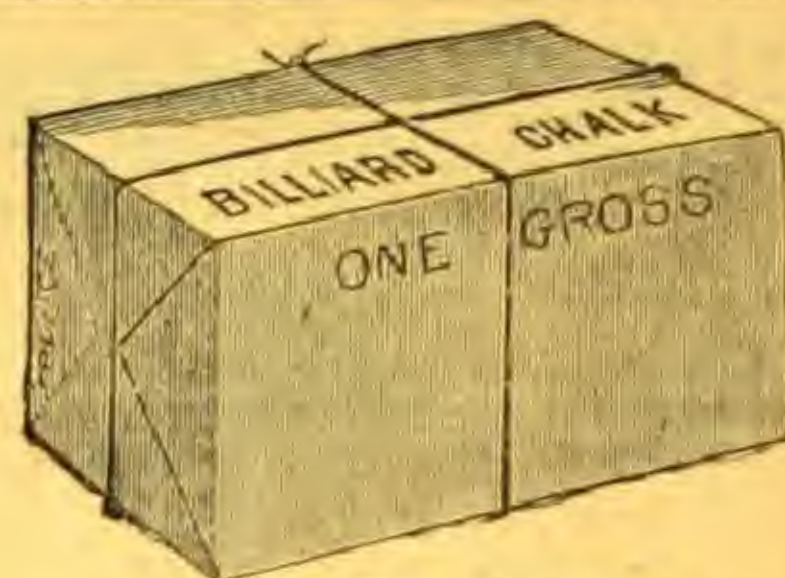
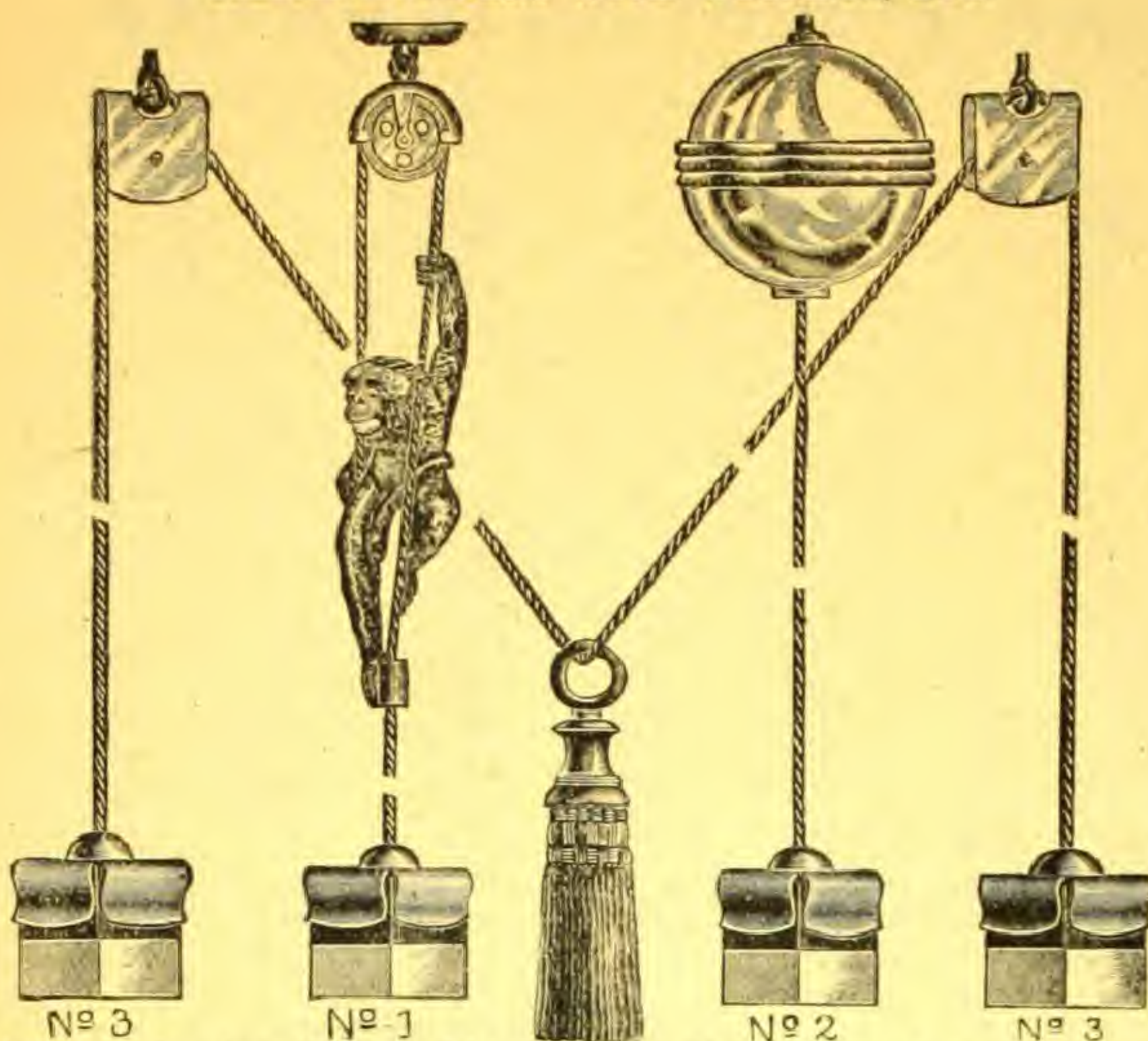
Price per doz ..... \$1 25

**PLAIN IRON BOLTS:**—Already drilled for brass caps and complete with same.

Price per doz ..... \$1 25



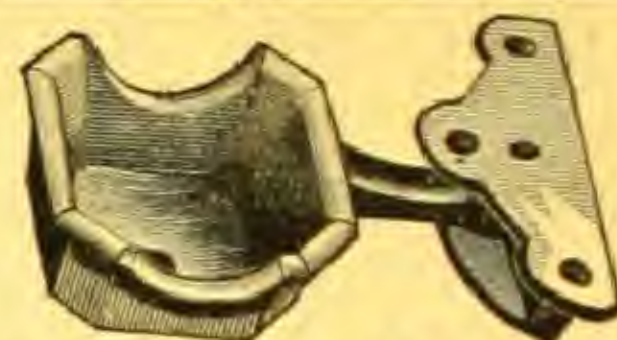
## CHALK HOLDERS WITH WEIGHTS, ETC.



## BILLIARD CHALK.

The best of French Billiard Chalk, put up in one gross packages, and each piece wrapped separately.

Price per gross.....35c



## Chalk Cups to Screw under Table.

Price each with screws.....10  
Price per dozen.....\$1 00

No. 1 Monkey Weight or Chalk Holder is complete with cord, pulley. Monkey Weight and Holder, Price, 75

No. 2 Victory Chalk Holder is a brass

ball to fasten to ceiling, and in which a spring draws back the cord, complete as in cut. Price.....75c

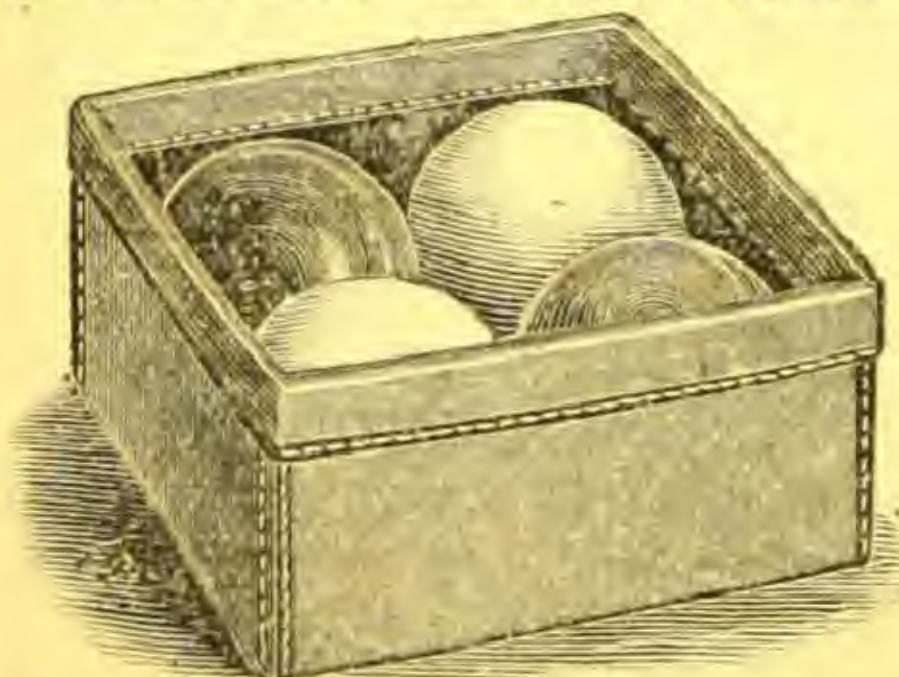
No. 3 Lightning Chalk Holder is the latest and best holder that is made. It is used as a double holder as shown in the illustration. Each end is hung on opposite sides of the table and the tassel weight is suspended in the center to draw up either end. With this arrangement a longer cord can be used, which draws back entirely above the head and when wanted will pull down lower than any other holder. The tassel is entirely out of reach. Use one of them and you will never try any other plan. They are neat and readily put up. Are sold complete as a double holder. Price.....35c.

## No. 1, Patent Anjustable Carom Blocks.

These Carom Blocks or Plugs will fit any pool table. The whole is adjustable and will fit any pocket opening; they can be put on any pool table in a moment and change it into a Carom or Billiard Table. When wanted off, can be removed in a moment. Are handsomely nickel plated and beautifully finished. When in use are an ornament and any one having a pool table can have a combination table as well, at little expense.

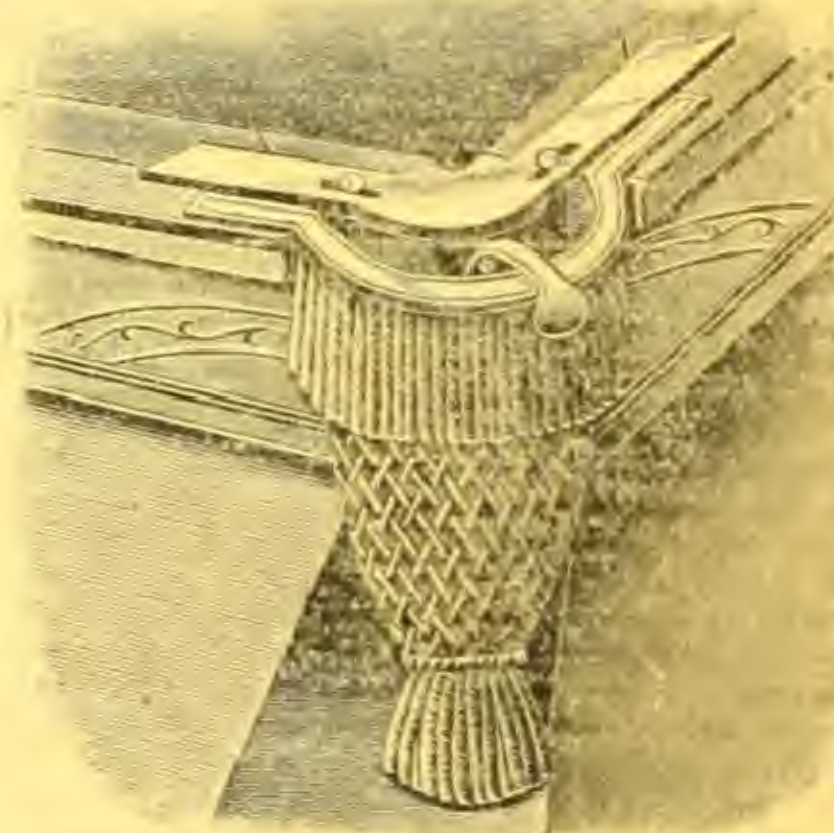
Price per set, for Six Pockets.....\$15 00

## HEAVY LEATHER BILLIARD BALL BOXES.



These Leather Boxes are made from the heaviest of Russett Sole Leather, stitched by hand, and lined with soft plush. If you have a set of good Ivory Balls you wish them locked up in your safe at night. The ordinary pasteboard box soon comes to pieces and a wooden one soon falls apart. These leather boxes take up little room, keep the balls clean and can be handled all you want, will last a lifetime. Are made without covers.

Price each.....\$1 50



## SOFT RUBBER BUTT PLATE OR NOISE SUBDUER.



Are made from soft black rubber. Center projects a little. Fasten one on the butt of your cue with glue, and when the cue is struck on the floor, as players are in the habit of doing, it makes no noise.

Price each.....5c Price per doz.....60



## BILLIARDS, POOL AND MISCELLANEOUS MATTER.

## FIFTEEN BALL POOL.

The 15 numbered balls are placed in a form of a triangle upon the table. Each player is to pocket as many balls as he can; the number of each ball pocketed being scored to his credit, so that not he who pockets the largest number of balls, but he whose hazards, when added up, yield the largest total, will win the game.

There is only one cue-ball (the white) used, each player playing with it as he finds it on the table, or from behind the string, if it be in hand. The following are the rules:

1. The player plays from behind the string, as in the ordinary game, and may miss if he likes; but the miss, and all misses at this game, will score three against him. The other players follow him in their order of rotation.

2. The player may use the mace (not the butt end of the cue,) and jam his own ball against the others, not being obliged to withdraw the mace before the cue-ball comes in contact with the object-ball.

3. As the sum total of the figures on the 15 balls amount to 120, of which 61 is more than half, whoever makes the latter number first is winner; but if one player has a forfeit of three points against him for any cause, and the other player scores 59, the one having 59 wins the game.

4. Three points are deducted from the player's score for making a miss or a losing hazard, or forcing the cue-ball off the table.

5. If the player pockets one or more of the object-balls and his own ball at the same time, he cannot score, and the numbered balls must be placed on the spot, or in a line behind it, if the spot be occupied, and he forfeits three for his losing hazard.

6. A hazard is good in this game, even when the cue and object-balls are in contact.

7. The player, when the cue-ball is in hand, may play from any place within the string at any object-ball outside it.

8. Should one of the object-balls be outside, he may spot that which is nearest out of the string on the deep-red spot and play accordingly.

## PIN POOL.

This game is played with three balls, one red and two white.

1st. The red ball must be placed upon the spot at the foot of the table and one white ball on a spot about five inches from the center diamond at the foot of the table.

2d. The person drawing the No. 1 or smallest ball must play from the string at the head of the table.

3d. When a player makes a miss, or hits a pin before hitting the ball, the ball played with shall be spotted at the foot of the table. In case of there being a ball upon the spot at the foot of the table, the ball shall be spotted upon the spot nearest the same.

4th. Should a player make more than 31, he shall declare himself "burst," before another stroke is made, for the safety of the rest of the players.

5th. If a player neglects to claim the pool when he made it, before the next play, he must wait until his turn to play comes again, when he may declare pool; but, if another makes pool in the meantime, that other is entitled to it.

6th. Any number scored wrong upon the board, shall be corrected before the player whose score is wrong shall have played. If he neglects to correct such mistake before he plays, it shall stand as scored upon the board.

7th. Should a player play out of his turn, he cannot count the pins made by such a stroke; but if he makes pins enough to burst him, it is his own loss; provided that he was not called on to play; in such case he cannot lose it, and any count made by such stroke is null. He whose turn it was to play, when the other played out of turn, plays next in order.

8th. Should a player, in the act of striking his ball, or playing, knock down pins otherwise than with the ball played with, or balls played at, he is not entitled to such pins, or any others he may make by the same stroke.

9th. Should a player, in the act of playing, touch the ball with the cue before the stroke is made, it shall be declared a miss, and the ball be spotted.

10th. The player is not entitled to any pins knocked down, unless his tally-ball be placed in its proper place in the board.

11th. Should a ball roll against a pin, and cause it to lean over, and off the spot, the pin, whether down or up, must count as down.

12th. Should a ball stop on any of the spots intended for the pins, such pins are to remain off the table until the spots so occupied become vacant, provided such pin or pins be down.

13th. Any pin knocked down by jarring the table, blowing upon the ball, or altering or intercepting its course in running, does not count, nor is any player entitled to any pin or pins that may be made by any ball (though not interfered with) during the same play.

14th. If a player, at one stroke, shall knock down the four outside pins, and leave the center pin standing, it shall be counted as 31, and the player, making the stroke, wins the pool.

15th. Players having bursted can claim "privilege" as often as they burst. The player draws a new private ball, and then has the option either of keeping that which he originally drew, or adopting the new one then drawn, but he must return one or the other.

16th. If the balls are touching each other or "frozen," the player can play with either of the balls so in contact, straight at the pins, without touching another ball, and any count so made is good, except when the play conflicts with Rules 10 and 13.

17th. If a pin remains standing upright, although it may be moved partly off the spot, it is up, but must be replaced on the spot before the next play, unless a ball may stand so as to prevent it.

18th. All other contingencies not herein provided for, are to be referred to the game keeper, whose decision shall be final.

## COMPARATIVE YIELD OF VARIOUS GRAINS, VEGETABLES AND FRUITS.

(IN POUNDS PER ACRE.)

	Lbs. per acre.		Lbs. per acre.
Hops .....	442	Grass .....	7,000
Wheat .....	1,260	Carrots .....	6,800
Barley .....	1,600	Potatoes .....	7,500
Oats .....	1,840	Apples .....	8,000
Peas .....	1,920	Turnips .....	8,420
Beans .....	2,000	Cinque foil grass .....	9,600
Plums .....	2,000	Vetches, green .....	9,800
Cherries .....	2,000	Cabbages .....	10,900
Onions .....	2,800	Parsnips .....	11,200
Hay .....	4,000	Mangel wurzel .....	22,000
Pears .....	5,000		

The following shows the per cent. of water in various articles of food:

Lean beef .....	72	Fish (salmon) .....	77
Fat beef .....	51	White of eggs .....	78
Lean mutton .....	72	Yolk of eggs .....	52
Fat mutton .....	53	Butter .....	15
Fat pork .....	39	Cheese .....	36
Dried ham .....	15	Milk .....	86
Tripe .....	68	Poultry .....	74
Fish (white) .....	78	Potatoes .....	74

## SIMPLE INTEREST RULES.

Four Per Cent.—Multiply the principal by the number of days to run; separate the right hand figure from the product and divide by 9.

Five Per Cent.—Multiply by the number of days, and divide by 72.

Six Per Cent.—Multiply by the number of days, separate the right hand figure and divide by 6.

Seven and Three-tenths Per Cent.—Multiply by the number of days, and double the amount so obtained. On \$100 the interest is just two cents per day.

Eight Per Cent.—Multiply by the number of days, and divide by 45.

Nine Per Cent.—Multiply by the number of days, separate the right hand figure, and divide by 4.

Ten Per Cent.—Multiply by the number of days, and divide by 36.

Twelve Per Cent.—Multiply by the number of days, separate the right hand figure, and divide by 3.

## THE WEIGHT, AVOIRDUPOIS, OF A CUBIC FOOT OF DIFFERENT SUBSTANCES.

One Cubic Foot of	Weight lb.	One Cubic Foot of	Weight lb.
Brass .....	504½	Marble .....	171
Brick .....	125	Mercury .....	848
Copper .....	555	Platinum .....	1,218
Clay .....	135	Soil (common) .....	124
Coal (anthracite) .....	54	Sand .....	95
Coal (bituminous) .....	50	Silver .....	654
Charcoal (hardwood) .....	18½	Steel .....	490
Charcoal (pine) .....	18	Tallow .....	59
Cork .....	15	Tin .....	456
Granite .....	165	Water (pure) .....	62½
Gold .....	1,203	Water (sea) .....	64½
Glass .....	180	Wood (oak) .....	55
Iron (wrought) .....	480¾	Wood (yellow pine) .....	42
Iron (cast) .....	450½	Wood (white pine) .....	30
Lead .....	708½	Zinc .....	439

## COMPARATIVE STRENGTH OF TIMBER AND CAST IRON.

Table showing the transverse strength of timber and of cast iron one foot long and one inch square.

Material.	Breaking Wt. lbs.	Wt. borne with safety. Lbs.
Ash, seasoned .....	170	105
Chestnut, seasoned .....	170	115
Hickory, seasoned .....	270	200
White oak, seasoned .....	240	196
White pine, seasoned .....	135	95
Yellow pine, seasoned .....	150	100
Iron (cast) .....	5781	4000

## PERCENTAGE OF NUTRITION IN VARIOUS ARTICLES OF FOOD.

Raw cucumbers .....	2	Raw beef .....	26
Raw melons .....	3	Raw grapes .....	27
Boiled turnips .....	4½	Raw plums .....	29
Milk .....	7	Broiled mutton .....	30
Cabbage .....	7½	Oatmeal porridge .....	75
Currants .....	10	Rye bread .....	79
Whipped eggs .....	13	Boiled beans .....	87
Beets .....	14	Boiled rice .....	88
Apples .....	16	Barley bread .....	88
Peaches .....	20	Wheat bread .....	90
Boiled codfish .....	21	Baked corn bread .....	91
Boiled venison .....	22	Boiled barley .....	92
Potatoes .....	22½	Butter .....	92
Fried veal .....	24	Boiled peas .....	93
Roast pork .....	24	Raw oils .....	94
Roast poultry .....	26		



**POCKET IRONS.**

No. 1 Iron, without  
Black Leather.

**No. 1 CORNER POCKET IRONS**—Top polished and hole threaded, without bolts or leather.

Price each ..... 20c

**No. 2 SIDE POCKET IRONS**—Same as above.

Price each ..... 20c

Per Set of Six (2 sides and 4 corners) ..... \$1 00

**No. 3. Flanged and Nickel Plated Corner Pocket Irons.**

Price each ..... 25c

**No. 4 Flanged and Nickel Plated Side Pocket Irons.**

Price each ..... 25c

Per Set of six (2 sides and 4 corners) ..... 1 35



No. 2 Iron without  
Black Leather.

**Pocket Irons Covered with Leather.**

No. 1 Iron Covered  
with Black Leather.

**No. 1 CORNER POCKET IRONS**—With black leather covering same as cut (no bolts).

Price each ..... 40c

**No. 2 Side Pocket Irons**, same as above.

Price each ..... 40c

Per Set of Six (2 sides and 4 corners) ..... \$2 25

**Bolts for Pocket Irons.**

5c

**No. 3. Flanged and nickel plated corner irons**, same as above.

Price each

50c

**No. 4. Flanged and nickel plated corner irons**, same as above.

Price each

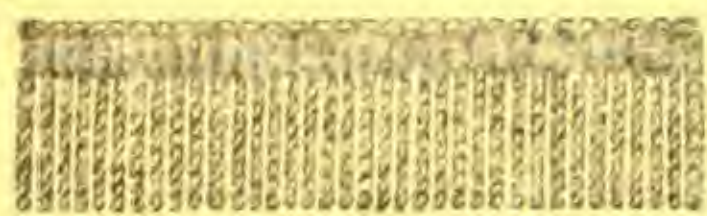
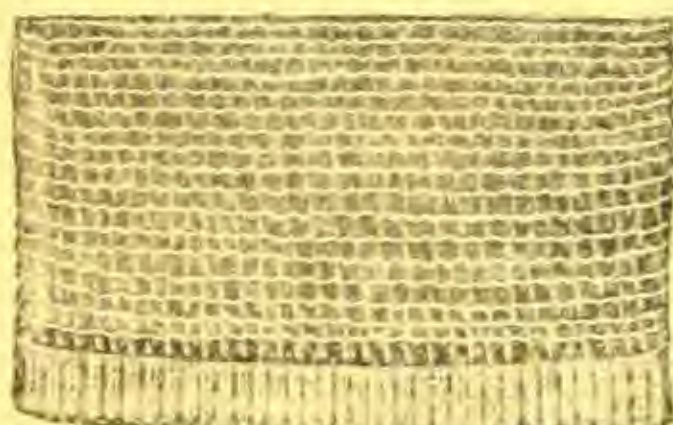
50c

Per Set of Six (2 side 4 corners)

2 75



No. 2 Iron Covered  
with Black Leather.

**FRINGE.**

**Green Worsted Fringe.** In trimming up your old pockets in takes eight inches of fringe for top and six for bottom, or fourteen inches of fringe for each pocket. Buy the fringe yourself and put it on.

Price per yard ..... 20c

**Silk Fringe.** Made of best quality of heavy silk cord, for use on fancy tables.

Price per yard ..... \$1 00

**LEATHERS.**

LARGE RED LEATHERS.



SMALL RED LEATHERS.

**RED LEATHERS.** Are for trimming the inside of pockets. Large one covers up joint in sewing on trimmings. The small one covers edge of wood where opening for pocket is made. A pair comprises one large and one small one, with edges pinked or scalloped. Quite fancy.

Price per pair ..... 10c Per set of six pair ..... 50c



Black Leathers.

**BLACK LEATHERS.** Pressed into shape, with holes punched ready to put on any pocket iron. Any one can put them on.

Price each ..... 15c Per set of Six ..... 75c

**POCKET NETTING.**

**Green Worsted Pocket Netting.**

**Worsted Pocket Netting.** Made from the best green worsted with button in end and fringe around bottom.

Price each ..... 30c  
Per set of six ..... \$1 50

**Silk Pocket Netting.** Made from heavy silk cord, are the finest quality of goods used on billiard tables. Pocket has button in end and fringe on bottom.

Price each ..... \$1 75  
Per set of six ..... 10 00



**Linen Pocket Netting.**

**Green Linen Pocket Netting.** Made from strong linen cord, dyed green and having fringe on bottom.

Price each ..... 30c  
Per set of six ..... \$1 50

**White Linen Pocket Netting.** Same as green linen netting.

Price each ..... 30c  
Per set of six ..... \$1 50



**Leather Pocket Netting.**

**Leather Pocket Netting.** Made from heavy tan colored leather, with button in end and fringe around bottom.

Price each ..... 40c  
Per set of six ..... \$2 25





## Pockets Complete with Bolts and Trimmings.

### SINGLE SIDE OR CORNER POCKET IRONS "PLAIN."

With black leather coverings, and trimmed with green worsted netting, green fringe around top and bottom large red leather inside and small red leather for table. The whole including bolts for fastening on, all sewed and ready to put on table.

Price each, (plain) and nickel plated	\$1 00
Price each, (flanged and nickel plated)	1 50

### SET OF FOUR CORNERS AND TWO SIDE POCKETS, "PLAIN" COMPLETE AS ABOVE.

Price, per set of six, (plain and nickel plated)	\$6 00
Price, per set of six, (flanged and nickel plated)	6 50

Old Pocket Irons trimmed with black leather covering, worsted netting, fringe and red leather all fastened in place and ready to put on table. Each 75c. Per Set of six \$4 00

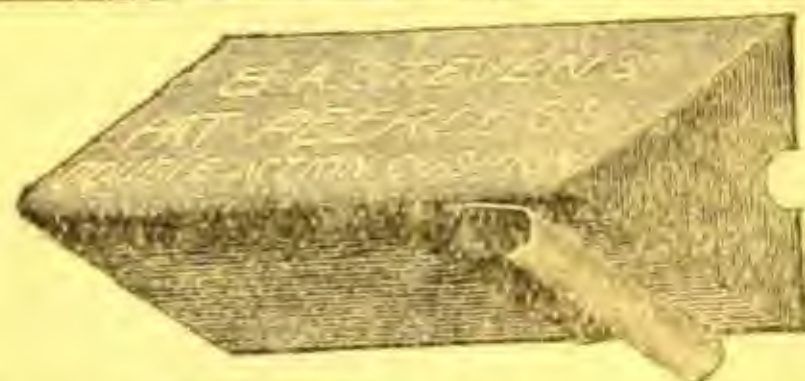
Old Pocket Irons trimmed as above using leather pockets in place of worsted.

Each	85c	Per set of six	\$4 50
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Old Pocket Irons having black leathers that are still good, will be trimmed with fringe, red leathers and worsted pockets. Each 60c Per set of six \$3 25

Old Pocket Irons having black leathers that are still good, will be trimmed with fringe, red leathers and leather pockets. Each 70c Per set of six \$4 00

## "PEERLESS BILLIARD CUSHIONS."



A handsomely finished and well made Billiard Table is of as little value if fitted with a poor cushion as though it was of the very cheapest kind and quality of work and material. The slate for the bed and the rubber for the cushion are the two things upon which the playing qualities of the table depends. Knowing this necessity, and seeing the difference in the many cushions that are put on tables offered by the smaller makers and irresponsible dealers. I have brought out what I consider to be fully as good, if not better than any cushion that is on the market. The stock used in it is of the best rubber that is obtainable. The size is medium, making it not so large as some makers use, and yet not so small as others. In the face of the cushion are several layers of cloth insertion, over which is a thin wall of rubber, thus stiffening the face of it and at the same time keeping it from being too lively, for a cushion can be too lively as well as not lively enough. What is wanted is a material that will give the proper rebound to the balls without making them jump, and a uniformity that is always the same.

My "Peerless" cushion embraces all these qualities. It is a little more expensive one than many that are offered by others, yet if purchasers desire cheaper goods, I carry several other grades which I can supply at lower prices.

The "Peerless" cushion is guaranteed not to break, crack or wear out within five years. It is put on all my tables, the poorest as well as the best, and has a reputation equal to any other that is on the market.

### PRICES FOR No. 1 "PEERLESS" CUSHIONS.

"Peerless" Cushion for 4x8 Table, price	\$18 00
" " " 4½x9 " "	20 00
" " " 5x10 " "	22 00

### No. 2 CUSHIONS.

Seeing the necessity of furnishing a medium priced cushion, I offer my No. 2 which is made similar to my "Peerless," with cotton insertion. The stock is not prepared so carefully, and the elasticity perhaps not so uniform, however, for ordinary tables it will answer every purpose, and is a good cushion for the price.

PRICE No. 2 Cushions for 4x8 table	\$14 00
" " " 4½x9 " "	15 00
" " " 5x10 " "	16 00

### No. 3 RUBBER CUSHIONS.

I offer to purchasers a good quality of solid rubber cushion which has no cotton insertion and is a trifle smaller in size than either the "Peerless" or No. 2. It is good for repair work, and will answer the purpose on the common pool tables, and is certainly a good cushion for the money.

PRICE, No. 3 Rubber Cushion for 4x8 table	\$11 00
" " " 4½x9 table	12 00
" " " 5x10 table	13 00

**TAKE NOTICE.**—Parties buying Rubber Cushions or Cushion Cloth can have same put on billiard or pool rails at no extra expense by sending them to our factory, if they will pay all charges for freight, express and cartage.



# REPAIRING BILLIARD AND POOL TABLES.

Positively all Freight or Express Charges Must be Prepaid on Tables, or any part of them that are sent to us to be Repaired.

## NEW SLATE BEDS PUT ON TABLES.

1 in. thick put on Billiard Tables 4x8.	Price \$25 00
1 in. " " " " 4½x9.	" 30 00
1 in. " " Pool " 4x8.	" 30 00
1 in. " " " " 4½x9.	" 35 00

These prices include new framing for slate, holes bored for bed screws and rail bolts, corners cut for pockets when pool and necessary screws for slate except the rail bolts.

## ALTERING BILLIARD TABLES.

To six pocket Pool including new pockets, irons, etc., complete, Price, \$20 00.

If only to Four Pocket Table \$5 00 less.

In Changing a Billiard into a Pool Table, it is necessary that the whole table be sent to us, which should in all cases be crated or boxed carefully.

New Cushion Cloth put on tables being repaired at price of cloth only, no charge being made for labor of same.



### IRON BRIDGE HOOKS.

To screw under table to hold bridge or mace.

Price per doz. 75c



### Brass Caps for Covering Rail Bolts.

Fancy Brass Caps to screw over rail bolts to cover them.

With Brass Screws, price per doz. 40c.

Cutting Down Tables to smaller size, price \$25 00 to \$50 00.

Refinishing Tables, including painting inside, scraping, varnishing and rubbing down outside. Price \$12 00.

If, when Refinishing Tables, any Carpenter Work is needed in fixing legs, patching veneer, boring slate, setting new sights, etc., the cost will be extra for same.

In Refinishing Tables parties must either furnish or purchase the bolts, caps for same, pocket irons, pockets, new cushions if needed, and other articles to put table in good order, as above price does not include any of these. If we furnish them they will be charged at catalogue prices.



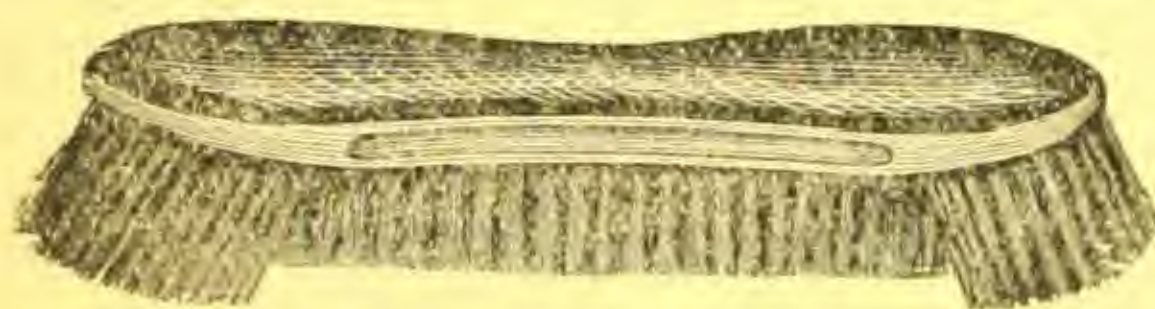
No. 2 Billiard Table Wrench. This wrench is made from cast iron, and as it is small, will be found handy in putting tables together. The hole is ¾ inches square and nearly one inch deep; length of handle 4 inches. Price each 20c



### Adjustable Rail Bolt Bit.

This bit will fit any brace and is made so that the two prongs or points can be adjusted to any distance that holes may be apart. Are made from best of blue steel. Extreme length of bit over all 3½ inches. Price each \$1 75

Ten cents extra will send this by mail.



### BILLIARD TABLE BRUSHES.

No. 1—Brush, fancy back, small. Price each \$1 25  
No. 2—Brush, fancy back, larger. Price each 1 50

Replating Rail Bolts for tables, each, 5 cents.

Parties who put Cloth on to Billiard and Pool Tables should always lay cloth so that nap will run toward the end of table that has hole in corner to let dirt through; this should be observed with both bed and cushion cloth, so that in brushing table you can brush with the nap. Usually the hole is at foot of table.



Diamond Sights for Rails, made from Ivory, thin and ready to set in top of rails.

Price per doz. 25c



Green Court Plaster, for mending Billiard Cloth. 2½ inch rolls, 20 inches long. Price each, 20c.



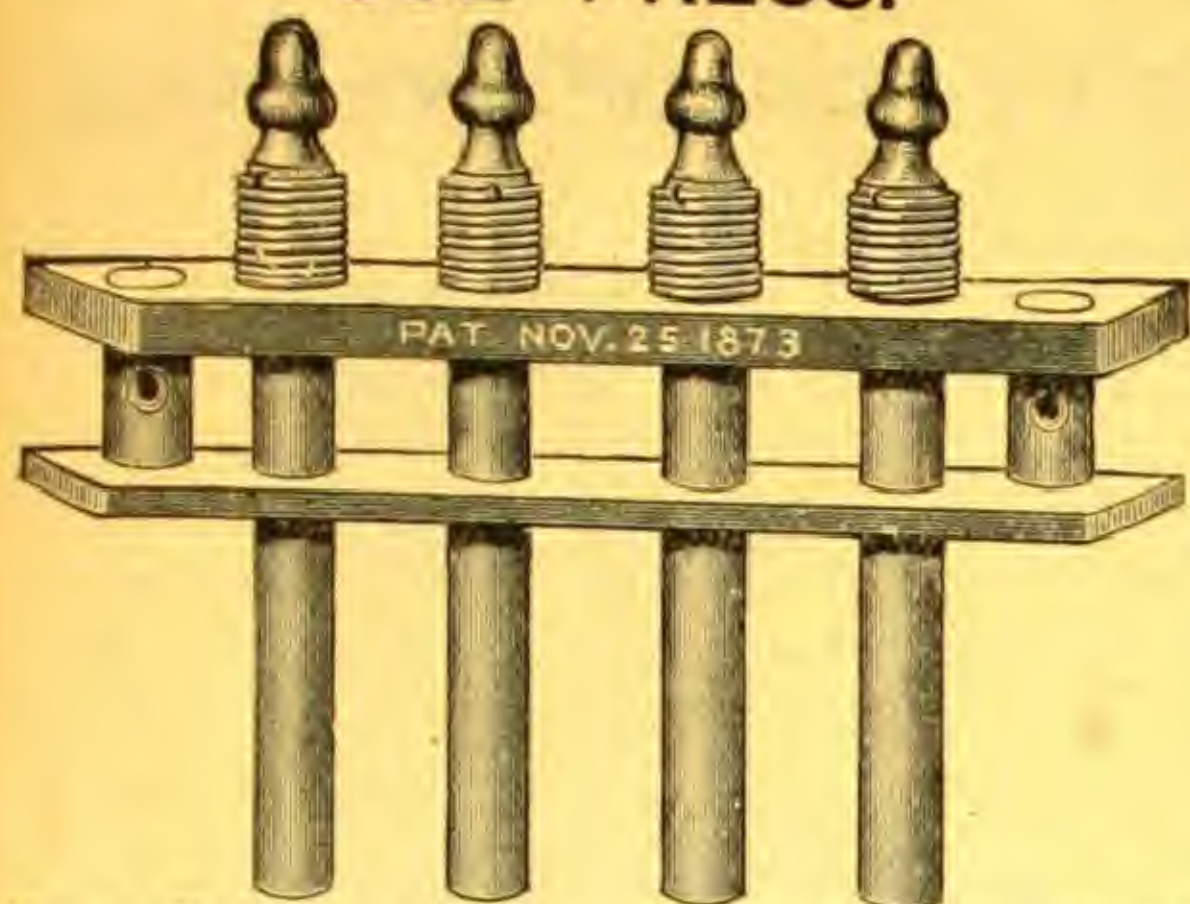
Thin Rubber Chalk Holder. This thin rubber chalk holder is made large enough to hold one piece of chalk; is merely a rubber case that stretches over the piece of chalk; made from red rubber; substantial and very handy. The object is to have something to keep the chalk in, that prevents it from getting all over the table and on the players hands. By putting a piece of chalk in this rubber case it can be dropped any where and the piece will not break; it can be picked up in the hands without leaving any white on them, and can be laid down on a table any where without leaving a chalk mark where it rests. They are a new thing and all billiard halls should be supplied with them.

Price each \$ 10c  
Price per doz 1 00

In ordering goods, be sure to state if they are to be shipped by freight or express. If you send money with your order you will save expenses and have promptest possible shipment, in return.



**CUE PRESS.**



No. 1—For 4 Cues..... Price each, 70c  
No. 2—For 6 Cues..... " 85c

**CUE CUTTERS.**



**No. 3.**

Very heavy, made of wood and japanned iron.

Price each.....\$1 65



No. 1—Maple, with japanned metal.

Price each ..... 75c

No. 2—Rosewood with nicked trimmings.

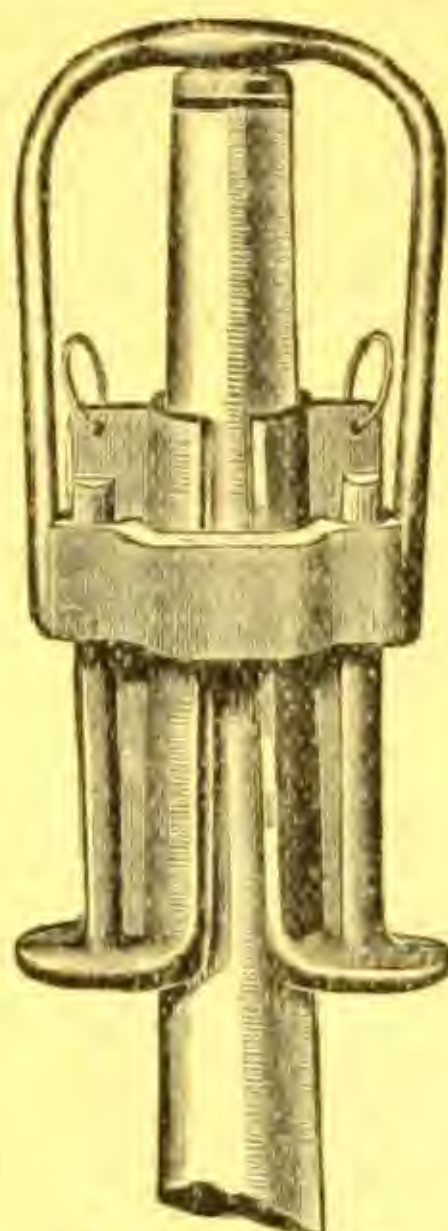
Price each.....\$1 35



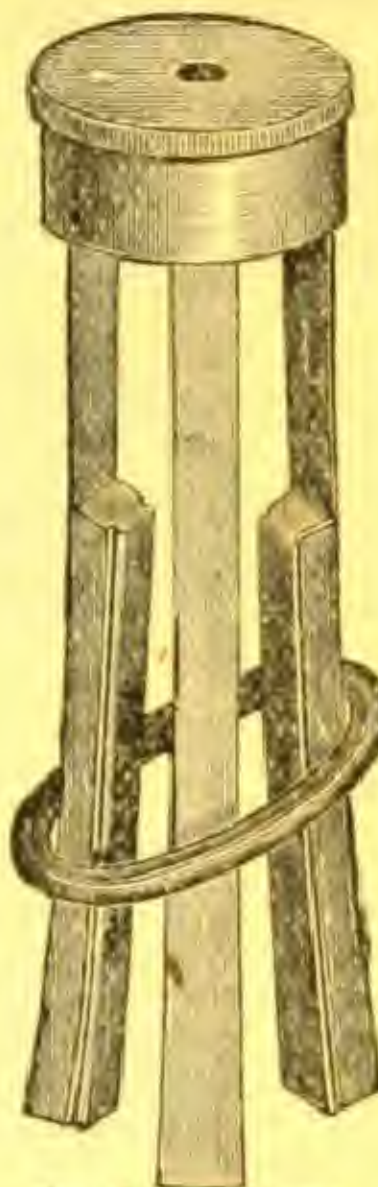
**No. 1 Cue Clamp.**



**No. 2 Cue Clamp.**



**No. 3 Cue Clamp.**

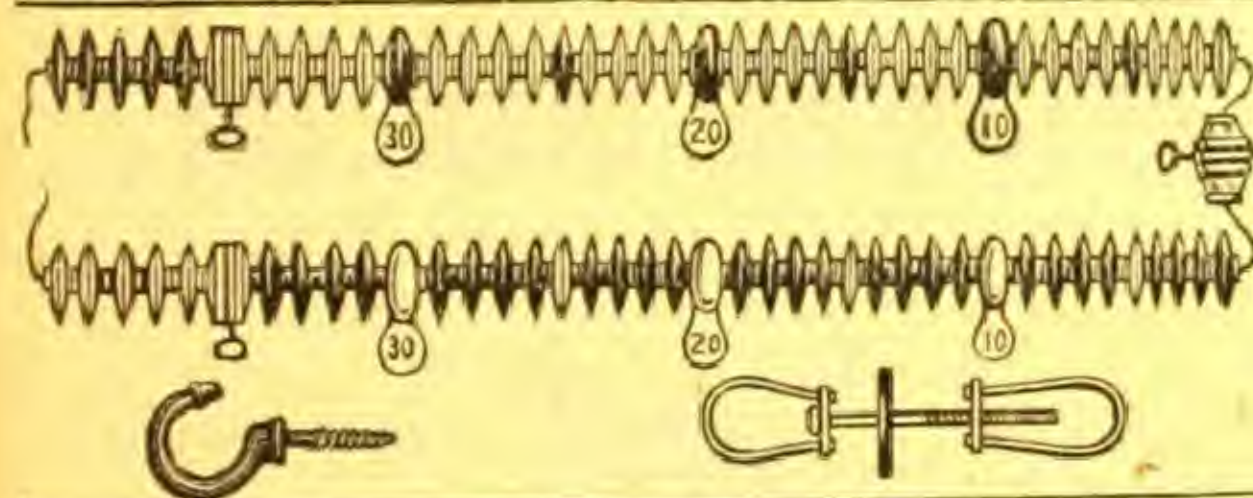


**No. 4 Cue Clamp.**



**Mace.**

No. 1—Cue Clamp.....	Price each, 25c.	Per dozen, \$2 50
No. 2— " .....	" 35c.	" 3 00
No. 3— " .....	" 25c.	" 2 50
No. 4— " .....	" 35c.	" 3 00
Mace, with handle, complete.....	" 50c.	" 5 50



**MARKERS.**

For keeping tally of game, with hooks and stretcher, put up in sets of 50 and 10.

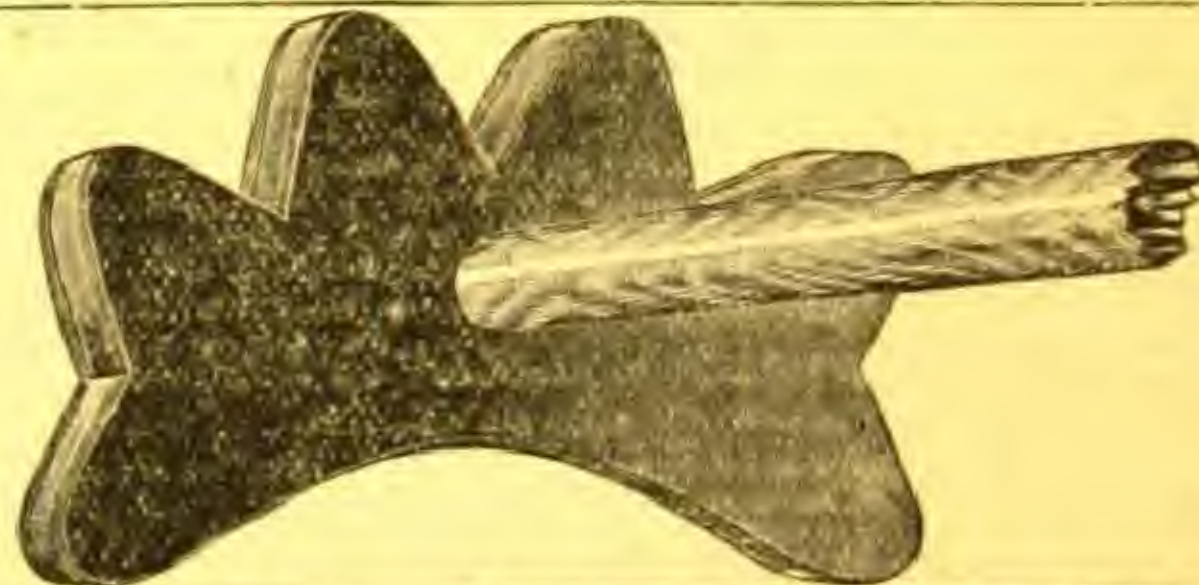
PRICE, per set of 50 and 10, \$1 35.

**BRIDGE, WITH HANDLE.**



Price each.....\$ 40

Price per dozen..... 4 50



In ordering goods, order by the name and number given. Do not tear out the pages of your book, for we shall understand what you want.



## CLOTH CUE WAFERS, WHITE.



For attaching Cue Tips to Billiard Cues. Put up 100 in a box. Price per box.....40c

## CLOTH SPOT WAFERS, BLACK.



For Spotting Billiard Tables. Put up 100 in a box. Price per box.....25c

## GLUE FOR TIPPING CUES.

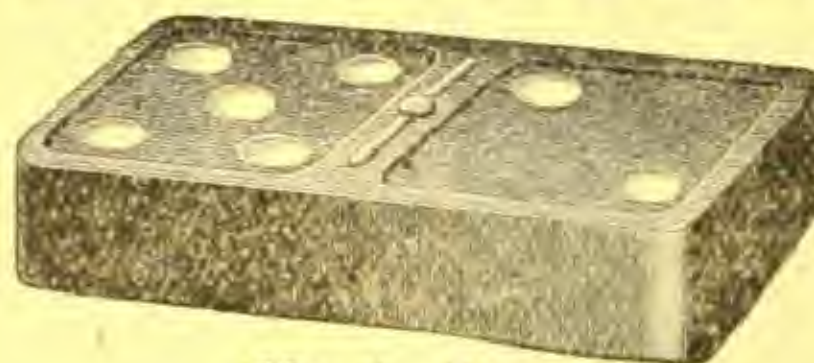


For Cue Tips or any purpose where glue is wanted. Price per bottle.....15c Per doz.....\$1 50

## DOMINOES AND CHECKERS.



No. 8.



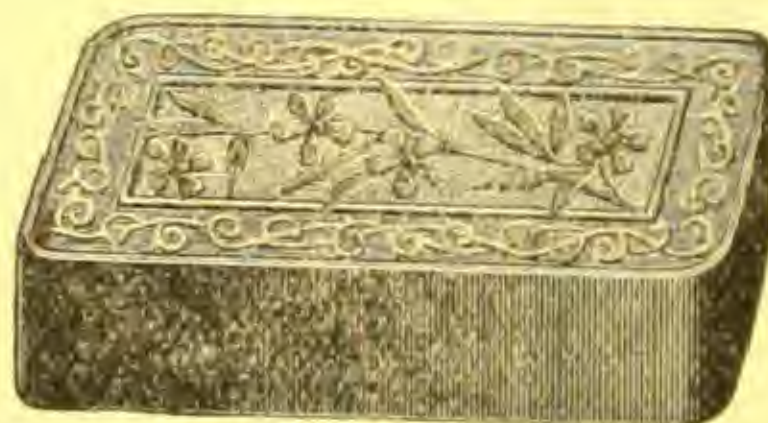
No. 1—Face.



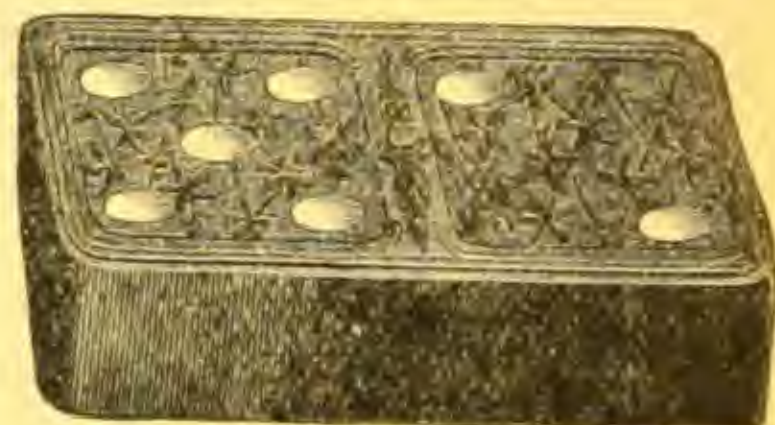
No. 1—Obverse.



No. 9.



No. 2—Obverse.



No. 2—Face

No. 1—Crown Dominoes, 28 pieces, in paper boxes.....	Price per set, 35c.	No. 2—Face	Per dozen sets, \$3 00
No. 2—Nubian Dominoes, 28 pieces, in paper boxes.....	" " 50c.	" " "	" " 5 00
No. 8—Star Checkers, 1½ inch in diameter, 30 pieces.....	" " 15c.	" " "	" " 1 50
No. 9—Crown Checkers, 1½ inch in diameter, 30 pieces.....	" " 30c.	" " "	" " 3 00

## SPANISH MONTE CARDS.



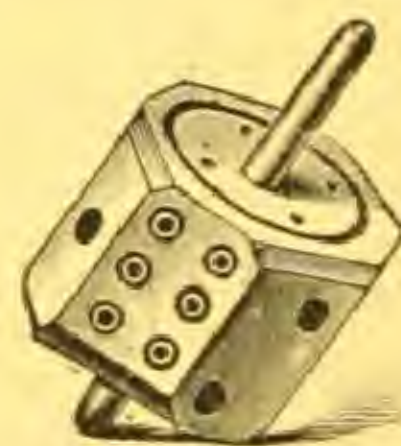
For playing Monte and other Spanish and Mexican games. Have the Spanish Characters and number 48 cards to the deck. Are made from the best of linen stock and handsomely finished. These cards are used a great deal throughout the West.

No. 1—Monte Cards, linen, will wash.  
Per deck.....\$1 00 Per dozen decks, \$10 00

No. 2—Monte Cards.  
Per deck.....\$. 35 Per dozen decks, \$3 75

No. 2 quality are not such good stock and not so well finished.

## SPINNING DICE TOP.



This top is made from solid ivory, and is 1½ inches square. The numbers on sides run from 1 to 8. The top will spin high or low numbers as wanted. An amusing little toy and quite mystifying.

Price each.....\$1 00



## PRINCIPAL OF THE PUBLIC DEBT.

1855 July 1.....	\$ 35,586,858 56	1873 .....	2,234,482,993 20
1856 .....	31,972,537 90	1874 .....	2,251,690,468 43
1857 .....	28,699,831 85	1875 .....	2,232,284,531 95
1858 .....	44,911,881 03	1876 .....	2,180,395,067 15
1859 .....	58,496,837 88	1877 .....	2,205,301,392 10
1861 .....	64,842,287 88	1878 .....	2,256,203,892 53
1860 .....	90,580,873 72	1879 .....	2,345,495,072 04
1862 .....	524,176,412 13	1880 .....	2,120,415,370 68
1863 .....	1,119,772,138 63	1881 .....	2,069,013,569 58
1864 .....	1,815,784,370 57	1882 .....	1,918,312,994 08
1865 .....	2,680,647,869 74	1883 .....	1,884,171,728 07
1866 .....	2,773,236,173 69	1884 .....	1,830,528,923 57
1867 .....	2,678,126,103 87	1885 .....	1,876,424,275 14
1868 .....	2,611,687,851 19	1886 .....	1,756,445,205 78
1869 .....	2,588,452,213 90	1887 Dec. 1.....	1,664,461,536 38
1870 .....	2,480,672,427 81	1888 .....	1,680,917,706 23
1871 .....	2,353,211,332 02	1889 .....	1,608,595,583 00
1872 .....	2,253,251,328 78		

## LENGTH OF TIME AT WHICH MONEY DOUBLES AT INTEREST.

Rate per ct.	Simple Interest	Compound Interest
2 .....	50 years	35 years 1 day
2½ .....	40 years	28 years 26 days
3 .....	33 years 4 months	23 years 164 days
3½ .....	28 years 208 days	20 years 54 days
4 .....	25 years	17 years 246 days
4½ .....	22 years 81 days	15 years 273 days
5 .....	20 years	15 years 75 days
6 .....	16 years 8 months	14 years 327 days
7 .....	14 years 104 days	10 years 89 days
8 .....	12½ years	9 years 2 days
9 .....	11 years 40 days	8 years 16 days
10 .....	10 years	7 years 100 days

One dollar loaned 100 years at compound interest would amount to the following sum:

1 per cent.....	\$ 2 75	12 per cent.....	\$ 84,675 00
3 .....	19 25	15 .....	1,174,405 00
6 .....	340 00	18 .....	15,145,207 00
10 .....	13,809 00	24 .....	2,551,799,404 00

## RESULTS OF SAVING SMALL AMOUNTS OF MONEY.

The following shows how easy it is to accumulate a fortune, provided proper steps are taken. The table shows what would be the result at the end of fifty years by saving a certain amount each day and putting it at interest at the rate of six per cent.:

Daily savings	The result	Daily savings	The result
One cent.....	\$ 950	Sixty cents.....	\$ 57,024
Ten cents.....	9,504	Seventy cents.....	66,528
Twenty cents.....	19,006	Eighty cents.....	76,032
Thirty cents.....	28,512	Ninety cents.....	85,537
Forty cents.....	38,015	One dollar.....	95,041
Fifty cents.....	47,520	Five dollars.....	475,208

Every person wastes enough in twenty or thirty years which, if saved and carefully invested, would make a family independent; but the principal of small savings has been lost sight of in the general desire to become wealthy.

## VALUE OF BRITISH MONEY IN AMERICA.

Shillings.	Dollars.	Cents.	Mills.	Shillings.	Dollars.	Cents.	Mills.	Pounds.	Dollars.	Cents.	Pounds.	Dollars.	Cents.
1	24	2	7	1	69	4	13	3	14	6	1	4	84
2	48	4	8	1	93	6	14	3	38	8	2	9	68
3	72	6	9	2	17	8	15	3	63	0	3	14	52
4	96	8	10	2	42	0	16	3	87	2	4	19	36
5	1	21	0	11	2	66	2	18	4	35	6	24	20
6	1	45	2	12	2	90	4	20	4	84	0	48	40

## STANDARD WEIGHTS OF UNITED STATES COINS.

	Grains.		Grains.
Double Eagle, \$20, gold.....	516	Trade Dollar, silver.....	420
Eagle, \$10, gold.....	258	One Dollar, silver.....	412.5
Half Eagle, \$5, gold.....	129	Half Dollar, silver.....	192.9
Quarter Eagle, \$2.50, gold.....	65.5	Quarter Dollar, silver.....	96.45
Three Dollars, gold.....	77.4	Twenty Cents, silver.....	77.16
One Dollar, gold.....	.8	Dime, silver.....	38.58

## VALUE OF A TON OF SILVER AND A TON OF GOLD.

The value of a ton of silver is \$37,704.87.  
 \$1,000,000 silver coin weighs 58,929.9 lbs. avoirdupois.  
 The value of a ton of pure gold is \$602,799.22.  
 \$1,000,000 gold coin weigh 3,685.8 lbs. avoirdupois.  
 A million dollars, it is said, will weigh 1½ tons in gold, 25 tons in subsidiary silver coin, 26¼ tons in standard silver coin, and 100 tons in nickel.

## CONSUMPTION OF TEA—1890.

The following table gives the approximate consumption of tea in the world:

	Pounds.		Pounds.
Australasia.....	28,500,000	Japan.....	50,000,000
British N'th America.....	20,000,000	Java.....	4,000,000
Brit. West Indies, Guiana and Honduras.....	300,000	North Africa, Morocco.....	1,000,000
Brit. West and South Africa.....	3,000,000	Egypt, etc.....	1,000,000
West Central Asia, apart from Russia.....	3,000,000	Russia in Europe and Asia.....	72,000,000
Thibet and East Asia, outside of China.....	40,000,000	S'th American States.....	12,250,000
China.....	800,000,000	Strait Settlements and East Archipelago.....	1,000,000
Ceylon.....	700,000	Great Britain.....	220,000,000
Europe, apart from Russia.....	18,000,000	Channel Island.....	750,000
India.....	5,000,000	United States, with Pacific coast.....	75,000,000
		Total.....	1,354,500,000

## DURATION OF LIFE OF VARIOUS ANIMALS.

	Years.		Years.
Elephant.....	100 and up	Geese.....	80
Rhinoceros.....	20	Hens.....	10 to 16
Camel.....	100	Pigeons.....	10 to 16
Lion.....	25 to 70	Hawks.....	30 to 40
Tigers, confinement.....	about 25	Crane.....	24
Leopards, ".....	about 25	Blackbird.....	10 to 12
Jaguars, ".....	about 25	Peacock.....	20
Hyenas, ".....	about 25	Pelican.....	40 to 50
Beaver.....	50	Thrush.....	8 to 10
Deer.....	20	Wren.....	2 to 3
Wolf.....	20	Nightingale.....	15
Fox.....	14 to 16	Blackcap.....	17
Llamas.....	15	Linnet.....	14 to 20
Chamios.....	25	Goldfinch.....	20 to 21
Monkeys.....	16 to 18	Redbreast.....	10 to 12
Baboons.....	16 to 18	Skylark.....	10 to 30
Hare.....	8	Titlark.....	5 to 6
Squirrel.....	7	Chaffinch.....	20 to 24
Rabbit.....	7	Starling.....	10 to 12
Swine.....	25	Carp.....	70 to 150
Stag.....	under 50	Pike.....	30 to 40
Horse.....	30	Salmon.....	16
Ass.....	30	Codfish.....	14 to 17
Sheep.....	under 10	Eel.....	10
Cow.....	20	Crocodile.....	100
Ox.....	30	Tortoise.....	100 to 200
Swans.....	200	Whale, estimated.....	1000
Parrots.....	200	Queen Bees.....	4
Ravens.....	200	Drones.....	4 months
Eagle.....	100	Worker Bees.....	6 months

## WOMANS' CHANCES OF MARRIAGE AT VARIOUS AGES.

The following exhibit was computed by Dr. Granville, from the registered cases of 876 married women in France. Of the 876 there were:

3 married at 13 years of age.	28 married at 27 years of age
11 .....	22 .....
16 .....	17 .....
43 .....	9 .....
45 .....	8 .....
77 .....	5 .....
115 .....	7 .....
118 .....	5 .....
86 .....	4 .....
85 .....	3 .....
59 .....	2 .....
53 .....	2 .....
36 .....	1 .....
24 .....	0 .....

## THE WEDDING ANNIVERSARIES.

At end of first year comes the.....	Cotton Wedding
Second year.....	Paper Wedding
Third year.....	Leather Wedding
Fifth year.....	Wooden Wedding
Seventh year.....	Woolen Wedding
Tenth year.....	Tin Wedding
Twelfth year.....	Silk and Fine Linen Wedding
Fifteenth year.....	Crystal Wedding
Twentieth year.....	China Wedding
Twenty-fifth year.....	Silver Wedding
Thirtieth year.....	Pearl Wedding
Fortieth year.....	Ruby Wedding
Fiftieth year.....	Golden Wedding
Seventy-fifth year.....	Diamond Wedding

## SIGHTS AND DISTANCES.

In accordance with the U. S. Army standard of sights and distances, at 30 yards the whites of a man's eyes can be seen; at 100 yards the general lines of a man's face are distinguishable and brass buttons can be counted; at 200 yards the lines of the face are confused and the rows of buttons look like stripes; at 300 yards details of clothing disappear; at 400 yards the movements of a man's limbs are distinct; at 600 yards it becomes impossible to see the motions of a man's arms and legs; at 800 yards a group of men standing together can not be counted; at 1,000 yards a company of soldiers look like a broad line; at 1,200 yards a man can not be told from a woman, but horsemen are distinguishable from footmen; at 1,600 yards it is impossible to distinguish a man from a horse; at 2,000 yards a horseman is a mere speck.

## CUBIC MEASURE.

A load of earth contains a cubic yard and weighs about 3,250 pounds.

Railway and transportation companies estimate light freight by the number of cubic feet it occupies; but heavy freight is estimated by weight.

A pile of wood 4 feet wide, 4 feet high and 8 feet long contains 1 cord; and a cord foot is 1 foot in length of such a pile.

A perch of stone or masonry is 16½ feet long, 1½ feet wide and 1 foot high and contains 24½ cubic feet.

A brick is usually 8 inches long, 4 inches wide and 2 inches thick; hence 27 bricks make a cubic foot.

## THE SEVEN WONDERS OF THE WORLD.

Pyramids of Egypt.  
 Hanging Garden of Babylon, Tower, Walls and Terrace.  
 Statue of Jupiter Olympus, on the Capitoline Hill at Rome.  
 Temple of Diana, at Ephesus.  
 Pharos, or Watch Tower, at Alexandria, Egypt.  
 Colossus of Rhodes, a statue 105 feet high, overthrown by an earthquake 224 B. C.  
 Mausoleum at Halicarnassus, a Grecian-Persian city in Asia Minor.



**DICE, DICE CUPS, ETC.****WHITE COMPOSITION IVORY DICE.**

No. 1—COMBINATION DICE.



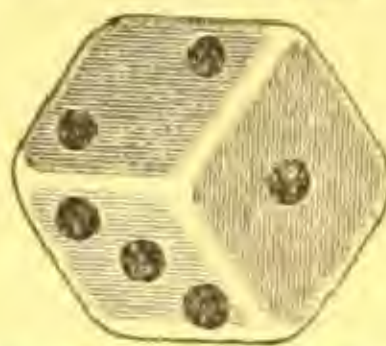
No. 2—WHITE POKER DICE.

These dice have corners slightly rounded. They are  $\frac{5}{16}$  in. square in perfect imitation of ivory. No. 1 has spots a different color. No. 2 has card faces in place of spots.

No. 1, per set of 5 ..... 45c Per dozen sets ..... \$4 50  
No. 2, " " " ..... 50c " " " ..... 6 00

**BLACK COMPOSITION IVORY DICE.**

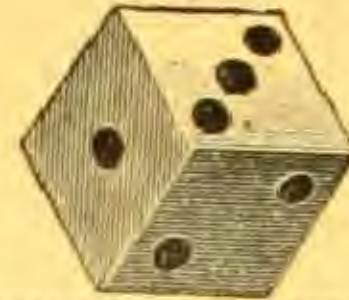
No. 2 1/2—BLACK POKER DICE.



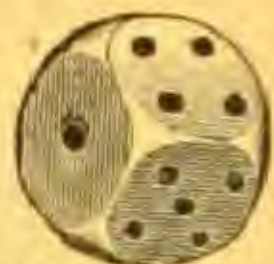
No. 3—BLACK CRAP DICE.

No. 2 1/2 is black with card faces, same as No. 2. Is same size only difference is the color of dice. No. 3 is jet black dice with white spots, same size and same composition as No. 1. Is intended as a crap dice.

No. 2 1/2, per set of 5 ..... 50c Per dozen sets ..... \$6 00  
No. 3, " " " ..... 45c " " " ..... 5 00

**BONE DICE.**

No. 5—SQUARE BONE DICE.



No. 8—ROUND CORNER BONE DICE.

These dice are from the best quality of bone; the spots are sunk in and blackened.

Size.	Per set of 5.	Per 100 Pieces.
$\frac{5}{16}$ in. Square Corners	5c	\$ 90c
$\frac{7}{16}$ in. " "	10c	1 75
$\frac{9}{16}$ in. " "	15c	2 50
$\frac{5}{8}$ in. Round " "	10c	1 75
$\frac{7}{8}$ in. " "	15c	2 50
$\frac{15}{16}$ in. " "	20c	4 00

**BLACK DIAMOND DICE.**

No. 11—SQUARE.



No. 11—ROUND.

Are a hard black composition with white spots.

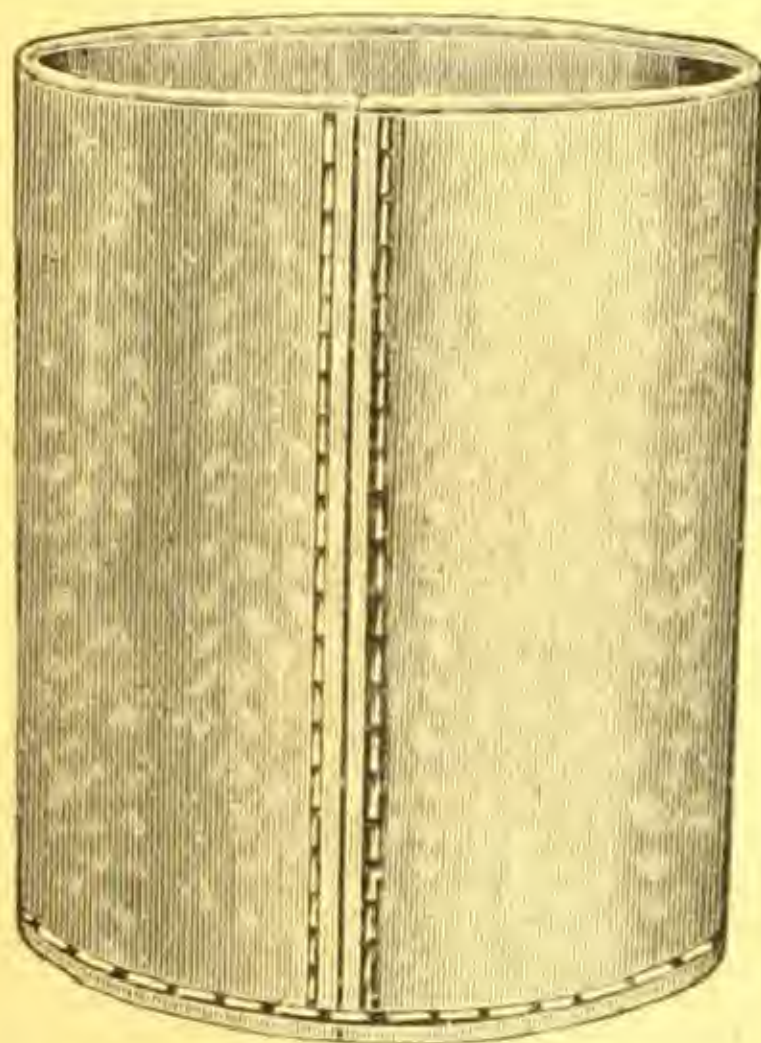
Size.	per set of 5, Square cor.,	5c	Round cor.,	5c
$\frac{5}{16}$ in.	" " " "	15c	" " "	15c
$\frac{7}{16}$ in.	" " " "	20c	" " "	20c
$\frac{9}{16}$ in.	" " " "	25c	" " "	25c
$\frac{5}{8}$ in.	" " " "	30c	" " "	30c
$\frac{7}{8}$ in.	" " " "	35c	" " "	35c

**GENUINE IVORY DICE.**

Polished and handsomely finished; have square corners and are very neat.



$\frac{5}{16}$ inch, each	25c	Per set of 5	\$1 25
$\frac{7}{16}$ " "	30c	" "	1 50
$\frac{9}{16}$ " "	70c	" "	3 50



No. 1—LEATHER DICE CUPS.

**LEATHER DICE CUPS.**

I carry in stock a great variety of dice cups. Probably the most common cup in use is the heavy sole leather cup. No. 1 is made from the best of leather and hand stitched; the seams are pounded down perfectly smooth.

	EACH.	DOZ.
No. 1 Cup— $2\frac{1}{2} \times 3\frac{1}{2}$ in.	25c	\$3 00
No. 2 Embossed Cup— $2\frac{1}{2} \times 3\frac{1}{2}$ in.	35c	4 00

**PATENT IVORY DICE CUPS.**

These Pat. Ivory Dice Cups are made from a beautiful composition and decorated in various colors in imitation of Ivory, Amber, Carnelian, etc.; they are indestructible and the handsomest cup that can be bought.

	EACH.	PER DOZ.
No. 4—Pat. Ivory, small fancy, $1\frac{1}{2} \times 3$	40c	\$4 50
No. 7— " " large " $2\frac{1}{2} \times 3$	80c	9 00
No. 13— " " plain, $2\frac{1}{2} \times 3$	50c	5 50



No. 10—WOOD DICE CUPS.



No. 4—PAT. IVORY DICE CUPS.



No. 7—PAT. IVORY DICE CUPS.

**WOOD DICE CUPS.**

Wood Dice Cups are turned out of a solid block of hard wood, are neatly stained and made in three sizes, each one slips inside the other; are usually sold in sets of 3, thus making a cup of any size wanted and suitable for and size dice. Are probably the cheapest dice cup made.

	EACH.	PER DOZ.
No. 10—Wood Cup, small size, $1\frac{1}{2} \times 3\frac{1}{2}$	15c	\$1 75
No. 11— " " medium size, $2\frac{1}{2} \times 3\frac{1}{2}$	20c	2 25
No. 12— " " large size, $2\frac{1}{2} \times 3\frac{1}{2}$	25c	2 75
Per set of three, nested inside each other	50c	5 50

**RUBBER DICE CUPS, No. 3.**

These cups are becoming very popular. They are made of soft rubber and so can not scratch or mar the counter in using; they last a long time and do not make the noise in shaking that other styles do.

	EACH.	PER DOZ.
No. 3 Rubber Dice Cups, $2\frac{1}{2} \times 3\frac{1}{2}$	35c	\$4 00



## AMOUNT OF SEED REQUIRED TO PLANT AN ACRE.

Kind of Seed.	Quantity.
Asparagus, in 12-inch drills.....	16 quarts
Asparagus plants, 4 by 1½ feet.....	8,000
Beets and mangold, drills 2½ feet.....	9 pounds
Broom corn, in drills.....	12 pounds
Barley.....	2½ bush.
Beans, bush, in drills 2½ feet.....	1½ bush.
Beans, pole, Lima, 4 by 4 feet.....	20 quarts
Beans, Carolina, prolific, etc., 4 by 3 feet.....	10 quarts
Clover, white Dutch.....	13 pounds
Clover, Lucerne.....	10 pounds
Clover, Alsike.....	6 pounds
Clover, large red with timothy.....	12 pounds
Clover, large red without timothy.....	16 pounds
Corn, sugar.....	10 quarts
Corn, field.....	8 quarts
Corn, salad, drill 10 inches.....	25 pounds
Cucumber, in hills.....	3 quarts
Cabbage, outside, for transplanting.....	12 ounces
Cabbage, sown in frames.....	4 ounces
Carrot, in drills 2½ feet.....	4 pounds
Celery, seed.....	8 ounces
Celery, plant, 4 by ½ feet.....	25,000
Flax, broadcast.....	20 quarts
Grass, red top or heads.....	20 quarts
Grass, blue.....	28 quarts
Grass, rye.....	20 quarts
Grass, timothy with clover.....	6 quarts
Grass, timothy without clover.....	10 quarts
Grass, orchard.....	25 quarts
Lettuce, in rows 2½ feet.....	3 pounds
Lawn grass.....	35 pounds
Melons, water, in hills 8 by 8 feet.....	3 pounds
Melons, citrons, in hills 4 by 4 feet.....	2 pounds
Oats.....	2 bush.
Onion, in bed for sets.....	50 pounds
Onions, in rows for large bulbs.....	7 pounds
Peas, in drills, short varieties.....	2 bush.
Peas, in drills, tall varieties.....	1 to 1½ bush.
Peas, broadcast.....	3 bush.
Potatoes.....	8 bush.
Parsnips, in drills 2½ feet.....	5 pounds
Pepper, plants, 2½ by 1 foot.....	17,500
Pumpkin, in hills 8 by 8 feet.....	2 quarts
Parsley, in drills 2 feet.....	4 pounds
Radish, in drills 2 feet.....	10 pounds
Rye, broadcast.....	1½ bush.
Rye, drilled.....	1½ bush.
Squash, bush, in hills 4 by 4 feet.....	3 pounds
Tomatoes, in frames.....	3 ounces
Tomatoes, seed, in hills 3 by 3 feet.....	8 ounces
Tomatoes, plants.....	3,800
Turnips, in drills 2 feet.....	3 pounds
Turnips, broadcast.....	3 pounds
Wheat, broadcast.....	2 bush.
Wheat, in drills.....	1½ bush.

## LENGTH OF TIME SEEDS RETAIN THEIR VITALITY.

Vegetables.	Years.	Vegetables.	Years.
Asparagus.....	2 to 3	Cucumber.....	8 to 10
Beans.....	2 to 3	Melon.....	8 to 10
Carrots.....	2 to 3	Pumpkin.....	8 to 10
Celery.....	2 to 3	Squash.....	8 to 10
Corn (on cob).....	2 to 3	Broccoli.....	5 to 6
Leek.....	2 to 3	Cauliflower.....	5 to 6
Onion.....	2 to 3	Artichoke.....	5 to 6
Parsley.....	2 to 3	Endive.....	5 to 6
Parsnip.....	2 to 3	Pea.....	5 to 6
Pepper.....	2 to 3	Radish.....	4 to 5
Tomato.....	2 to 3	Beets.....	3 to 4
Egg Plant.....	1 to 2	Cress.....	3 to 4
Lettuce.....	3 to 4		
Mustard.....	3 to 4	Herbs.	Years.
Ukra.....	3 to 4	Anise.....	3 to 4
Rhubarb.....	3 to 4	Caraway.....	1 to 2
Spinach.....	3 to 4	Summer Savory.....	2 to 3
Turnip.....	3 to 6	Sage.....	2 to 3

## QUANTITY OF OIL IN SEEDS.

Kinds of Seed	Per ct. Oil	Kinds of Seed	Per ct. Oil
Oats.....	6½	Rape Seed.....	55
Clover Hay.....	5	Sweet Almond.....	47
Wheat Bran.....	4	Turnip Seed.....	45
Oat Straw.....	4	White Mustard.....	37
Meadow Hay.....	3½	Bitter Almond.....	37
Wheat Straw.....	3	Hemp Seed.....	19
Wheat Flour.....	3	Lin Seed.....	17
Barley.....	2½	Indian Corn.....	7

## FOODS FOR STOCK.

The following table shows the number of pounds of various products used as food for stock, which are equivalent in value to 10 pounds of good hay.

Food.	Pounds	Food.	Pounds
Barley.....	5 to 6	Peas and Beans.....	3 to 5
Cabbage.....	20 to 30	Potatoes.....	20 to 25
Carrots, red.....	25 to 30	Straw, barley.....	20 to 40
Carrots, white.....	40 to 45	Straw, oat.....	20 to 40
Clover, green.....	45 to 50	Straw, pea.....	10 to 15
Indian Corn.....	5 to 7	Straw, wheat.....	40 to 50
Mangel wurzel.....	30 to 35	Turnips.....	45 to 50
Oats.....	4 to 7	Wheat.....	5 to 6
Oil Cake.....	2 to 4		

## COMPARATIVE VALUE OF DIFFERENT FOOD FOR STOCK.

One hundred pounds of good hay for stock are equal to:

Articles	Pounds	Articles	Pounds
Beets, white silesia.....	669	Lucerne.....	89
Turnips.....	469	Clover, red, dry.....	88
Rye Straw.....	429	Buckwheat.....	78½
Clover, red, green.....	373	Corn.....	62½
Carrots.....	371	Oats.....	59
Mangolds.....	268½	Barley.....	58
Potatoes, kept in pit.....	350	Rye.....	53½
Oat Straw.....	317	Wheat.....	44½
Potatoes.....	300	Oil Cake, linseed.....	43
Carrot Leaves (tops).....	135	Peas, dry.....	37½
Hay, English.....	100	Beans.....	28

## WARMTH AND STRENGTH DERIVED FROM VARIOUS ARTICLES OF FOOD AND DRINK.

Gr's of Strength yielded by 1lb of 7,000 grains.	Grains	Gr's of Warmth yielded by 1lb of 7,000 grains.	Grains
Beer or Porter.....	1	Whey.....	150
Parsnips.....	12	Turnips.....	238
Turnips.....	12	Beer and Porter.....	315
Whey.....	13	Battermill.....	335
Greens.....	14	Skimmed Milk.....	351
Potatoes.....	24	New Milk.....	378
Skimmed Milk.....	34	Carrots.....	390
New Milk.....	35	Parsnips.....	425
Buttermilk.....	35	Potatoes.....	770
Barley.....	70	Fresh Fish.....	980
Rice.....	70	Beef Liver.....	1220
Bacon.....	78	Red Herrings.....	1455
Rye Bread.....	89	Baker's Bread.....	1990
Baker's Bread.....	90	Fresh Beef.....	2300
Pearl Barley.....	91	Molasses.....	2300
Fresh Pork.....	108	Skim Milk Cheese.....	2350
Seconds Flour.....	120	Cheddar Cheese.....	2550
Corn Meal.....	125	Seconds Flour.....	2700
Fresh Fish.....	129	Rye Bread.....	2700
Cocoa.....	130	Rice.....	2750
Oatmeal.....	140	Barley Meal.....	2780
Mutton.....	140	Indian Meal.....	2800
Fresh Beef.....	172	Sugar.....	2900
Beef Liver.....	200	Fresh Pork.....	3100
Split Peas.....	250	Bacon.....	4200
Cheddar Cheese.....	310	Butter.....	4700
Skim Milk Cheese.....	360	Lard.....	4800
		Drippings.....	5500

## DIGESTION OF FOOD.

The following table shows the time, in hours and minutes, required for the digestion of the more common articles of food:

KIND OF FOOD.	Hrs.	Min	KIND OF FOOD.	Hrs.	Min
Rice, boiled.....	1		Eggs, soft boiled.....	3	
Eggs, whipped.....	1	30	Beefsteak, broiled.....	3	
Trout, fresh, fried.....	1	30	Mutton, broiled.....	3	
Soup, barley, boiled.....	1	30	Mutton, boiled.....	3	
Apples, sweet, raw.....	1	30	Soup, bean, boiled.....	3	
Vealsteak, broiled.....	1	45	Chicken soup, boiled.....	3	
Sago, boiled.....	1	45	Perk, salt, broiled.....	3	15
Tapioca, boiled.....	2		Mutton, roasted.....	3	15
Barley, boiled.....	2		Bread Corn, baked.....	3	15
Milk, boiled.....	2		Carrot, boiled.....	3	15
Liver, beef, broiled.....	2		Sausage, broiled.....	3	20
Eggs, fresh, raw.....	2		Oysters, stewed.....	3	30
Apples, sour, raw.....	2		Butter.....	3	30
Cabbage, raw.....	2		Cheese, old.....	3	30
Milk.....	2	15	Bread fresh, baked.....	3	30
Eggs, roasted.....	2	15	Turnips, flat, boiled.....	3	30
Goose, roasted.....	2	15	Potatoes, Irish, boiled.....	3	30
Turkey, roasted.....	2	30	Eggs, hard, boiled.....	3	30
Cake, sponge baked.....	2	30	Green corn, boiled.....	3	45
Hash, warmed.....	2	30	Beans and Beets, boiled.....	3	45
Beans, pod, boiled.....	2	30	Salmon, salted, boiled.....	4	
Parsnips, boiled.....	2	30	Veal, fresh, fried.....	4	30
Potatoes, Irish, baked.....	2	30	Cabbage, boiled.....	4	30
Custard, baked.....	2	50	Suet, beef, boiled.....	5	30
Oysters, raw.....	2	55			

## TO FIND THE NUMBER OF TONS OF HAY IN OLD STACKS.

RULE.—Find the area of the base in square yards; then multiply the area of the base by half the altitude of the stack in yards, and divide the product by 15; the quotient will be the number of tons.

EXAMPLE.—How many tons of hay in a circular stack whose diameter at the base is 8 yards, and height 9 yards?

SOLUTION.—50.265, area of base in square yards,  $\times 4\frac{1}{2}$ , half the altitude, = 226.192 divided by 15 = 15.079 tons.

## TRIFLES.

In 1620 all New England contained less than three hundred white inhabitants.

Two hundred and fifty years ago all the land of New York City and the county was purchased for \$24.00—the city then consisted of less than a dozen log cabins.

Fifty years ago there were less than 5,000 white persons west of Lake Michigan.



# New Styles of Composition Poker Chips.

Any of the following 26 designs can be had either in Red, White, Blue, Green or Yellow, and in any quantity of each that is wanted.

As our trade in these new patterns has been enormous, it will be well in ordering to mention at least two different numbers, so that if we are out of one we can substitute the other, without the delay of writing you.

## Plain Chips.

1½ inch.

RED, WHITE, BLUE,  
GREEN or YELLOW.

Per 100, **25c.**

Per 1,000, **\$2.00**



## Engraved Chips.

1½ inch.

RED, WHITE, BLUE,  
GREEN or YELLOW.

Per 100, **\$ 1.00**

Per 1,000, **10.00**

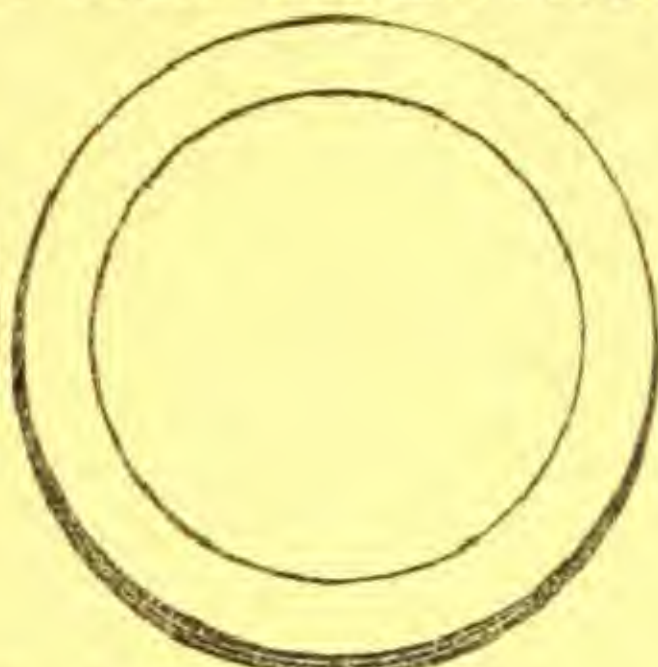
These Chips are Guaranteed Not to Break  
with Ordinary Usage and to Stack Perfectly.

Immense quantities of Poker Chips are sold and used, but the business in the past has been in the hands of parties who continually flooded the country with designs that were out of date, and which when new were of the crudest kind of engraving, on stock that was equally as bad. Fully appreciating these defects and realizing the importance of the trade, we have at great expense to ourselves brought out the following new and artistic designs, all of which we have copyrighted, and offer them from superior stock to anything heretofore made, at the usual low prices at which they have always sold Poker Chips.

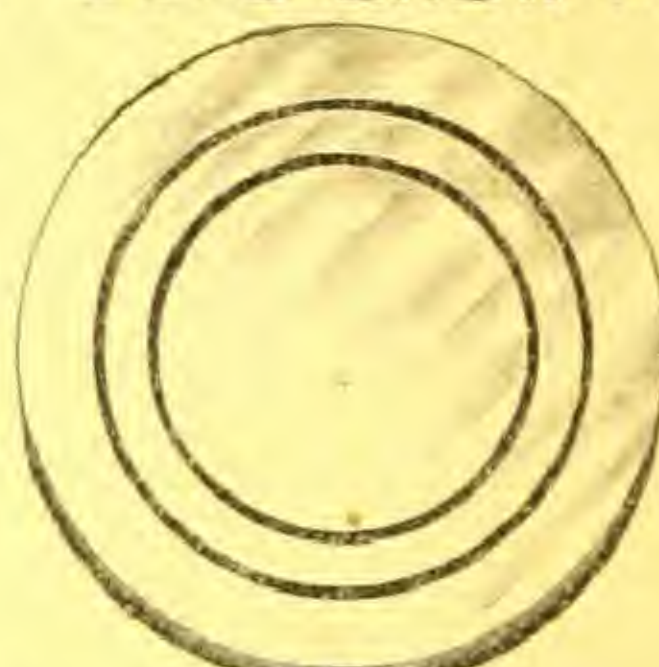
DESIGNS COPYRIGHTED. CUTS SHOW FULL SIZE.



Plain Chips.



No. 1—Single Lined.



No. 2—Double Lined.



No. 33—Bull Dog.



No. 44—Horse Shoe.



No. 55—Tiger.



No. 66—Full Hand.



No. 77—Spread Eagle.



No. 9—Penny Ante.



No. 9—Nickel Ante.



No. 9—Ten Cent Limit.



No. 9—Quarter Limit.



# New Styles of Composition Poker Chips.

**THE DESIGN IS THE SAME ON BOTH SIDES OF THE CHIPS.**

All of these 26 handsome designs are put up in neat boxes containing 100 chips each, either Red, White, Blue, Green, Yellow or in assorted colors to suit the purchaser. Any two of the designs or any different colors of the same design will stack together perfectly as every one of the entire 26 are gauged to the same thickness. They are all  $1\frac{1}{2}$  inches in diameter and sold at the following uniform price.

**Per 100, \$1.00.**

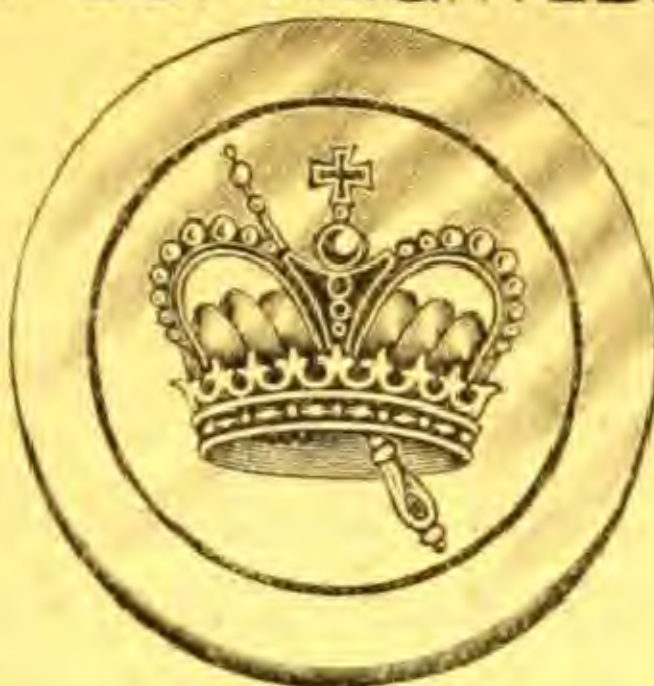
**Per 1,000, \$10.00.**

A single box of 100 packed weighs 35 oz. and can be sent by mail for 35c. additional.

**DESIGNS COPYRIGHTED. CUTS SHOW FULL SIZE.**



No. 111—Bee Hive.



No. 122—Crown.



No. 133—Elephant.



No. 144—Swan.



No. 177—Anchor.



No. 188—Horse Head.



No. 199—Dog's Head.



No. 200—Light House.



No. 211—Owl.



No. 222—Rose.



No. 233—Acorn.



No. 244—Shamrock.



No. 255—Cap and Whip.



No. 275—Ram's Head.



No. 300—Home, Sweet Home



No. 26—Plain Celluloid

Round edge  $1\frac{1}{2}$  inch.

Per 100.....\$ 2 50

Per 1000..... 22 50

Entered according to the Act of Congress in the year 1894, by B. A. Stevens,  
in the Office of the Librarian of Congress at Washington.



**OFFER EXTRAORDINARY!**

No. 30.

**75c**  
**per**  
**100.**



No. 40.

**\$7.50**  
**per**  
**1,000.**



No. 50.

I have issued three new special designs in Poker Chips which I make in such large quantities that I am able to put the price at **75c PER 100 OR \$7.50 PER 1,000**. These designs are my own and new, so that you are not likely to find chips of this pattern used by outsiders. The composition is **A GOOD IMITATION OF IVORY**, the colors are solid clear through the chip and the engraving of design is very neat and pretty. **ONLY THESE THREE DESIGNS WILL BE SOLD AT THIS PRICE**. Chips guaranteed to stack perfectly. Colors are Red, White and Blue and come packed 100 in a box, assorted to suit the purchaser. **YOU CAN NOT BEAT THIS PRICE ANYWHERE IN THE UNITED STATES.**

**75c PER HUNDRED.****\$7.50 PER THOUSAND.**

30c extra will pay postage on one box to any part of the United States and then make the chips less in price than any that you can buy elsewhere.

**THE STEVENS NOISELESS POKER CHIPS.****AT LAST WE HAVE PRODUCED IT.****A POKER CHIP THAT IS INDESTRUCTIBLE.****ABSOLUTELY NOISELESS IN HANDLING.****STACKS PERFECTLY, AND AT A LOW PRICE.****PRICE, \$1.50 PER HUNDRED. \$15.00 PER THOUSAND.**

**1 1/2 Inches in**  
**Diameter.**



**Each 100 packed as above, 25 Red, 25**  
**Blue and 50 White.**



**Perfectly Noiseless**  
**Clean and Indestructible.**

There has been a continued call for a perfectly noiseless poker chip; paper chips soon wear out, become soiled and useless; celluloid chips were too light in weight, hard rubber ones too expensive and various reasons why noiseless chips were not satisfactory. Soft rubber was the thing, but it was almost impossible to produce the colors and offer chips much lower than genuine Ivory goods. At last I have perfected a process by which I have gained the required end and offer the neatest and cleanest plain poker chips in Red, White and Blue colors that can be found, at the low price of **\$1.50 per box or \$15.00 per 1,000**. The color goes clear through chips, the red is very bright and blue the same; they are very soft and pliant, have rounded edges, smoothly finished and are guaranteed to stack perfectly, be absolutely noiseless and last a life time.

Only the one plain style is made, as no design can be put in the rubber.

**PRICE, \$1.50 PER HUNDRED.****\$15.00 PER THOUSAND.****THE DEVOTEE'S MANUAL,**

—OR—

**The History of the Four Kings.**

By **JACK POTT, Esq.**, Author of "Miss Deal's Vicissitude's," "The Last Chip," "The Fatal Raise," etc.

(PATENTED AND COPYRIGHTED.)

The most unique card case ever offered, each containing an elegant pack of gold edge "National Playing Cards."



	Price each.	Per doz.
No. 1—Silk Plush covers, various colors.....	\$0 60	\$7 00
No. 2—Seal Leather covers, red and black.....	60	7 00
No. 3—Oxidized Silver, ornamented, and silk plush covers.....	85	10 00
No. 4—Oxidized Silver, ornamented covers.....	1 00	12 00

Please order by numbers. The Devotee's Manuals are only sold with Cards complete.





**JACK POTS.**

Cut full size, made from composition. Center part stands out in relief and different color from balance.

Price per doz.....50c

**BUCKS.**

Cut full size, made from composition. Center part is in relief and different color from balance, very neat.

Price per doz.....\$1 50

**IVORY JACKS.**

Cut full size, made from imitation ivory and will not break; head is in relief, very handsome and can not be told from genuine ivory.

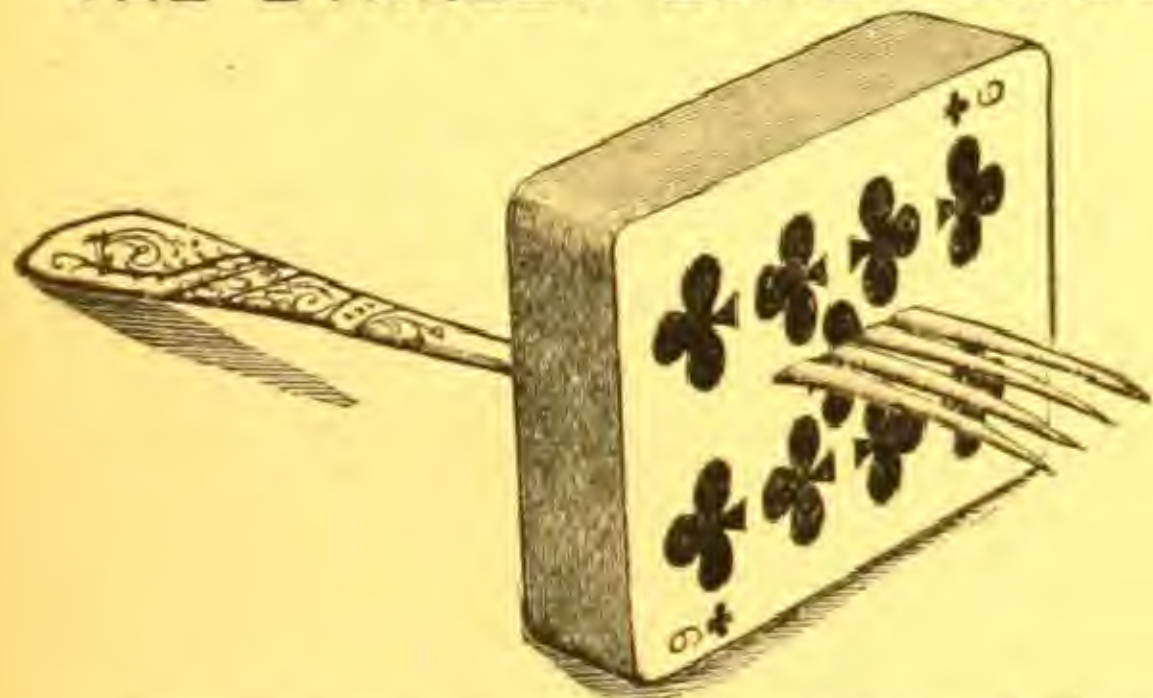
Price per doz.....\$2 50

**No. 6, Dice Shaker.**

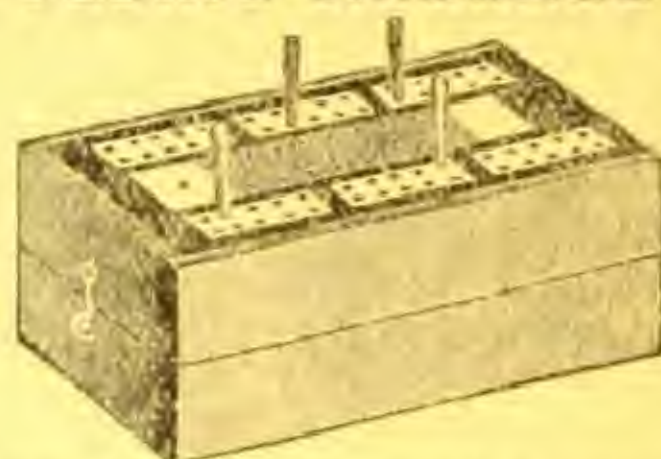
Machine stands 58 inches high. Drop a nickel in the slot, count the spots on dice, add together, refer to number on card and get a cigar if you get the right number of spots. Sometimes you get one cigar, two cigars and perhaps twenty-five cigars, and perhaps none. Again there is the satisfaction of having the dice thrown for your money, and that is where the fascination comes in. Besides there is the alluring chance of getting twenty five cigars for five cents, if the dice in the cups throw six aces, or half a dozen sixes. The machine is a wonderful success, and any one who buys one is sure to make big money out of it, as it doubles their sales on

cigars, and will take in ten cents for every five-cent cigar the players win. The cups contain three dice each. You count the spots and compare with card on machine, which explains itself.

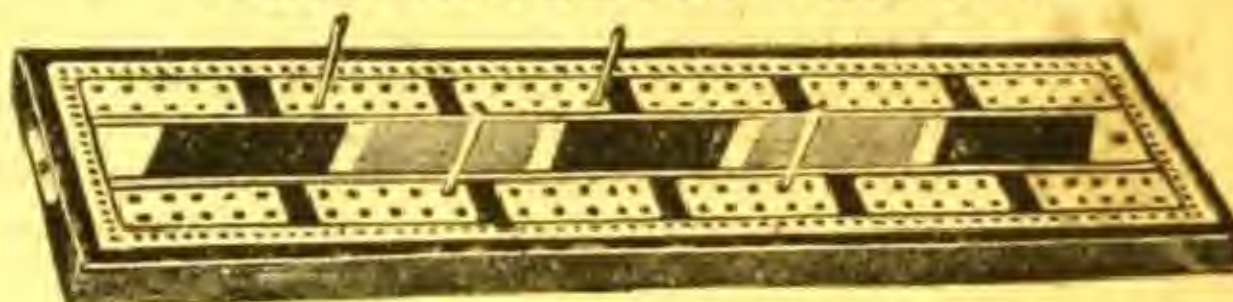
It is a very handsome machine, made of solid oak, with all metal parts nickel plated, and stands on an iron column. Shipped, securely boxed, to any part of the United States on receipt of price, \$15 00.

**THE STANLEY CARD HOLDER.**

This is the neatest card holder that can be imagined, entirely a new pattern. When it lays on the table looks as though the deck of cards were ruined by running a fork through them; but lo! on lifting out center you have a complete deck unharmed and ready for playing. A splendid delusion and sold complete, the cards are highly enameled and gilt edge. Price complete 50c.

**No. 1 FOLDING CRIBBAGE BOARD.**

Made from Mahogany, neatly inlaid, with light colored woods, space inside for deck of cards and pins. Is furnished complete with pins, no cards. Opens out full length in playing. Price each.....50c.

**No. 2 CRIBBAGE BOARD.**

Made from Mahogany, handsomely inlaid with ivory and fancy colored woods, holes in each end to hold pins when not in use, that cover with small piece of metal. Complete with pins price each \$. 85.

**No. 7 DICE SHAKER.**

Here is another style of dice machine; is used as a penny-in-the-slot, cigar machine. Is neatly made from oak with fancy corners, the card in front can be changed at will; glass globe on top does not easily break. This size and style machine is very handy for cigar counters. You will sell loads of cigars at a big profit by using it. Is 7½x11 inches and 13 inches high, weighs 7 lbs. Price each.....\$6 00.



## UNITED STATES



## PLAYING CARDS.

I carry a complete line of the Russell & Morgan United States Playing Cards. As all card players know, they are the standard brand of cards. The designs are beautiful and the quality and finish the very best that is

made. I buy in very large quantities and offer them by the dozen packs, or in as small a quantity as wanted, at or below wholesale prices. Orders of two gross or over I will make special inducements on.

**No. 343, CADETS.**

For amusement, toy cards, solitaire, etc. Perfectly rounded corners, indexed, and have all the qualities of full-sized playing cards. Comprise six desirable calico backs (blues, greens and browns), assorted in each dozen. Every pack in a neat tuck box. Two dozen packs in a carton.

Price per doz. .... 40c.

NOTE THE REDUCTION IN PRICE OF No. 999.

**No. 999, STEAMBOAT.**

Rounded corners and indexed, comprising six neat calico backs (blues, greens and browns). Every pack in a neat tuck box. Each kind packed solid; twelve packs of one kind in a carton.

Price per doz. .... 40c.



CUT IN PRICES ON No. 101.

**No. 101, TIGERS, Extra Quality.**

Seven attractive plaid, star and calico backs of different designs and colors. The plaid backs are red and blue, red and black, and red and green. Every pack in a tuck box having the "Tiger" trademark printed thereon; each kind packed solid; twelve packs of one design and color in a carton.

Price per doz. .... 60c.

**No. 155, TOURIST.**

Twelve beautiful and appropriate set pattern backs (reds, blues, greens and browns) in each dozen. Put up in tuck boxes printed in four colors, the color of printing on box indicating the color of backs contained. Assorted colors in each dozen. Twelve packs in a carton.

Price per doz. .... \$1 00.

**No. 29, FAUNTLEROY.**

The "Fauntleroy" are small size, new and novel, with enameled ivory finish, and contain appropriate character backs—"Dick," "Mr. Hobbs," "Dearest," and "The Earl,"—printed in red, blue and brown, making a complete assortment in each dozen. Each pack is in a nicely printed, enameled tuck card case, illustrating the character of design of back contained. This grade, with illustrated Fauntleroy character backs, is especially adapted for retailing in sets embracing all the characters as well as in single packs.

Price per doz. .... \$1 00.

**No. 29x Extra Fauntleroy.**—Same as above but with gold edges. Price per doz. .... \$1 50.

**No. 188, CAPITOL.**

Twelve beautiful popular backs, in pink, blue and buff tinted and white enamel, assorted in each dozen. Wrappers printed to correspond with color of backs. Put up in enameled tuck boxes, printed in colors corresponding also with color of backs.

Price per doz. .... \$2 00.

**No. 188x Extra Capitol.**—Same as above but with gold edges. Price per doz. .... \$2 75.

THIS PRICE HAS BEEN LOWERED.

**No. '45, TEXAN.**

Star and calico backs, of different designs and colors, put up in enameled tuck boxes and in wrappers indicating the design and color of backs. These cards are of superior strength and quality of stock, and will outwear any similar cards. Made especially to meet the demands of players desiring cards with a higher finish than is obtained on cards of a cheaper grade.

Price per doz. .... \$1 50.

**No. 202, SPORTSMAN'S.**

Linen stock. Highly finished enamel. Twelve handsome and appropriate sportsman's backs—red, blue, green and brown—assorted in each dozen. Each pack wrapped and in a nice telescope card case. Wrappers indicate the color of backs.

Price per doz. .... \$3 00.

**No. 202x, Extra Sportsman's.**—Same as above but with gold edges. Price per doz. .... \$3 75.

**No. 303, ARMY AND NAVY.**

Designed principally for club use. Finest poker and whist cards. Double enamel, highest finish. Eighteen popular backs—Angel, London, Club, etc.—red, blue, green and brown. Each pack wrapped in a beautiful wrapper printed in five colors and inclosed in a handsome cloth (imported) telescope card case.

Price per doz. .... \$4 00.

**No. 505, Extra Army and Navy.**—Same as above but with gold edges. Price per doz. .... \$5 50.

**No. 707 CABINET.**

A revelation in playing cards. This grade is made of fine linen stock, with highly finished enamel, and contains all new and artistic landscape sketch backs, without margin—Water Lily, Forest, Old Mill—printed with high art colors of six different tones, making a complete and handsome assortment in each dozen. They are put up in landscape sketch wrappers indicating the design of the backs contained, and are inclosed in fine imported leatherette boxes. The "Cabinets" are the most elegant line ever produced at a medium price.

Price per doz. .... \$2 50.

**No. 707x, Extra Cabinets.**—Same as above but with gold edges. Price per doz. .... \$3 25.

Order by the above numbers. Special inducements offered on orders of two gross or over. Positively no cards returned. I will send samples of cards to any one wishing them; one of each brand showing quality, but cannot send one of each design of back, as the designs are so many. These cards are the standard cards used throughout the United States. They are sold everywhere, and any one who uses cards knows what they are. If you order of me you can buy them as cheap as your dealer can get them, and save the profit he would otherwise make.



## U. S. Playing Cards!

808 Bicycle.

\$1.25 Per Doz.



## U. S. Playing Cards!

808 Bicycle.

\$1.25 Per Doz.

## No. 808 BICYCLE.

## Special Inducements for the Season of 1893, on our 808 Bicycle Cards.



As all card players know, the standard design, Bicycle, No. 808, of U. S. Playing Cards, is the universal card used everywhere. It is a card good enough for either parlor amusement or club use, and there are more cards of this brand used than of any other that is made. To induce purchasers to handle the Bicycle cards, I make the above offer: **All orders of Bicycle Cards for 1893, I will make at \$1.25 per doz.** This makes them as cheap as the very cheapest of finished playing cards. They are enameled. Each pack in a nicely printed enameled tuck box, printed in colors to correspond with backs inclosed. Twelve appropriate bicycle and fancy backs assorted in each dozen.

Price per dozen.....\$1 25

**No. 808x EXTRA BICYCLE.** Same as above, but with gold edges. Price per doz.....\$2 00.

All orders of two gross will be sent freight paid to purchaser.

## No. 89, Treasury.

For Clubs and Exacting Players, Desiring Perfect Cards.



This grade is gauged to standard thickness throughout, with cutting and margins accurate and true, and contains the finest selected linen stock. The high degree of finish, slip, pliability and elasticity secured by the use of finest materials only in connection with remarkable perfection of manufacture, is not found anywhere in other Club grades. Every pack is put up in a green Treasury wrapper and in an attractive enameled cloth (imported) tuck case indicating the design and color of backs contained.

Price per doz.....\$6 00

## No. 404, CONGRESS.

Finest linen. Extra double enamel. Nine beautiful and fancy sketch backs, printed in Gold on rich blue, red and black background. Each pack in a rich colored wrapper printed in gold and in a green silk card case stamped in silver. Handsome cards for holiday and fine trade.

Price per doz.....\$5 50.

**No. 606x, Extra Congress.**

Same as the above but with gold edges.

Price per doz.....\$7 00.

## No. 366, SQUARED FARO.

Fit any dealing box. Margin enough to trim many times. Special faro backs in blue, green and brown. Every pack in a sealed wrapper. Perfect dealing cards.

Price per doz.....\$9 00.



## No. 1, AMERICAN SKAT, German Faces.

Best quality. Not enameled. 36 cards in a pack. These cards are longer and narrower than the regular size, have the improved German faces, and are especially designed for "Skat," now the leading German game. They are desirable also for all games where not more than 36 cards are used. The only German cards having the popular Modern American Indexes on faces.

Price per doz.....\$4 00.

**No. 1, AMERICAN SKAT, With Cold Edges.**

Price per doz.....\$5 00.

**No. 2, AMERICAN SKAT, German Faces.**

For "Skat" and other German games. 36 cards in pack. Best quality of stock, double enameled. Same size as grade No. 1, with appropriate designs and colors assorted in each dozen. This grade is entirely new, and players will find it far superior to the imported German cards, and unequaled for German games.

Price per doz.....\$6 00.

**No. 2, AMERICAN SKAT, With Cold Edges.**

Price per doz.....\$7 00.

**No. 3, AMERICAN SKAT, American Faces.**

Highest grade of unenameled cards. Full packs—53 cards. Wrapped and in enameled boxes. This grade is made same size as grades Nos. 1 and 2. They are altogether unlike any playing cards ever made before, and, on account of their peculiar shape and size, players will find them particularly suited for Skat, Poker, Whist, Penuche, Sixty-six, Bezique, Solitaire, etc.

Price per doz.....\$2 50.

**No. 4, AMERICAN SKAT, American Faces, for Whist.**

Full packs—53 cards. Double enameled. Twelve whist backs—red, blue, green and brown; full assortment in each dozen. These cards are highly finished, and being longer and narrower than the regular playing cards, are best suited for Whist and all games where more than five cards are dealt to the hand.

Price per doz.....\$4 00.

**No. 4, AMERICAN SKAT, With Cold Edges.**

Price per doz.....\$5 00.



## NATIONAL PLAYING CARDS.

All Round Corners and Indexed. All Face Cards Printed in Four and Five Colors. Perfect Color, Slip, and Finish. Every pack put up in a good serviceable Box. All Tuck Boxes provided with Murray's patented Finger Recess.

**No. 9, STEAMBOAT.**

The best Steamboat Card made. A select variety of Calico patterns, including Star and Plaid designs. All face cards printed in four colors.

Price per doz..... 40

**No. 10, Steamboat.**—Same as above, with gold edges. Price per doz..... 90

**No. 11, ARROW.**

Special quality stock. A choice assortment of artistic two-color Scotch and American Plaids. Remarkable smooth surface, slip and finish.

Price per doz..... 60

**No. 12, Arrow.**—Same as above with gold edges.

Price per doz..... \$1 00

**No. 1001, ALADDIN.**

Desirable set pattern fancy back, printed in Red, Blue, Green and Brown. Packed assorted in each carton.

Price per doz..... 70

**No. 1002, Aladdin.**—Same as above, with gold edges.

Price per doz..... \$1 15

**No. 22, RAMBLER.**

Superior quality. Aluminum surface and water-proof finish. Four new and appropriate backs printed in Red, Blue, Green, and Brown. Packed assorted in each carton.

Price per doz..... 85

**No. 23, Rambler.**—Same as above, with gold edges.

Price per doz..... \$1 40

**No. 33, APOLLO.**

Highly enameled. Aluminum surface and high water-proof finish. New and original designs, Acorn, Japanese Fan, Panel, Base Ball, Four-leaf Clover and Scroll, printed in Red and Blue, affording an assortment of twelve different backs. This card is incomparable in its class, representing better value than any other card on the market at similar price. Each pack wrapped and sealed and put up in a beautiful tuck box

Price per doz..... \$1 20

**No. 34, Apollo.**—Same above, with gold edges. Price per doz..... \$1 90

**No. 55, BOSTON.**

Fine Linen stock, double enamel, highest finish and slip surface. New and beautiful backs designed by leading artists. Each pack sealed and wrapped in an inside wrapper and put up in a cloth case stamped in gold.

Price per doz..... \$2 65

**No. 56, Boston.**—Same as above, with gold edges.

Price per doz..... \$3 00

**No. 66, LENOX.**

HIGH ART SERIES. Made of high grade linen stock, double enameled, and water proof high slip finish. Three beautiful designs in gold and three colors. Bumble-bee, Maple Leaf, Spider and Fly, also three handsome sketch backs, printed with leaf gold on positive ground; Japanese Lady, Sunset, Chinese Scenery, making an elegant assortment of twelve different backs.

Put up in illuminated inside wrapper and packed in leatherette telescope case stamped in gold and showing sample of contents on outside of box. Superior to the best imported. Price per doz..... \$3 60

**No. 67, Lenox.**—Same as above, with gold edges. Price per doz..... \$4 00

**No. 75, NATIONAL CLUB.**

The best playing card made. Pure Linen stock, triple enameled. Unrivalled in all essential features constituting a perfect playing card. Made expressly for Club use. Angel and other superb backs. Each pack sealed in an inside wrapper and put up in an elegant cloth box stamped in gold.

Price per doz..... \$5 00

**No. 76, National Club.**—Same as above, with gold edges.

Price per doz..... \$5 50

**No. 49, EL DORADO.**

Choice variety of illuminated backs artistically printed on positive tints with gold and color, making this the richest and daintiest three-color back card on the market. Exquisitely put up in gold coin tuck box, printed in color and rich gold leaf bronze.

Price per doz..... \$2 65

Samples of both U. S. and National Playing Cards will be sent to anyone asking for them.



## NATIONAL PLAYING CARDS.

STANDARD  
GOODS.

... LOW PRICES. ...

Complete line of all styles and patterns in stock always.

**No. 44, CRESCENT.**

Popular Mogul quality. Specially prepared Linen Stock. Highly artistic backs, Pussy Cat, Pug Dog, Clover Leaf, Lace, etc., in tinted and white enamel. Each pack sealed and wrapped. Wrapper and tuck box of same tint as contents.

Price per doz. \$1 70

**No. 45, Crescent.**—Same as above, with gold edges. Price per doz. \$2 15

**No. 44, CRESCENT, ART SERIES.**

Same Stock and finish as No. 44 Crescent. Three beautiful scene backs without margins. The four seasons combined. A Winter Scene in Vermont, and Summer Evening Scene on the Wabash River. Printed in a variety of Art Colors, making a beautiful assortment of six different backs put up in appropriate wrap-

per and tuck box.

When ordering specify Crescent Art Series.

Price per doz. \$2 15

**No. 45, Crescent, Art Series.**—Same as above, with gold edges. Price per doz. \$2 65

**No. 300, PINOCHLE.**

Double packs, 48 cards. Specially prepared stock of superior quality and strength. Each pack contains two complete sets of face cards for playing double Pinochle.

Price per doz. \$1 15

**No. 600 SPECIAL PINOCHLE.**

Extra Double Packs, 64 cards. High grade stock, double enameled. Each pack contains 16 cards more (seven and eight spots added) than the regular No. 300 Pinochle.

These cards are used for the more scientific game of Double Pinochle, as played by our progressive German cousins. Specify No. 600 Special Pinochle in ordering.

Price per doz. \$1 65

## THE CORRECT SIZE "WHIST" PLAYING CARDS, 2½X3½ INCHES.

To meet the growing demand for playing cards for whist and other full-handed social games, the following grades are now offered to the trade.

**No. 175, WHIST.**

Angel, Renaissance, Mosquito backs, etc. Face cards printed in five colors. Sealed, wrapped and put up in a beautiful cloth card case.

Price per doz. \$3 60

**No. 176, Whist.**—Same as above, with gold edges.

Price per doz. \$4 00

**No. 144, TENNIS.**

Specially prepared stock. New and beautiful designs, printed in different colors. Wrapped, sealed and put up in appropriate tuck box.

Price per doz. \$1 70

**No. 145, TENNIS.**—Same as above, with gold edges.

Price per doz. \$2 15

**No. 133, COLUMBIA.**

Same quality, stock, finish, etc., as No. 33 Apollo. High Aluminum water-proof surface, slip and finish. Three new and appropriate backs printed in a suitable variety of colors and tints.

Price per doz. \$1 40

**No. 134, Columbia.**—Same as

above, with gold edges.

Price per doz. \$1 85

**No. 1, BIJOU.**

A perfect gem. The most elaborate playing card in the market. Beautiful designs, printed in six colors and gold. All gold edges. Each pack sealed and wrapped and put up in a substantial cloth case, either one or two packs in a case.

Price per doz. \$6 75



Order by the above numbers. Special inducements offered on orders of three gross or over. Positively no cards returned. I will send samples of cards to any one wishing them; one of each brand showing quality, but cannot send one of each design of back, as the designs are so many. These cards are the standard cards used throughout the United States. They are sold everywhere, and any one who uses cards knows what they are. If you order of me you can buy them as cheap as your dealer can get them, and save the profit he would otherwise make.



# TEN PINS AND BALLS.



Would call special attention to my line of Ten-pins and Balls. I manufacture these goods myself and can supply them at the lowest price, and guarantee the best class of work, good stock and finished in the best manner. My ten-pins are made from selected hard maple which has been weather dried for two years or more, and then thoroughly kiln dried before turning. The pins are then soaked in linseed oil, after which they are shellaced, thus making them in condition to wear and stay in shape for years without checking. The standard size pin is  $4\frac{5}{8}$  inches in diameter at the thickest part with base  $2\frac{1}{2}$  inches in diameter; length 16 inches long. I carry two grades of pins, both of which are the same except those pins, which after turning down prove not to be as clear and nice in appearance as the balance go in as seconds or No. 2 pins, and sell at a lower price. However, if the pin has a knot in it or a defect of this kind it will last fully as long as the No. 1, though it does not, perhaps look quite as well; consequently it sells as a No. 2 pin.

**No. 1 Pins, 16 inches long,  $4\frac{5}{8}$  inches in diameter, price per set of ten, - \$4 00**  
**No. 2 Pins, second quality, same size as above, price per set, - - 3 50**

## LIGNUM VITAE TEN PIN BALLS.



These Balls are made from the best selected Lignum Vitæ stock, are nicely manufactured, turned perfectly true and round; have been soaked in oil, after which they are shellaced to keep the air out of them, and prevent their checking. In using ten-pin balls it is well to occasionally give them a coat of shellac to prevent the air from getting into the pores of the wood. This keeps them from checking, and will make them last much longer for the little trouble.

### SIZES AND PRICES.

4 in., price each.....	\$1 10	6 in., price each.....	\$1 65	8 in., price each.....	\$ 3 10
$4\frac{1}{2}$ in., ".....	1 15	$6\frac{1}{2}$ in., ".....	1 90	$8\frac{1}{2}$ in., ".....	3 60
5 in., ".....	1 20	7 in., ".....	2 35	9 in., ".....	4 00
$5\frac{1}{2}$ in., ".....	1 35	$7\frac{1}{2}$ in., ".....	2 75	Set of 15.....	33 00

A set or fair complement of balls for a single alley would be 15, made up as follows. Two  $8\frac{1}{2}$  inch, two 8 inch, two  $7\frac{1}{2}$  inch, two 7 inch, two  $6\frac{1}{2}$  inch, one 6 inch, one  $5\frac{1}{2}$  inch, one 5 inch, one  $4\frac{1}{2}$  inch, and one 4 inch ball. Finger holes will be bored in balls at no extra expense, but will not be put in unless parties mention particularly that they are to be made that way.



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PRICE EACH.....	\$5 00
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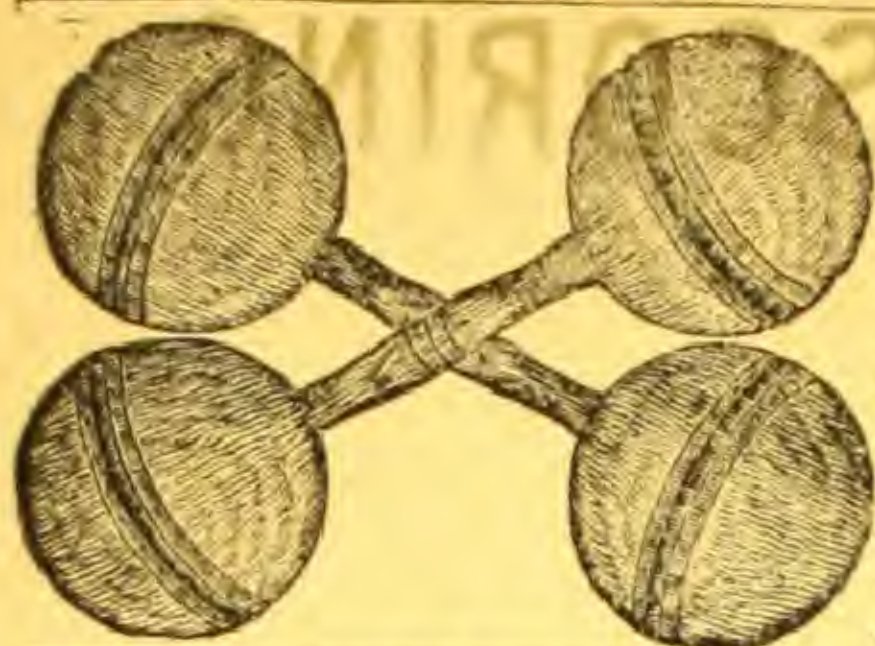
PRICE EACH.....	\$12 00
SPONGE CUPS LINED WITH ZINC.....	75c

**Full Prices and information given on application.**

## A row of 14 metal weights of varying sizes hanging from a horizontal bar, used for calibration or measurement. The weights are arranged in a descending order of size from left to right. Each weight has a small ring at the top for hanging and a horizontal band near the bottom. The background is a plain, light-colored surface.

In ordering goods be sure to state whether they are to be shipped by freight or express.  
By sending the money with your order you will be able to save on express charges, as goods are invariably sent C. O. D., unless we know parties.



**MAPLE DUMB BELLS.**

These Dumb bells are made from hard maple varnished and highly polished the same as the Indian clubs.

$\frac{1}{2}$ lb.,	price per pair	25c
$\frac{3}{4}$ lb.,	"	30c
1 lb.,	"	35c
2 lb.,	"	40c
3 lb.,	"	50c
4 lb.,	"	70c

**IRON DUMB BELLS**

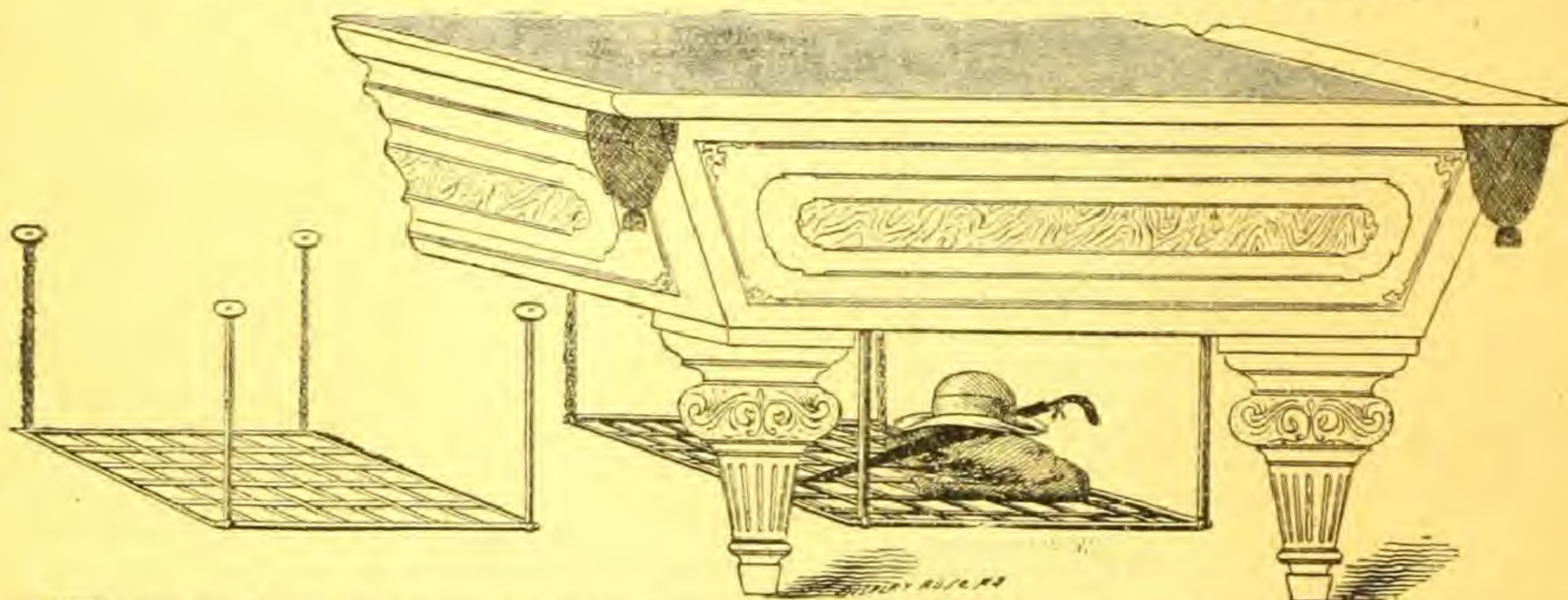
1 lb.,	price per pair	15c
2 lb.,	"	25c
3 lb.,	"	35c
4 lb.,	"	50c
6 lb.,	"	75c
10 lb.,	"	\$1 00

**IRON SHOT FOR THROWING.**

Smooth and neatly japanned. Made from cast iron in 12, 16, 20, 24 and 32 lbs. each. Price 6c. per lb.

**IRON QUOITS.**

New pattern neatly Japanned. Weights,  $\frac{1}{2}$ , 1, 2, 3, 4 and 7 lbs. Price 6c. per lb.  
Wrought Iron Quoit Pegs. Price 60c. per pair.

**BILLIARD AND POOL TABLE HAT RACK.**

Will fit all tables. Inexpensive, ornamental and easily attached. Made of brass highly polished, size 20x24 inches. Designed to be used at each end of the table. The above cut shows this attachment in position. It is intended as a safety rack in which to place the Coats, Hats, Canes, etc., of the players during the progress of the game. Every one knows that such articles are frequently lost, mislaid or stolen, but when these racks are used such "accidents" are impossible.

Price, per set of two \$8 00

**BRASS BAR CHECKS, FOR POOL, ETC., (Exact Size.,**  
**... CHEAP! ... CHEAP! ... CHEAP! ...)**



No. 1.



No. 2.



No. 3.



No. 4.



No. 5.

Either one of the above styles, with initials and "Good for 5c at the Bar."

	per 100.	per 1,000.		per 100.	per 1,000.
In Brass, (sunk letters)	\$1 25	\$10 00	In Aluminum, (raised letters)	\$1 75	\$15 00
In Brass, (raised letters)	1 50	12 00	In Brass, Nickel Plated, (raised letters)	3 00	25 00
In German Silver, (raised letters)	1 75	15 00			

Any Special Checks furnished for Livery use, Check Rooms, Hotels, Dairy use, Baggage and Express with straps, rings or holes in center. Prices on application.

**ALL ORDERS FOR CHECKS MUST POSITIVELY BE ACCOMPANIED WITH THE MONEY.**



**Brass Checks for Hotels, Baggage, Livery, Bakers and Milk Men.**

Brass checks made for any purpose wanted. They can be lettered as follows or at a small advance in price; have any special lettering. Where special lettering is about the same as illustrations we do not make extra charge. Checks can be made either with or without straps or rings. Prices will be made for any style or kind wanted that we do not carry in stock as regular.

No. 40 Hotel. Cut shows full size.

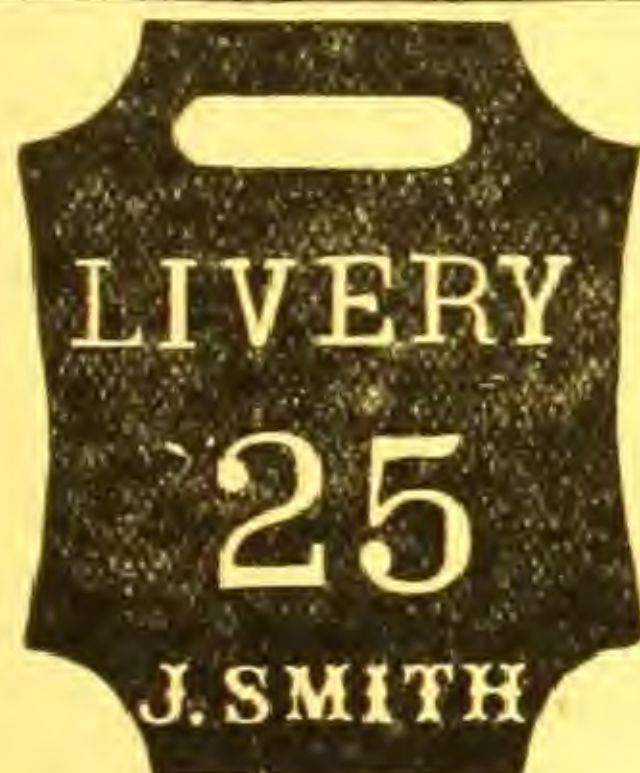
Made in brass. Are furnished each with brass link for key.



Price each..... 10c  
Price per 100.....\$7. 50

These checks will each be stamped a different number.

No. 40, Hotel Check.



No. 33 Check.

Cut is full size. Each pair numbered different.

Per pair with straps..... 10c  
" " no straps..... 7c  
" 50 pair with straps.....\$4 50  
" 50 " no straps..... 3 00



No. 31, Check.

Cut full size. Lettered or numbered as wanted.

Per pair with straps..... 8c  
" " no straps..... 5c  
" 50 with straps.....\$3 75  
" 50 no straps..... 2 25



No. 28, Check.

Cut full size. Each pair numbered different.

Per pair with straps..... 8c  
" " no straps..... 5c  
" 50 pair with straps.....\$3 75  
" 50 " no straps..... 2 25



No. 11, Bread Check.

Same size as shown in cut. Initials or name on back. These checks can be stamped anything wanted.

Price per 100.....\$1 25



No. 35. Cut shows full size. Each pair numbered different.

Per pair with straps..... 8c  
" " no straps..... 5c  
" 50 pair, with straps.....\$3 75  
" 50 " no straps..... 2 25



No. 12, Milk Check.

Cut is full size. Initial or name on back. This style of check can have any lettering wanted and used for any purpose.

Price per 100.....\$1 25

Any of the above checks can be made in German Silver for 20 per cent. advance in price. Nickel plated checks of any of the above designs, at \$1 50 per 100 advance in price.







**No. 40 Water Cooler.**

This new Water Cooler we consider one of the handiest, as well as one of the most attractive ways of serving cold water. The entire Cabinet stands 4 ft. 6 in. high; is 20 in. square, and the entire upper part is devoted to a square reservoir of galvanized iron that holds 15 gallons. The box or case around this reservoir is double, and filled between with ground charcoal, jacketing the water-tank in such a way as to keep it cool for a long time. A double lid is fitted over the top, with handle for raising it. In front the water is drawn through a nickel plated telegraph cock, and whatever waste water there is, is carried down through an escape pipe into a pail below. The small shelf on which the glasses rest is covered with corrugated metal and drained in such a way as to be always dry. One of the principal advantages of this Cooler is, that the bottom of the reservoir slopes towards the center, where a pipe can be opened, and the entire contents emptied into the pail below. This is exceedingly handy in cleaning the cooler. The space in the lower part of the Cooler, and where door opens, is sufficiently large for any common sized water pail, into which the escape pipe from the tank above, as well as the drip pipe from the shelf, empties. The Coolers are built in soft wood, grained to suit the purchaser, or in quartered oak.

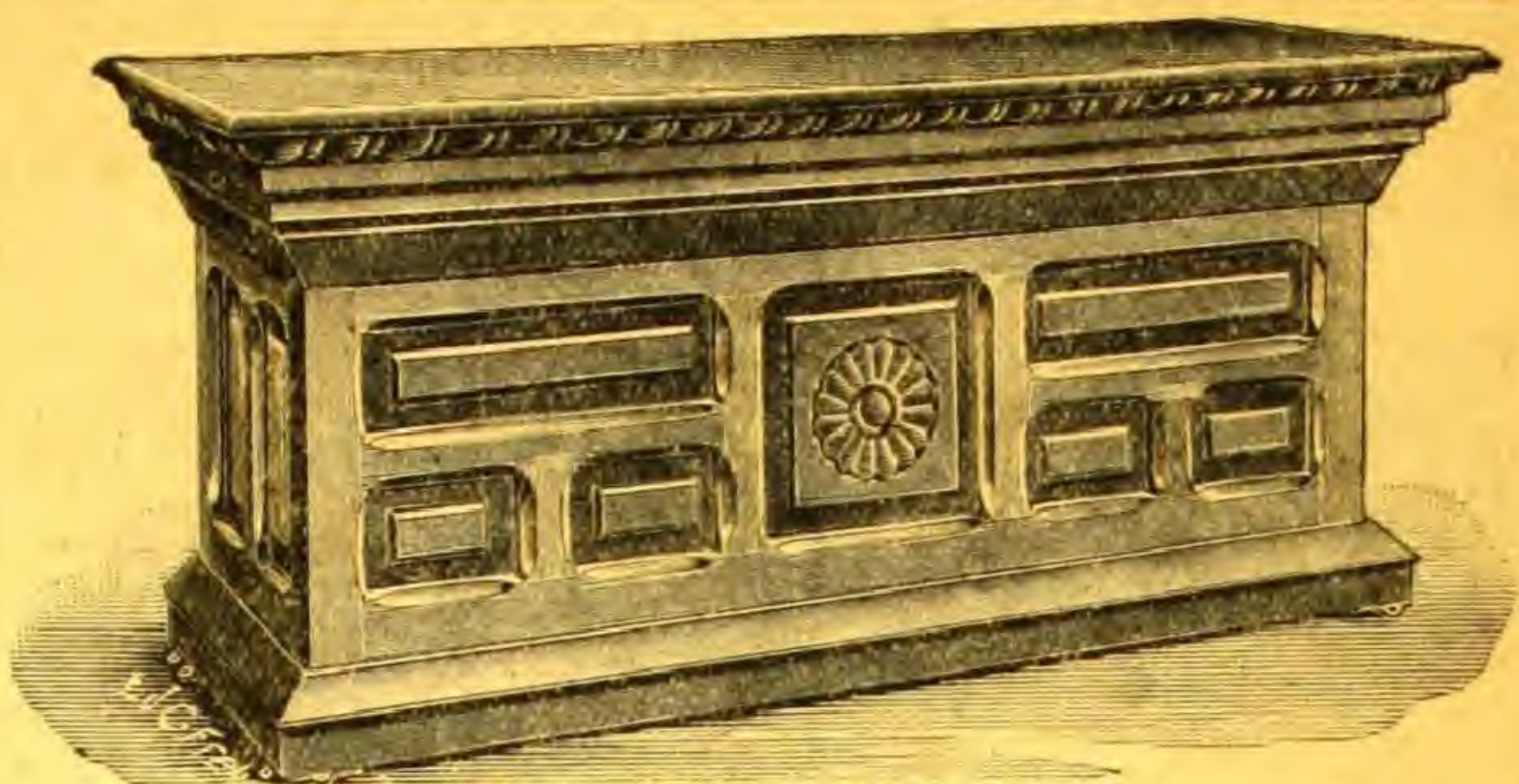
They weigh 150 lbs, and are shipped complete, except glasses and water pail.

Price—Soft Wood ..... \$ 10 00  
 " Oak ..... \$ 15 00

is closed, and the asbestos wick, that is saturated with alcohol, ignites sufficiently to light a cigar. The handle is filled with alcohol, so as to keep the asbestos saturated all the time. The standard is made of wood, comparatively light, but finished in imitation of marble. The top of the standard has a small ornamental figure. The whole is tasty and will set on any counter. More or less amusement will be afforded by the shock that some customers will receive on lighting their cigars. Is economical, and is one of the most attractive novelties we have been able to find. Stands 36 inches high, weighs 15 lbs, and base is 12 inches in diameter.

Price, each

\$12 00

**FANCY CIGAR COUNTER.**

The above illustration shows one of our popular styles of short Cigar Counters, which stands 33 inches high and 26 inches wide. They are built the same style as our regular bar counters, but with paneled ends and front, with center panel handsomely hand-carved. They are supplied with counter irons, to raise them from the floor. Usually they are built to order, of various lengths and different styles, though the one shown here seems to be the most popular. In writing for prices, be sure to state the length and height wanted, and whether to use cherry, oak or mahogany. A large shelf is placed inside.

Prices, with full information, on application.

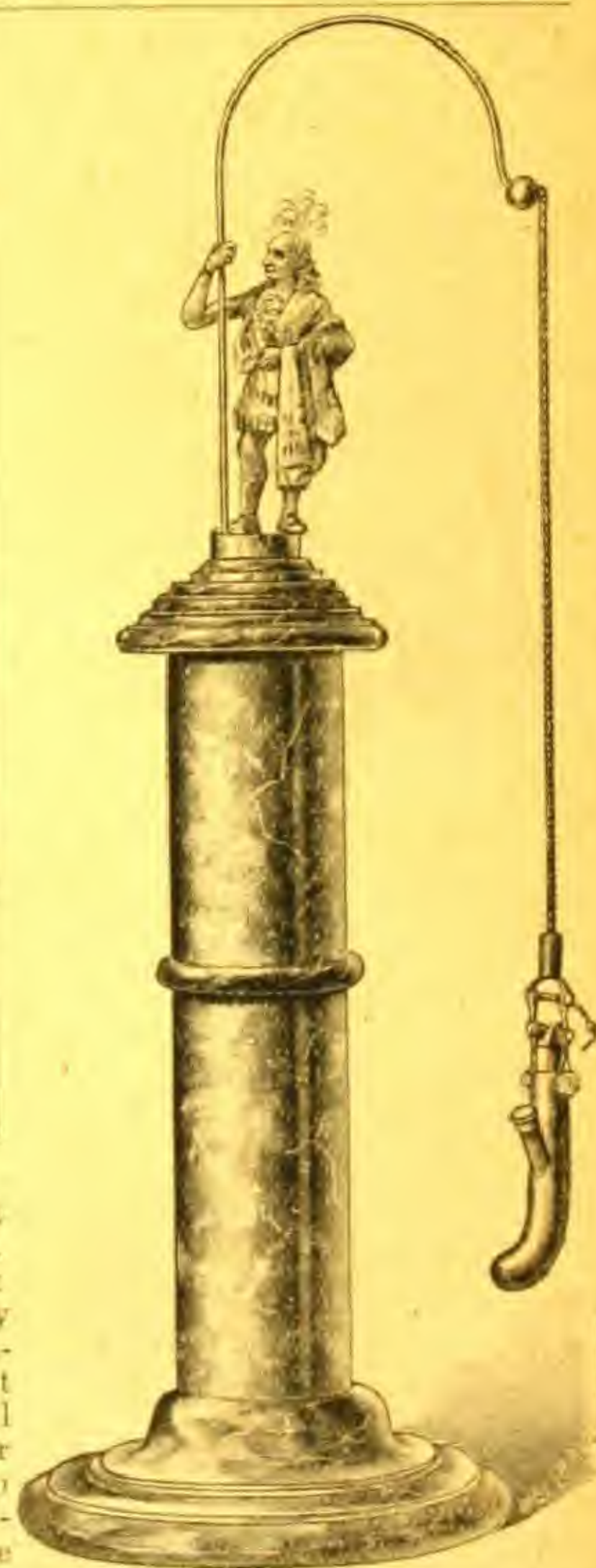
**No. 9 Lemon Squeezer.**

This Lemon Squeezer is similar to the No. 8, though it is provided with a stand and is supposed to set on counter. Instead of the lever arrangement coming up from below it is forced down from above, and then the reamer turned from side to side, the same as in the No. 8. Base is hard wood, castings are malleable iron, nickel plated, and squeezer heads double coated with tin and easily removable for cleaning. They are very useful and complete.

Price, each ..... \$2 15

**Electric Cigar Lighter.**

This Cigar Lighter is supplied with a dry battery that will never run down. When the handle is raised the circuit

**ELECTRIC CIGAR LIGHTER.**



# ILLUSTRATIONS TO BE USED ON STATIONERY.

The following illustrations we will print with reading matter on Letter Heads, Bill Heads, Statements, Envelopes, etc., at no extra charge. In ordering be sure to give the number of the illustration wanted.



No. 1.



No. 2.



No. 3.



No. 4.



No. 5.



No. 6.



No. 7.



No. 8.



No. 9.



No. 10.



No. 11.



No. 14.



No. 12.



No. 13.



No. 15.



No. 16.



# Letter Heads, Bill Heads, Envelopes, Etc., Printed at Small Cost.

The average Saloon, Billiard and Restaurant man writes his letters and makes out his bills on any piece of paper that comes handy. It looks very unbusiness like, is certainly no cheaper and gives him less prominence among his customers than any custom or habit that he has.

We receive hundreds of letters making inquiries and ordering goods that fail to give town, state and even the man's name, whereas if he had used a printed letter head it would solve the difficulty at once and he would receive an immediate reply.

There is no reason why you cannot have a neatly printed letter and bill head with an appropriate illustration on it and cost you no more than the price of plain paper. We have an assortment of illustrations suitable for this work that no printer in the country possesses, besides better facilities for printing than any small job printing establishment can possibly own. Our own printing is enormous and doing it ourselves we are able to offer you neatly printed letter and bill heads, with any printed matter you select, together with such suitable illustrations as will make it attractive, at a low and uniform price.

**All orders for this work must positively have the money with the order.**

Samples of any of the qualities or sizes of paper will be sent free to any one.

Make your copy and reading matter for letter heads, etc., very plain so that we can make no mistake, allow us to arrange it for you, and we will give you something neat and nice at about the price you would pay for the plain paper. We will submit you a proof before printing if you wish it, but if your instructions are written plainly it will be unnecessary and your order will be shipped the next day after receiving it.



Beer on Draught.

## HENRY LAKE,

DEALER IN

# Fine Liquors and Gignars.

*Elkhorn, Mont.*

189

### LETTER HEADS.

Made into pads of 100 sheets, ruled in blue; size 8x10 $\frac{1}{2}$  inches. Space for printing 8x2 $\frac{1}{2}$  inches.

Quality A. (10 lbs. to 1,000 sheets) printed.	Per 500	\$2 60	Per 1,000	\$3 85
Quality B. (12 lbs. to 1,000 sheets) printed.	Per 500	2 20	Per 1,000	3 25

Reading matter can be arranged in a great variety of ways. **Positively no order for less quantity than 500 sheets will be printed.**



Terms Cash.

## ALLEY & CO.,

IMPORTERS AND DEALERS IN FINE

# Liquors, Wines, Beer, Cigars, Etc.,

SPECIAL ATTENTION PAID TO JUG AND SHIPPING TRADE.

*Richlands, Va.*

189

### NOTE HEADS.

Made into pads of 100 sheets and ruled in blue; size 5 $\frac{1}{2}$ x8 $\frac{1}{2}$  inches. Space for printing 5 $\frac{1}{2}$ x2 $\frac{1}{2}$  inches.

Quality A. (6 lbs. to 1,000 sheets) printed.	Per 500	\$2 00	Per 1,000	\$3 00
Quality B. (7 lbs. to 1,000 sheets) printed.	Per 500	1 85	Per 1,000	2 75

Reading matter can be arranged in a great variety of ways. **Positively no order for less quantity than 500 sheets will be printed.**

**Money must accompany the order for stationery in all cases.** Write your name plainly and we will then make no mistakes. State what number illustration you want or we shall think you want printing without any illustration.



# Printed Stationery for You at a Very Low Price.

The average country and small job printer has very poor facilities, worn out type and no suitable illustrations for printing stationery for different lines of trade. We make this one branch a specialty and have a large assortment of engravings devoted exclusively to one or two classes of business; these are new and not worn out, consequently we can do the work cheaper and better than the average printing house. We buy such quantities of paper for our own business that we obtain the stock very low and offer you bargains in printed stationery. Understand our grades of paper are not the cheapest that can be bought; we offer both a medium grade of B paper, part rag but of quite heavy weight, and a superior grade of rag paper that is not quite so heavy as it is much better stock. If you wish samples we will be pleased to send them. Our object is not to sell cheap stationery, but good stationery cheap.



*St. Wendel, Ind.,*

189

TO JNO. COUDRET, SR.,

Prop. ST. WENDEL HOTEL,

BOARDING AND FEED STABLE.

Also Dealer in FINE WINES, LIQUORS AND TOBACCO.

## BILL HEADS, TWO SIZES.

Made into pads of 100 sheets and ruled in blue; size of space for printing  $8\frac{1}{2} \times 2\frac{1}{2}$  inches. In ordering be sure to state which size you want, small or large.

Small size  $8\frac{1}{2} \times 4\frac{1}{2}$  inches.

Quality A (4 $\frac{3}{4}$ lbs. to 1,000 sheets) printed.	Per 500	\$1 90	Per 1,000	\$2 85
Quality B (5 $\frac{1}{2}$ lbs. to 1,000 sheets) printed.	Per 500	1 65	Per 1,000	2 50

Large size  $8\frac{1}{2} \times 7$  inches.

Quality A (7 lbs. to 1,000 sheets) printed.	Per 500	\$2 20	Per 1,000	\$3 25
Quality B (8 lbs. to 1,000 sheets) printed.	Per 500	1 90	Per 1,000	2 80

Reading matter can be arranged in a great variety of ways. Positively no order for less quantity than 500 sheets will be printed.



TERMS CASH.

STATEMENT.

*Toledo, O.,*

189

TO Hall & Riddle, Dr.

FINE IMPORTED AND DOMESTIC LIQUORS,

Cor. Berry and Cordial Sts.

## STATEMENTS.

Made into pads of 100 sheets and ruled in blue; size  $8\frac{1}{2} \times 5\frac{1}{2}$  inches. Space for printing  $2\frac{1}{2} \times 5\frac{1}{2}$  inches. In ordering these statements do not pick out cuts that are too large, as the space is limited and you need the room to write name on top lines.

Quality A (6 lbs. to 1,000 sheets) printed.	Per 500	\$2 00	Per 1,000	\$3 00
Quality B (6 lbs. to 1,000 sheets) printed.	Per 500	\$1 75	Per 1,000	2 60

Reading matter can be arranged in a great variety of ways. Positively no order for a less quantity than 500 sheets will be printed.

In all cases send the money with your order for printed stationery. We positively refuse to accept orders for any kind of printing unless money accompanies same.

Be sure to give the number of illustration wanted or we will consider your order as meaning without illustration, i. e., simply with printing.



# ENVELOPES AND BUSINESS CARDS.

Printers who wish to purchase any of the preceding illustrations used in stationery, or parties who wish to own the illustrations themselves for future use, can obtain same from us by enclosing 50 cents in stamps for each illustration, for which we will send by return mail a good electrotype of any one of them. Parties, in ordering stationery, should never order less than 1,000 sheets as that is a very small quantity; however, owing to the frequent calls we have for smaller amounts, we have placed the price of 500 lots at two-thirds the price of 1,000 lots. Understand the expense of this stationery is principally in setting up the type for the first impression; after that there is little additional expense, except for the extra paper. **Positively** we will sell no less quantity than 500 sheets, and in ordering, parties should write out carefully the reading matter that they wish put on same. If they have any special arrangement for us to follow, we will be glad to do so, but unless they have, we will take such reading matter as they send and arrange it as we think best.



Return, if not called for in ten days, to  
**HENRY LAKE,**  
 Wines, Liquors and Cigars,  
 ELKHORN MONT.

## ENVELOPES.

Our envelopes are packed in boxes of 500 each, and made in two qualities same as balance of printed matter, the cheaper or B quality we make in government size No. 6 $\frac{1}{2}$  (3 $\frac{1}{2}$ x6 inches); high cut and well gummed. The quality A is a high cut government No. 7 (3 $\frac{1}{2}$ x6 $\frac{1}{2}$  inches), very heavy and well gummed; both kinds are made in white only.

### PRICES OF ENVELOPES WITH RETURN CARD PRINTED IN CORNER.

No. 6 $\frac{1}{2}$ , Small, Quality B, printed.			
Per 500	\$2 50	Per 1,000	\$3 75
No. 7, Large, Quality A, printed.			
Per 500	\$2 85	Per 1,000	\$4 25

### PRICES OF PLAIN ENVELOPES WITHOUT ANY PRINTED MATTER ON THEM.

No. 6 $\frac{1}{2}$ , Small, Quality B, (No printing.)			
Per 500	50c	Per 1,000	\$1 00
No. 7, Large, Quality A, (No printing.)			
Per 500	\$1 00	Per 1,000	\$2 00

Any reading matter wanted can be put on envelopes and arranged to suit purchasers.

**Positively no order for a less quantity than 500 will be accepted.**

Many other grades and colors of envelopes can be furnished, but we make these two kinds our specialty and can furnish them very cheap. Orders for envelopes in quantities of 25,000 we can make price lower than any printing house in the U. S., as we will print them in sheets before cutting, gumming and folding them.

## BUSINESS CARDS.

### WILSON & STETZER, PROPRIETORS OF The "Bay View" Billiard Hall.



Finest Imported and Domestic Wines, Liquors and  
 Cigars Always on Hand.

146 Schuetzen Ave.,

SANDUSKY, MICH.

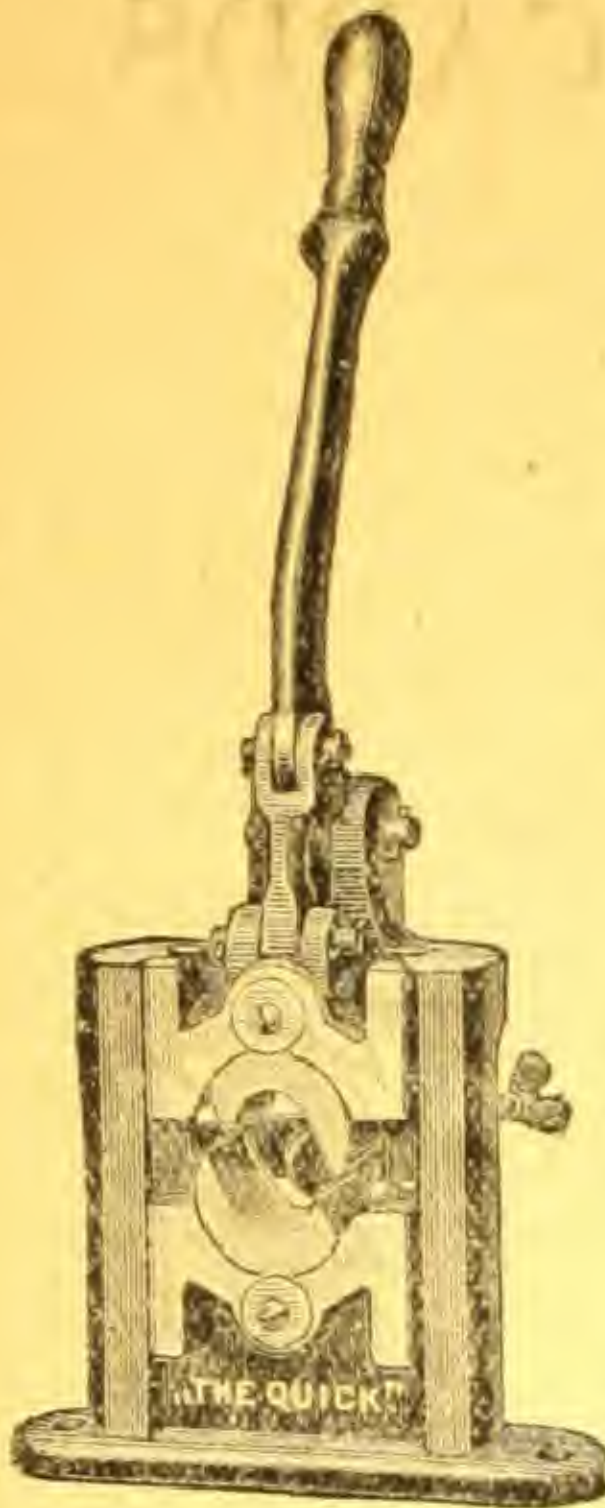
Business cards printed of any size and style wanted. Are on good Bristol Board, printed in black ink. If parties wish cards any of the following sizes, the price will be as indicated; any other sizes, the price will be given on application.

Small Cards, 2 $\frac{1}{2}$ x4 inches, printed.	Per 500	\$2 00	Per 1,000	\$3 00
Medium Cards, 2 $\frac{1}{2}$ x4 $\frac{1}{2}$ inches, printed.	Per 500	2 20	Per 1,000	3 25
Large Cards, 2 $\frac{1}{2}$ x4 $\frac{3}{4}$ inches, printed.	Per 500	2 35	Per 1,000	3 50

Reading matter can be arranged as wanted, either with or without illustration. **Positively no order for less than 500 cards will be accepted.**

Money must accompany your order for stationery. Send Draft, Money or Express Order.





### The Quick Capper.

This is the strongest and quickest Dry Capper that is made. Puts on bottle caps or capsules up to 1  $\frac{5}{8}$  inches long, on flasks, pints and quart bottles. It is a cheap investment for anyone having a small amount of capping to do. Use our bottle capules and one of these machines and it will give your bottled goods a finish that will help their sale materially. Fastens to a bench or can be put under your counter on a solid shelf and used on every bottle you put up. Stands 18 inches high when handle is down and weighs 16  $\frac{1}{2}$  lbs.

Price each.....\$10 00.

### Iron Shot for Cleaning Bottles.

Is made with sharp edges that will cut any substance from the inside of a bottle. The shot are clean and will last any length of time; put up in 10 lb. sacks or sold by the pound. Every bar tender should have a few pounds of these shot behind his counter for cleaning purposes.

Price per lb.....10c.



### CONVEX MIRRORS.

One of the funniest articles you can have in your bar room or amusement hall. Affords an endless amount of laughter if hung where your customers can not help but see it. The thinnest man is as broad as he is long when looking into it and his features are expanded in width till his best friends would not know him. If the mirror be hung with ends up the effect is exactly the opposite and your fleshiest patron has elongated to that extent that he would answer for a telegraph pole or the latest thin man in the museum. Are mounted in plain but neat frame. Mirror is 20x24 in. and intended to hang same as any picture, merely with screw eyes in back. Price.....\$15 00.

If wanted to fasten on pivot back so that it can be turned either way at will, Price is \$2 00 extra.

### No. 15, CORK SCREW.



Best quality Steel Screw. Nickel Plated. Handle can not work loose or pull off. Draws every cork out of the bottle easily. No agitation of contents. A lady or child can easily remove the hardest cork with this screw. An indispensable article for extracting corks from Mineral Water, Ale, Beer or other bottled goods.

Operation:—Simply turn in the screw, when in, do not pull the cork out but keep on screwing and the cork comes out itself without any jar or agitation.

Price each.....35c.

### No. 14, RAPID CORK PULLER.



### SOME REASONS WHY THE "RAPID" IS THE BEST CORK PULLER MADE.

**First.** It is the Simplest and Cheapest machine on the market.

**Second.** In pulling corks you never break a bottle, as the strain is on the strongest part of the bottle.

**Third.** You can cut the wires and pull the cork out of any bottle with one movement of the hand.

**Fourth.** It is much smaller, and therefore takes less room than any other machine of the kind.

**Fifth.** The parts of these machines are interchangeable, so that in case of breakage any part can be replaced without returning the entire machine to the factory.

**DIRECTIONS:**—Screw the puller to table or bar which is firm enough so it will not spring. Place the bottle under the puller, holding the bottle until the screw enters the cork, then with the right hand **push down quickly with force** the lever or handle until it hangs straight with the body of the puller. This cuts the wires and removes the cork from the bottle, then throw back the lever and the cork will drop from the screw.

The machine should be kept oiled by dropping a little oil in the hole marked "Oil", and also by removing the cap marked "Rapid" and dropping a little oil inside of the body.

Price each.....\$2 75.



## The Lighton Grip Machine.

The Lighton Grip Machine, as shown in the cut, is a very ornamental device for testing the strength or grip of the hand. It takes up but little room, being but twenty-four inches in diameter at its base and standing forty-four inches high.

### Description of Machine.

The base and cash-box are made of iron, and are so heavy that it is impossible for the machine to tip over. They are heavily japanned and neatly ornamented with silver and transfer flowers.

The drum and handle are made of the best quality of brass, heavily nickled. The dial is enameled and registers from one to three hundred pounds. This machine contains a bell that rings when one hundred and sixty pounds are gripped on it.

### Directions for Operating the Machine.

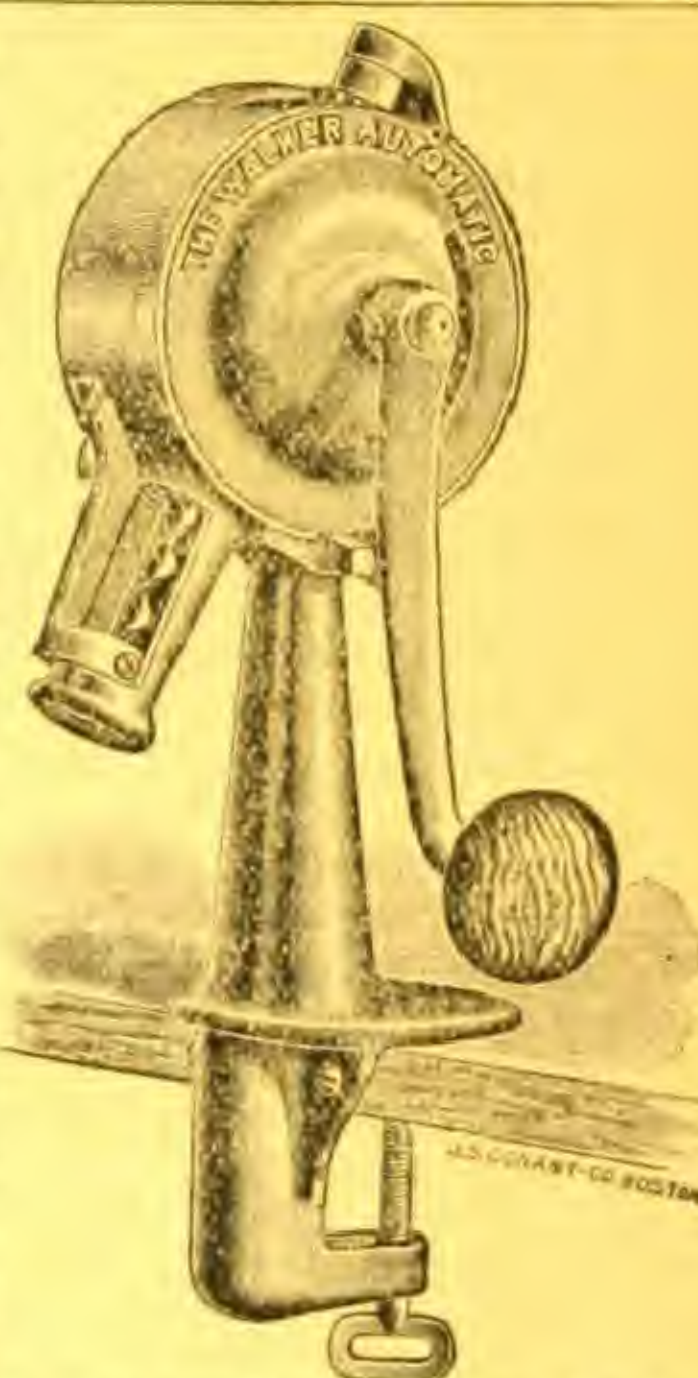
Drop a nickel in the slot at the top of the machine. Now place the hand so that the outer handle is between the thumb and fingers, then with the fingers grasp the small handle and grip as tightly as possible.

The index hand, or pointer, will remain and indicate the number of pounds gripped, and after examination can be brought back to zero by pressing the button just above the handle. Be sure the index hand, or pointer, is at zero before gripping. The machine automatically locks itself against operation after each grip, and can only be operated on the insertion of a nickel.

Price each ..... \$50 00

## The Walker Automatic Cork Pull.

This is a new principle for operating cork pulls. The entire machine is built to be an ornament as well as a useful article. By turning the handle forward the screw enters the cork, and by reversing it the cork is pulled and afterwards thrown off from the screw; machine stands at an angle and is 11 inches tall when fastened to the counter. The clamp extends 4 inches below; is fitted with both clamp and screws, so that either or both can be used as wanted for fastening. The operation of the screw inside the machine is so different from the method usually employed in operating cork pulls that it is comparatively indestructible, and there is no soft babbling to soon wear out. While these machines are, perhaps, a little more expensive in price, they are so durable that they will soon pay for themselves in not needing repairs of any kind.



Price each ..... \$7. 00

## No. 900-Revolving Call Bell.

Cut shows one-third size, and are made with a fancy bronzed base; the bell is silver-plated. For Restaurant purposes, and where a bell of this kind is needed, they will give much better satisfaction than the old style bells.

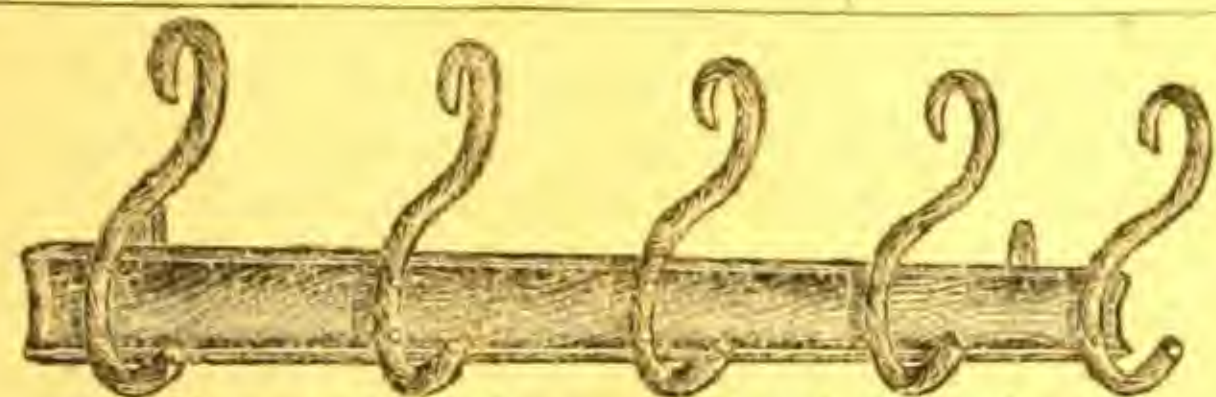
Price each .... \$1 75



## The Sampson Cork Puller.

This Cork Puller is handsomely nickel plated, and guaranteed to give satisfaction in all cases. The operation is shown by the illustration. The cork after being pulled is thrown off from the screw automatically, thus making it ready for use again. The machine is made so that the screws can be replaced, and the whole is strong and almost impossible to become broken. They are furnished either with clamps or without, and also with screw holes to fasten with screws.

Price each, with screws for fastening ..... \$1 25  
Clamps for fastening (extra) price each ..... 25



## Vienna Hat and Coat Hooks.

These Hat and Coat hooks are imported from Vienna and made from bent wood; they are finished either in oak or Mahogany. The superiority of these Vienna goods is well known, and billiard halls and hotels will find them not only attractive in appearance, but substantial and very useful.

PRICES—3-hook Rack, Natural Oak, each ..... \$2 00  
3- " " Imitation Mahogany ..... 2 50  
5- " " Oak, each ..... 2 85  
5- " " Mahogany ..... 3 50







### THE LIGHTON LIFTING MACHINE.

Place a nickel in the slot at the top of the machine, then, after standing upon the checked foot place of the base, grasp the handles and lift upwards as far as possible. The index hand, or pointer, will remain and indicate the amount lifted, and after examination can be brought backward to zero by pressing the button on top of the machine. Be sure that the index hand is at zero before lifting. The machine automatically locks itself against operation after each lift, and can only be operated upon the insertion of a nickel.

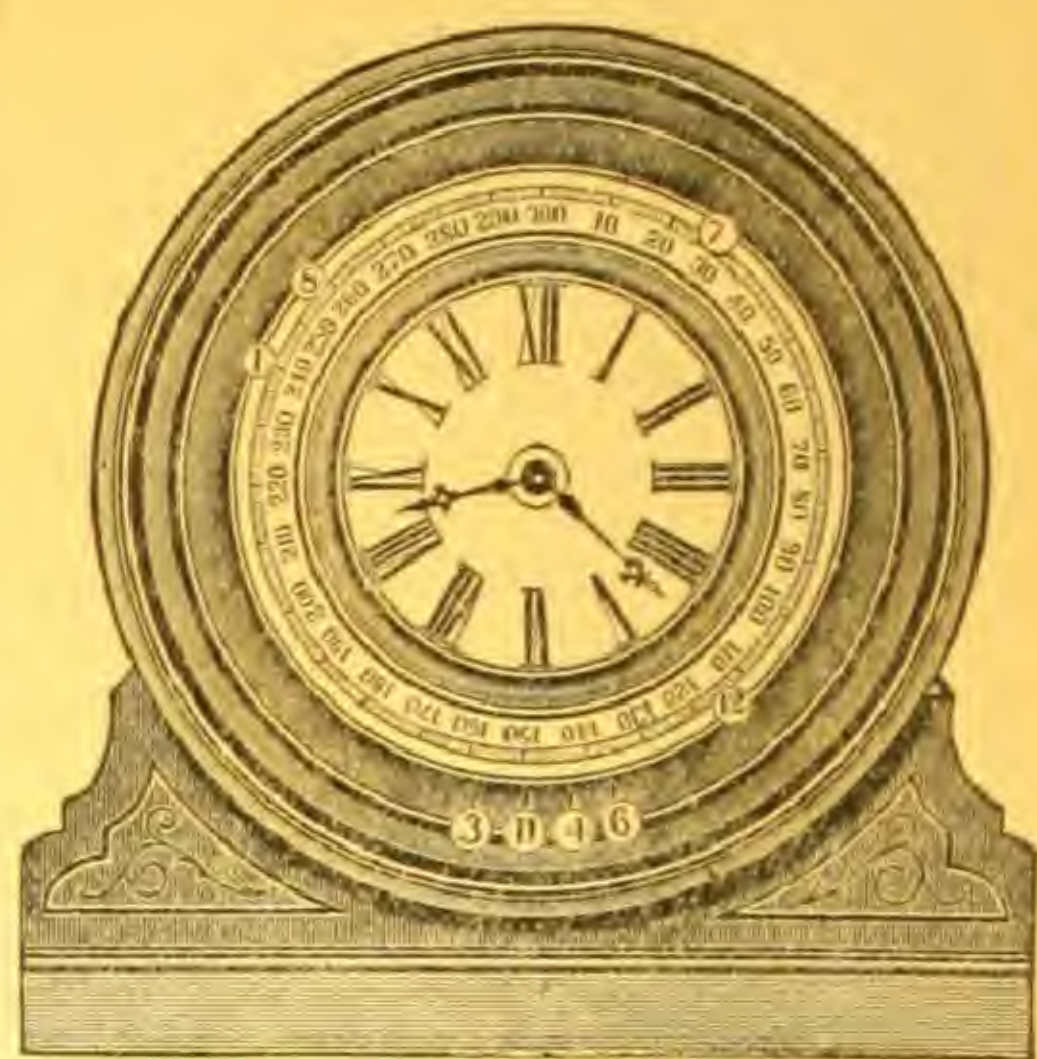
The dial is enameled, and registers from one to one thousand pounds.

The machine has a bell that rings when five hundred pounds are lifted on it.

The extreme length of the machine is twenty-six inches, by fifteen and one-half inches in width, and the height to top of drum is thirty inches.

The handles can be adjusted to any height by simply screwing them up or down. The base is heavily japanned and tastefully decorated with transfer flowers. It is one of the most reliable and ornamental devices in the market for testing the strength and developing the muscle.

Price.....\$65 00



## Time and Price Registers.

### INTENDED FOR BILLIARD HALLS.

Are arranged with clock inside that shows time. Can be used with any number of tables; the dial outside the clock indicates how much money is due on any table. The numbers indicating tables are placed on a raised brass bar when not in use and when wanted are placed on the inside bar over figure 0; the revolving of the dial indicates how long the table has been in use and amount due on it at 40c per hour, or dials can be made at any other specified rate.

In ordering state how many tables you run and rate you charge per hour.

No. 1.....	\$25 00
" 2.....	22 00
" 3.....	16 00
" 4.....	14 00

## ELECTRIC ALARM CLOCK.



The handiest thing for getting up by that can be produced.

The box or base under the clock is arranged with a dry battery inside that will last for years without replenishing or attention; it produces current enough to ring the alarm one hour, if necessary.

Set the alarm clock the same as any alarm clock, and then place it on the base with the feet in two hollow brass posts, which are the opposite poles of the battery. The clock makes connection when the proper time comes and the bell on base rings until you get up and push the clock back off the two brass posts, thus breaking the circuit. No danger of your sleeping when it goes off, for it will ring until you get up and move the clock.

The whole is neat and ornamental.

Price complete.....\$5 50



## DESCRIPTION OF POPULAR GAMES.

**DOMINOES.**

Dominoes were formerly imported from Europe, but now are made in the United States so much better and cheaper that they are largely exported to Europe. Dominoes are slabs of some opaque substance or material. The face of each has two compartments, either blank or with colored spots from one to six, or to nine. These are called by the numbers shown. The numbers are: Blank, Ace, Duce, Trey, Four, Five, Six, Seven, Eight and Nine. The pieces are: "Blank-Ace," "Trey-Six," "Double-Four," etc., according to the combination. The usual sets have pieces up to Double-Six only; but the Double-Nine make a more interesting game. They are shuffled on the table with their backs up, and each player draws at random the number that the game requires. There are various games, but those principally played are the Block, Draw, Muggins, Rounce, Euchre, Poker, Bingo, Block Game, Matador and Bergen.

**BLOCK GAME.**

Each player draws seven from the pool. The highest double leads in the first hand, and after that each player leads alternately until the end of the game. The pieces are played one at a time, and each one played must match the end of a piece not joining any other. If a player cannot play, the next plays. If neither can play the set is blocked, and they count the number of spots on the pieces each still holds. Whoever has the lowest number of spots adds to his count the number held by his opponents. If there are two with the same number and lower than their opponents, there is no count. Any one able to play his last piece while opponents hold theirs, cries "Domino!" wins the hand, and adds to his count the number of spots the rest hold. The number required to win the game is one hundred, or less by agreement.

**DRAW GAME.**

Each player draws seven, as in the Block game, and the game is subject to the same rules as Block, except when a player cannot play he is obliged to draw from the pool until he can play, or has exhausted it, even though the game be blocked by his adversary. The player may draw as many pieces as he pleases. He must draw until he can match. After a lead has been made there is no abridgement to this right. Many confound the Draw game with Muggins and the Bergen game. In those games the rule is different, for when a player can play he is obliged to. The object of drawing is to enable him to play. Having drawn the required piece, the rule to play remains imperative as before. The draw game is based upon the unabridged right to draw, and is known as a distinctive game by this only.

**MUGGINS.**

Each player draws five pieces. The highest Double leads, after that they lead alternately. The count is made by fives. If the one who leads can put down any domino containing spots that amount to five or ten, as the Double-Five, Six-Four, Five-Blank, Trey-Duce, etc., he counts that number to his score in the game. In matching, if a piece can be put down so as to make five, ten, fifteen or twenty, by adding the spots contained on both ends of the row, it comes to the score of the one setting it. Thus a Trey being at one end, and a Five being at the other, the next player in order, putting down a Duce-Five, would score five; or if Double-Trey was at one end, and a player was successful in playing so as to get Double-Duce at the other end, it would score ten for him. A Double-Six being at one end and Four at the other, if the next player set down a Double-Four, he counts twenty—Double-Six, i. e., Twelve, plus Double-Four, i. e., Eight equals twenty. The player who makes a count must instantly announce it when he plays his piece, and if he fails to do so, or if he counts wrongly, and any of his opponents call "Muggins," he loses the count. If a player cannot match he draws until he gets the piece required to match either end, or exhausts the pool. As in the Draw game, the first one who plays his last piece adds to his count the spots his opponents have; and the same if he gains them when the game is blocked, by having the lowest count. But the sum thus added to the score is some multiple of five nearest the actual amount. His opponents having twenty spots, and he nineteen, he adds twenty to his score. If they have twenty-two he adds twenty, as nearest multiple of five; but if they have twenty-three, he adds twenty-five, twenty-three being nearer than to twenty. The game is two hundred, if two play; but one hundred and fifty, if more play.

**BERGEN GAME.**

Each player draws six pieces from the pool. The lowest double leads and is called a double-header. After that the parties lead alternately from right to left. If no one has a double when he comes to lead, he plays his lowest piece. A player making the extremities of the line the same, it is called a double-header. If one of the extremities be a Double, and the next player can lay a piece that will make the other extremity of the same value, or if a double can be added to one end of a double-header, it makes a triple-header. If a player is not able to match from his hand, he draws one piece from the pool, and plays. If he is still not able to play, the next plays, or draws, and so on. If domino is made, the one who makes it wins that hand. If it be blocked, they count, and the lowest wins; but if the lowest holds a Double in his hand, and his opponent none, the opponent wins. Or if two have Doubles and one none, the last wins. If there be a Double in each hand, the lowest Double wins. If there be more than one Double in any one's hand, and all have Doubles, the one with the least number of Doubles wins, without reference to the size of his Double. Thus: if a player hold two Doubles, though they be the Double-Blank and Double-Ace, and his adversary holds but one, though it be Double-Six, the latter wins. The game is ten when three or four play; and fifteen when two. A hand won by either "domino" or counting, scores one. A double-header, either led or made, two. A triple-header counts three. But when either party is within two of being out, a double-header

or a triple-header counts but one; within three of being out, a triple-header counts but two. A prudent player will retain the Doubles as long as possible to make triple headers.

**DOMINO ROUNCE.**

A pleasant game; from two to four may play. The pieces rank from Nine or Six to Blank, and the Doubles are the best of each suit, trump being superior to any other suit. The game begins by "turning for trump," and he who turns the highest domino is trump-holder for that hand. The dominoes are then shuffled, and each player takes five, when the player at the right of the trump-holder turns the trump, and the end of the piece with the greatest number of spots is trump for that round. The players to the left of the trump-holder then announce in succession whether they will stand, discard their hand and take a dummy, or pass. When two or three play there are two dummies of six pieces each; if four play, only one dummy of seven pieces, and the oldest hand has the privilege of taking it. When all pass up to the trump-holder, the last player may elect to give the trump-holder five points instead of standing or playing dummy. The trump-holder may discard a weak piece and take in the trump turned, or discard his hand and take a dummy, if one is left; in which case he must abandon the trump turned. The player who takes a dummy must discard so as to retain only five pieces. After the first hand the trump passes to the players at the left in succession. The game begins at fifteen, and is counted down until the score is "wiped out," each trick counting one. The player who fails to take a trick with his hand is "Rounced," i. e., sent up five points. It is imperative that suit should be followed, and if in hand, trump led after trick, as in Loo, but a player is not compelled to "head," i. e., take a trick, when he cannot follow suit.

**DOMINO EUCHRE.**

Is usually played by four persons. The pieces rank as follows: The Double of the trump suit is the Right Bower, the next lower Double, Left Bower. There is, however, an exception, for when Blank is trump, it being impossible to have a lower than the Double-Blank, the Double-Six or Double-Nine becomes Left Bower; so the lowest Double is Right and the highest Double, Left Bower. After the Right and Left Bower, the value of the dominoes is governed by the number of spots following the trump. If Six is trump, the Double-Six is Right Bower, and the Double-Five is Left-Bower, followed by Six-Five, Six-Four, Six-Trey, and so on down to Six-Blank. If Ace be trump, Double-Ace is Right Bower, Double-Blank Left Bower, the Ace-Six is next in next value, the Ace-Five, and so to the Ace-Blank. But when Blank is trump, the Double-Blank is Right Bower, and the Double-Six Left Bower, the next trump being Blank-Six, the next Blank-Five, and so to Blank-Ace, which is the lowest trump. In a suit not trump, the pieces rank from the Double of the suit downward.

At the beginning of the game draw to decide who shall turn up trumps; he who draws the lowest piece is the dealer and entitled to the privilege. The dominoes again shuffled, each player draws five, beginning with the eldest hand, and the dealer turns up one of the remaining pieces for trump. That portion of the domino which has the highest number of spots upon it determines the suit of the trump. Thus, if Six-Ace be the piece turned, then Six is the trump suit. After the first hand the privilege of turning trump passes to each player in succession. The eldest hand does not have the lead unless he orders up, or makes the trump. Only the player who takes up, orders up, assists or makes the trump, has the right to lead. With this exception, Domino Euchre is like the card game of Euchre and the same rules govern.

**DOMINO POKER.**

In this twenty pieces are employed, the Double-Ace and all the Blanks being discarded. The hands rank in regular order from one pair to the Royal hand, the highest that can be held, as follows:

ONE PAIR.—Any two Doubles, Double-Six and Double-Duce will beat Double-Five and Double-Four.

FLUSH.—Any five of a suit not in consecutive order; as Six-Ace, Six-Trey, Six-Four, Six-Five and Double-Six.

TRIPLETS, OR THREES.—Any three Doubles. The Double-Ace and Double-Blank being discarded, it follows that only one hand of triplets can be out in the same deal.

STRAIGHT FOUR.—A sequence of Fours; as Four-Six, Four-Five, Double-Four, Four-Trey and Four-Duce.

FULL HAND.—Three Doubles, and two of any suit; as Double-Six, Double-Trey and Double-Duce, together with Duce-Four and Duce-Ace.

STRAIGHT FIVES.—A sequence, or a rotation of Fives.

FOURS.—Any four Doubles.

STRAIGHT SIX.—A sequence, or rotation of Sixes.

ROYAL HAND, OR INVINCIBLE.—Five Doubles.

When none of the above hands are out the best is determined by the rank of the highest leading pieces; thus a hand led by Double-Six is Superior to a hand led by Double-Five, but a hand headed by Double-Duce will beat Six-Five; and Six-Five will outrank Five-Four.

Domino Poker is governed by the same laws as Straight Poker, and is played in precisely the same manner; one game being played with cards and the other with dominoes; the hands consequently rank differently, but otherwise are identical.

**TIDDLE-A-WINK.**

This is very amusing, and suitable for a round party.

If six or more play, each takes three Dominoes. The Double-Six or Double-Nine is then called for. If it is not out, the next highest Double is called, and soon downward until a start is made.

He who plays a Double, in any part of the game, is entitled to play again if he can—thus obtaining two turns instead of one. The game then proceeds in the ordinary way, and he who plays out first cries "Tiddle-a-wink," having won. In the event of the game being blocked, the lowest number of spots wins.



## CIGAR CUTTERS AND LIGHTERS.



No. 10, Cigar Cutter.

Is brass polished and finished neatly, the knife is nickel plated. Is  $3\frac{1}{4}$  in. high and screws onto any shelf or counter.

Price each ..... 30c.



No. 104, Cigar Cutter.

Brass handsomely nickel plated. Screws to counter; stands  $7\frac{1}{2}$  in. high. Press the knob on top for cutting. Price ..... \$1 25



No. 101 Cigar Lighter.

This unique Cigar Lighter is made to represent a barrel and two bottles standing near by, which prove upon opening, to be the lighter; the barrel is the reservoir for the lamp.

Brass, antique finished very handsomely and is  $10\frac{1}{2}$  in. high.

Price ..... \$3 75.



No. 133 Cigar Lighter.

This is the handsomest Cigar Lighter that I handle. Is made of beautiful hammered and polished brass, all lacquered to prevent tarnishing. Stands  $11\frac{1}{2}$  inches high, has three lighters and will be an ornament anywhere.

Price each ..... \$2 00.



Fancy Chinese Gong.

This article is to be used in place of a bell in hotel corridors for calling bell boy to desk, or any place where a bell is used as in restaurant, club room or dining room. Is small and takes up but little room. Base is highly polished and gong is etched in chinese design. The hammer is neatly made and rests on holder at the base. The whole is intended to set on counter or desk and is finished in nickel plate so

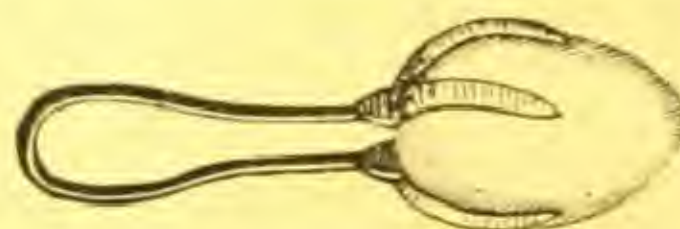
that it will be tasty and neat. The tone of the gong is much softer than a bell and can be heard at a greater distance.

## SIZES AND PRICES.

No. 1034 Gong, 5 in. diameter, stands 10 in. high \$5 00  
" 1033 " 6 $\frac{1}{2}$  " " " 12 $\frac{1}{2}$  " " 6 00



No. 1.



No. 3.



No. 4.

A hot egg, when brought onto the table is about the hardest thing to handle that you can find. Your fingers get burned, the egg gets all over your hand and makes a muss generally.

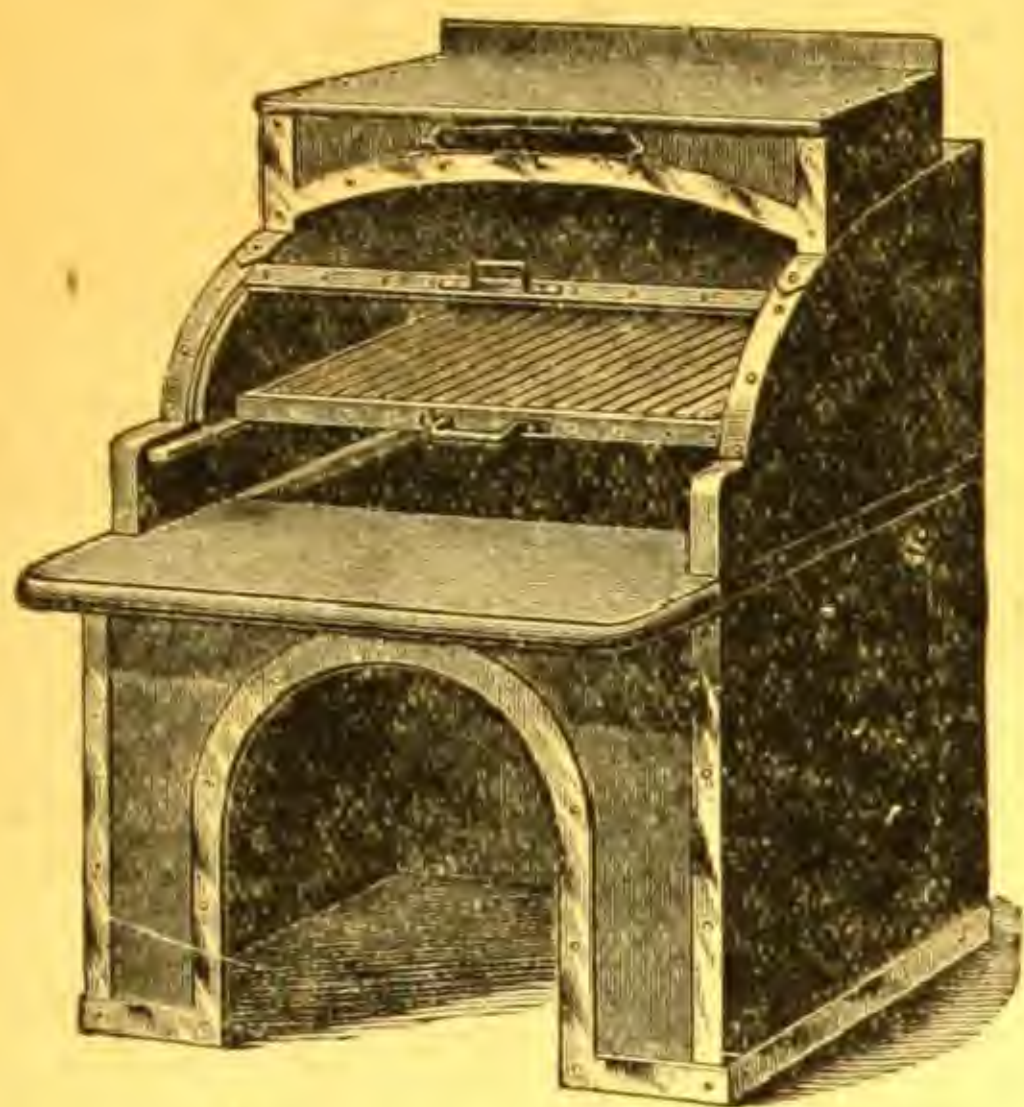
The No. 1 is a little standard to set at each place at the table the same as you would a salt seller, the base is flat and it holds the egg neatly and securely. Take up the holder with egg in it, cut off the end and you can remove the inside or eat it direct from the shell without even warming your fingers, cracking the shell in a dozen places or getting any of its contents on your hands. The sides of the holder secure the egg firmly, as they are thin and very flexible. Holders for suspending the egg while boiling, made on same principle, are shown in No. 3 and No. 4, they can be hung in the water, no matter how much there is of it, and be quickly and safely removed without taking the dish from the fire, and then the eggs placed in a dish or in separate table holders for the table. No. 1 is  $2\frac{1}{4}$  inches long. No. 3 is 5 inches long. No. 4 is 7 inches long.

No. 1 Holder,	Price each	15c.	Price per doz	\$1 65
No. 3	" " "	10c.	" "	1 15
No. 4	" " "	15c.	" "	1 65

## NEW EGG HOLDERS.



# STEAK BROILER.



This is a popular pattern of French Steak Broiler for restaurants and hotels. Is made for charcoal and is both handy and complete.

## Sizes and Prices for Broilers, without Base.

18 in.	34 in.	30 in.	40 in.
\$21 50	\$36 00	\$50 00	\$65 00

## Sizes and Prices of Broilers, with Base.

18 in.	24 in.	30 in.	40 in.
\$29 00	\$48 00	\$65 00	\$83 00

## For Hard Coal, add:

18 in.	24 in.	30 in.	40 in.
\$3 50	\$4 00	\$7 00	\$5 00

## HINGE CORK DRIVER.



Bound with brass and lined with same; made from hard wood; will not break or wear out like the cheaper bottle corks; opens at center with a hinge; is 12 in. long.

Price each .....\$1 75

## COPPER LIQUOR PUMP.



Is made from extra quality of heavy copper, with good valves. Where liquors have to be pumped from one barrel or tank into another they are the only pump to use.

Price each .....\$3 50



## Patent Bung Extractor.

Is iron, japanned and will remove a bung from any barrel or keg.

PRICE,  
each, .....\$1 75



## HEAVY TALL SCHOONERS.

These are a popular glass.

No. 399½—14 oz., per doz. \$1 40  
No. 394 —18 oz., per doz. 1 75



## No. 1151—HOTEL TUMBLER.

Has heavy bottom and sides; will not nest inside of each other to break; are the thing for hotels and restaurants.

9 oz. .... price per doz., 60c



## No. 25—POKER DICE.

Imitation of ivory, square cornered and marked, with lettering as shown; last better than other Poker dice.

Per set of five dice .....50c



**POPE'S EYE WINDOW WASHERS,  
WITH LONG HANDLES.**

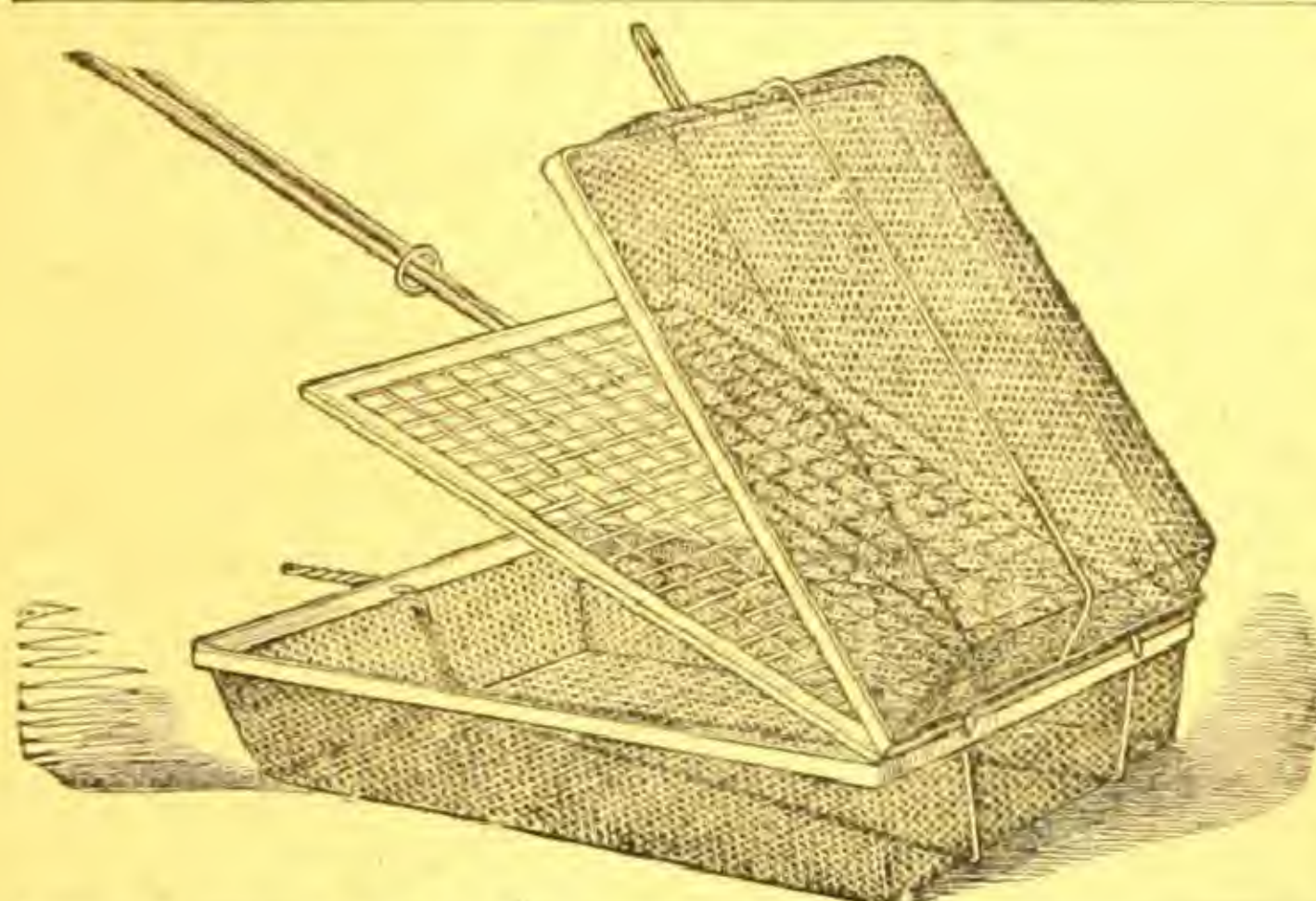
These window washers are made of gray bristle and furnished with long handles. They are one of the best things for washing windows that can be found.

No. 2, Price each ..... 65c

**SOAP SHAKER.**

This Soap Shaker is very handy in dish washing for hotels and restaurants. Soap is placed inside of the sieve like box, and can be shaken back and forth in the water without getting the hands wet, and perhaps chapped.

Price each ..... 15c

**OBLONG TEA TRAYS.**

These Trays are made of heavy metal and japanned. They are well painted, and to parties who desire this shape in place of the oval will be found to be excellent.

**SIZES AND PRICES.**

18 in.	Price each	45c	24 in.	Price each	\$ 75
20 "	"	50c	26 "	"	1 00
22 "	"	60c	28 "	"	1 25

**WIRE POT CLEANER.**

This very useful article is largely called for. It is made of a series of wire rings linked into one another, and will scour any pot or kettle without trouble. Made in two, sizes.

No. 1—Small. Price each ..... 10c  
No. 2—Large " " ..... 15c

**VEGETABLE AND EGG DIPPERS.**

This vegetable and egg dipper is made with wooden handle; bottom is made of wire, so that eggs can be dipped out of boiling water and left perfectly dry and clean.

Price each ..... 10c

**The Novelty Reversible Corn Popper.**

This corn popper is probably the best arrangement for popping corn without burning it that can be devised. It is made extra large, and is virtually two corn poppers in one. Each half is as large as the ordinary sized two quart popper. The operation is as follows:

Place in the lower half of the popper, the corn to be popped. Shake it over the fire until perhaps one half of it is popped; then turn the popper over shaking it the meantime, when all the popped corn will stay above the center partition, and all the small kernels drop through and be popped in the bottom. The first half of the popping is consequently kept away from the second half, so that it cannot be burned. It also gives that corn that is in the bottom plenty of room to pop, and at the same time allows a larger quantity to be handled than in the old style poppers. Price each ..... 25c

**No. 100 FANCY CRACKER BOWL.****No. 100.**

This is a unique design of Cracker Bowl, made in imitation of cut glass; stands 6 inches high, 8 1/2 inches in diameter at top, and holds 2 qts. They are used on the counter as a cheese or cracker bowl, but can be used at times as a large bowl for beer. The unique design makes them attractive.

Price each ..... \$ 50  
Price per doz ..... 6 00



## Polished Brass Hotel and Bar Trays

Made of Heavy Brass and Handsomely Finished.

No. 1—10 inches in diameter.		
Price each	40c	Per doz. \$4 75
No. 2—11 inches in diameter.		
Price each	50c	Per doz. \$6 00
No. 3—12 inches in diameter.		
Price each	60c	Per doz. \$7 00
No. 4—13 inches in diameter.		
Price each	70c	Per doz. \$8 25



## Oval Japanned Tea Trays.

These Trays are heavy metal japanned and painted with fancy gilt border. Are low in price and suitable for all restaurant and hotel work.



### SIZES AND PRICES.

12 inch,	price each	15c
14 "	"	20c
16 "	"	25c
18 "	"	30c
20 "	"	35c
22 "	"	40c



## PATENT PAPER JULEP STRAWS.

These Straws are made from heavy manila paper rolled spirally into a small cylinder a little larger in diameter than the regular straws; they are then soaked in hot melted paraffine until they become air tight, are perfectly odorless, look neat, will draw faster and please your customers much more than the old style dusty and cracked rye

straws. One of these is sufficient for a glass of lemonade or summer drink, and for that reason are cheaper than the others of which you must throw away two or three before finding one that is not broken. Put up 500 in a box.

Price per box 50c

## Round Wire Dish Covers.

Are made of fine wire cloth, tinned; have knob on top to lift by. Are used for covering pies, lunches and articles of food that are wanted to be kept from the flies and dust.



### SIZES AND PRICES.

6 inch.	Price each	10c
7 "	"	10c
8 "	"	15c
9 "	"	20c
10 "	"	25c
12 "	"	35c

## BOXWOOD MUSTARD SPOONS.



Made from clear white boxwood, 4 1/2 inches long.

Price each 5c Per doz. 50c

## No. 1015 STAG HANDLE LEMON KNIFE.



This is a very handsome lemon knife, steel blade heavily silver plated so as not to tarnish; the handle is stag horn and the whole is 9 inches long.

Price each 75c

## OYSTER KNIVES.



Made from best of steel; handles are heavy to break any shell. Cut shows No. 2.

No. 10, light pattern, price each 25c  
No. 2, heavy pattern, price each 50c

## HANDY IRON FISH SCALER.



Hotels, restaurants and eating houses need something for scaling fish. A knife does not do the work properly, but this little tool does. Made from cast iron; measure 9 inches long.

Price each 15c Per doz. \$1 50

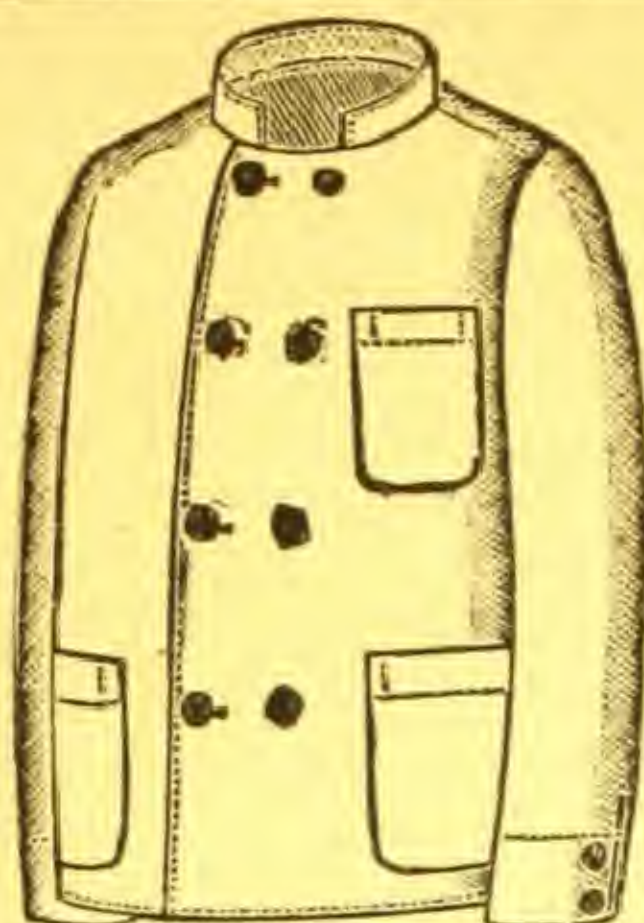


## White Clothing for Bar-tenders, Waiters, Cooks, Barbers, Etc.

There is nothing that adds so much to the appearance of a bar-tender or waiter as clean white clothing. It not only gives the appearance of cleanliness, but saves the other clothing that may be worn under it. Your customers notice a neat and cleanly looking bar-tender, and if you can please them with your appearance it will certainly help you in holding their trade. A good substantial duck coat and a neat white apron, both of which can be easily washed, are less expensive than heavier clothing, such as is usually worn, and certainly do not wear out as fast, so that by buying special bar-tenders' clothing you will lose nothing.

These coats are all made from one grade of 6 oz. bleached cotton duck. They are not muslin or drilling, as such coats usually are, but the best goods obtainable. The sizes are from 34 to 44 inches, chest measure.

**Be Sure to State what size Chest Measure you want, and distance from Center of Back to End of Sleeve.**



No. 1—DOUBLE BREASTED BAR-TENDERS' COAT.

Is double breasted, with stand-up collar and removable black buttons; has buttons on sleeves; has three pockets and is a handsome coat.

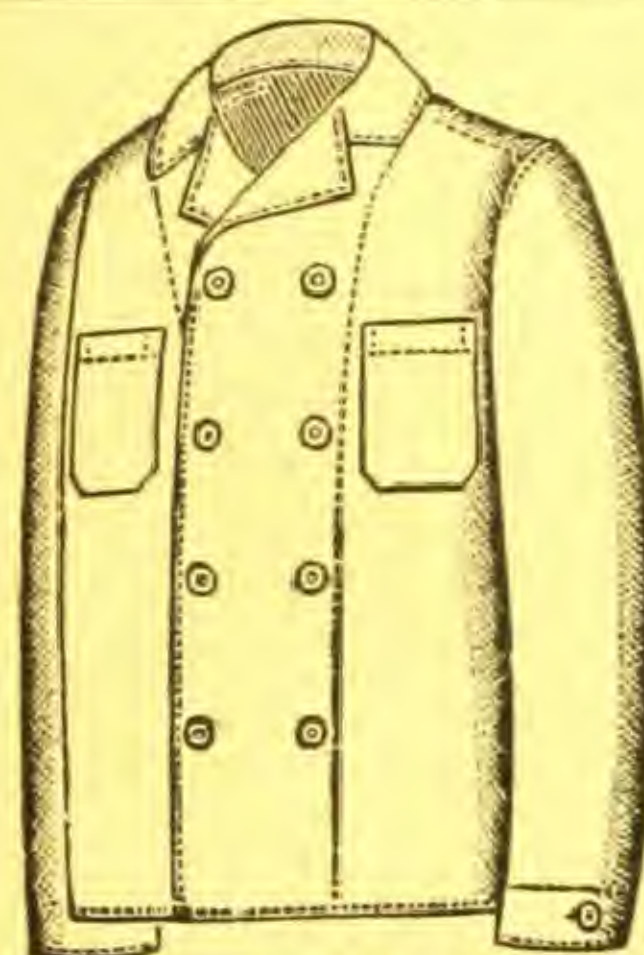
**PRICE** ..... Each, \$1 25 Per doz., \$15 00



No. 3—SINGLE BREASTED BAR-TENDERS' COAT.

Has two pockets, turn down collar, pearl buttons and buttons on sleeves. Made of the best cotton duck.

**PRICE** ..... Each, \$1 25 Per doz., \$15 00



No. 2—DOUBLE BREASTED BAR-TENDERS' COAT.

Has two pockets, turn down collar, pearl buttons, and buttons on sleeves. Made of the best bleached cotton duck.

**PRICE** ..... Each, \$1 25 Per doz., \$15 00



No. 4—WAITERS' JACKET.

Is made with turn down collar, one pearl button and one pocket. Are a splendid coat for a waiter and cheap in price.

**PRICE** ..... Each, \$1 25 Per doz., \$15 00



### DIRECTIONS FOR TAKING YOUR MEASURE FOR WHITE COTTON DUCK COATS.

Be sure to give your chest measure under your coat. Measure closely around the chest under the arms as indicated by "B." Then give your measure from the center of back of coat indicated by "A" to the end of the sleeve at "C;" do not call this latter sleeve measure, but say that it is **from center of back to end of sleeve**. I can then fit you nicely. Be very careful in taking your measure that you follow the above instructions exactly, and in taking measurements, double up the arm and measure around the elbow the same as shown in cut. This will then allow sufficient for drawing up in wrinkles, etc.

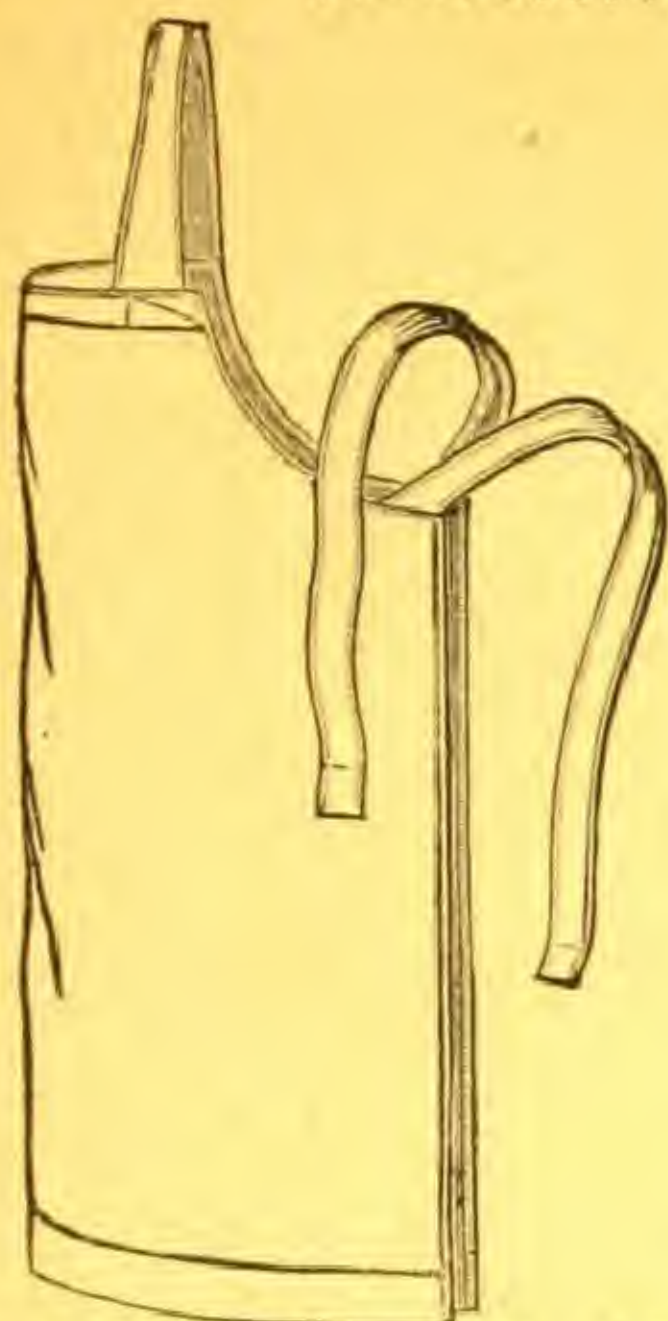
Any one ordering coats, and finding they are not as good as represented, or are not perfectly pleased with them, their money will be refunded upon the return of the coats.

They are superior goods and warranted to please any one. Twenty-five cents extra for postage will prepay the charges on one coat to any part of the United States. In ordering them if you send the money with your order you will save on the express charges.



# APRONS AND OVER-SLEEVES.

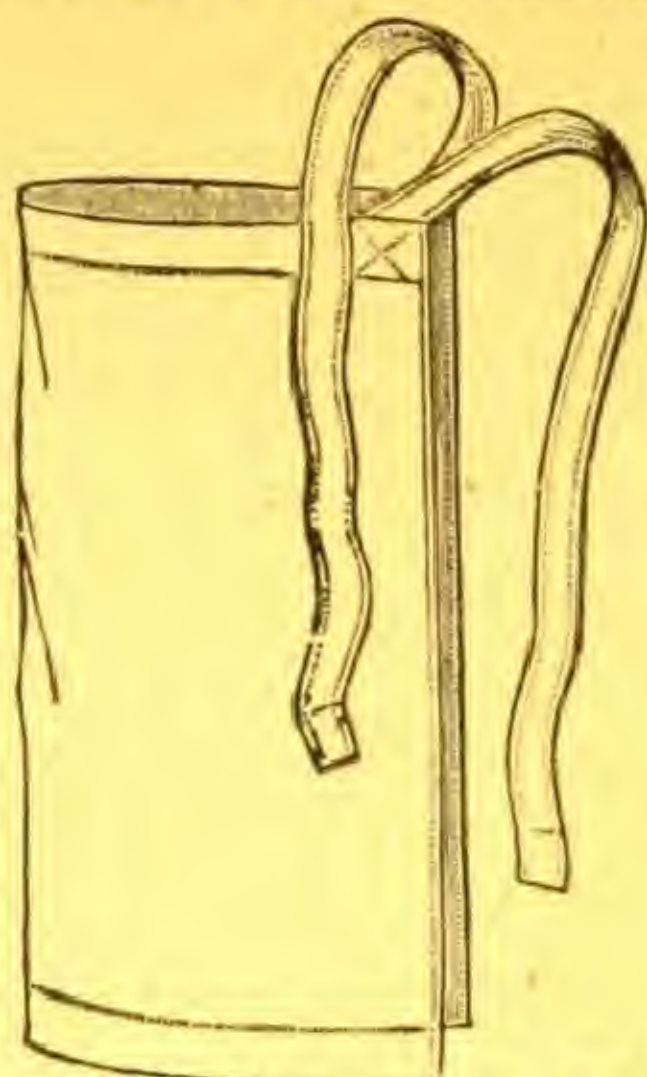
There has been a call for a good quality of white clothing, aprons, over-sleeves, caps, etc.. I have taken up the manufacture of these goods myself, because I could not buy such goods as I knew the trade really needed. I have as good goods now as cloth and workmanship will produce, and while the price is not as low as light muslin goods can be bought at, it is very low considering the materials used. I ask only a trial and then know you will buy of me in the future regardless of price. These goods are made from the best quality of heavy bleached muslin and drilling, are intended for washing and will wear and last as long as any goods that can be made. Try one of them and see for yourself.



**No. 1—HEAVY COOKS' APRON.**

Made of Heavy Bleached Drilling (Pepperell Mills); will wear a long time; are made with bib, shoulder straps and heavy strings. They will please any one wanting a heavy white apron. Are 36 inches wide.

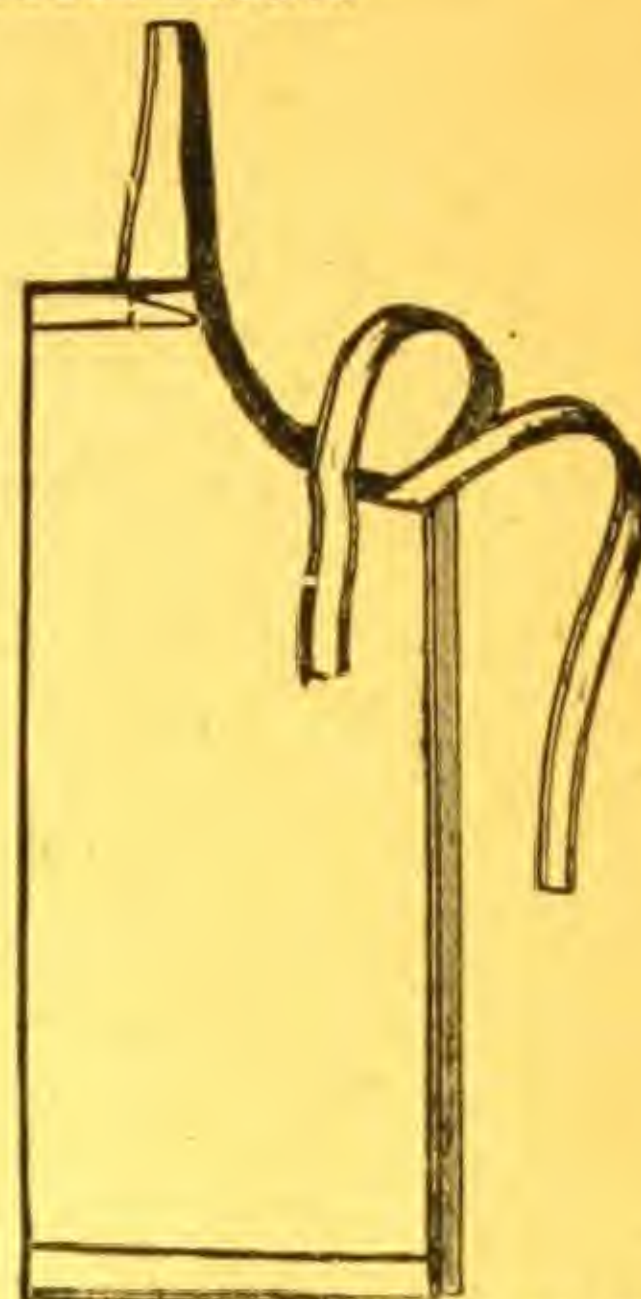
Price... Each, 25c. Dozen, \$3 00



**No. 2—HEAVY COOKS' APRON.**

Made of Heavy Bleached Drilling (Pepperell Mills), same as No. 1, except they have no bib or shoulder straps. Are good also as a waiters' apron, but are intended for use where there is considerable wear; are 36 inches wide.

Price... Each, 25c. Dozen, \$2 75



**No. 3—BARTENDERS' APRON.**

The finest quality of Wamsutta Bleached Muslin is used in these aprons. They are made of the finest material obtainable, have bib in front, shoulder straps and heavy strings; will wear and look as nice as any apron that can be made; are 36 inches wide.

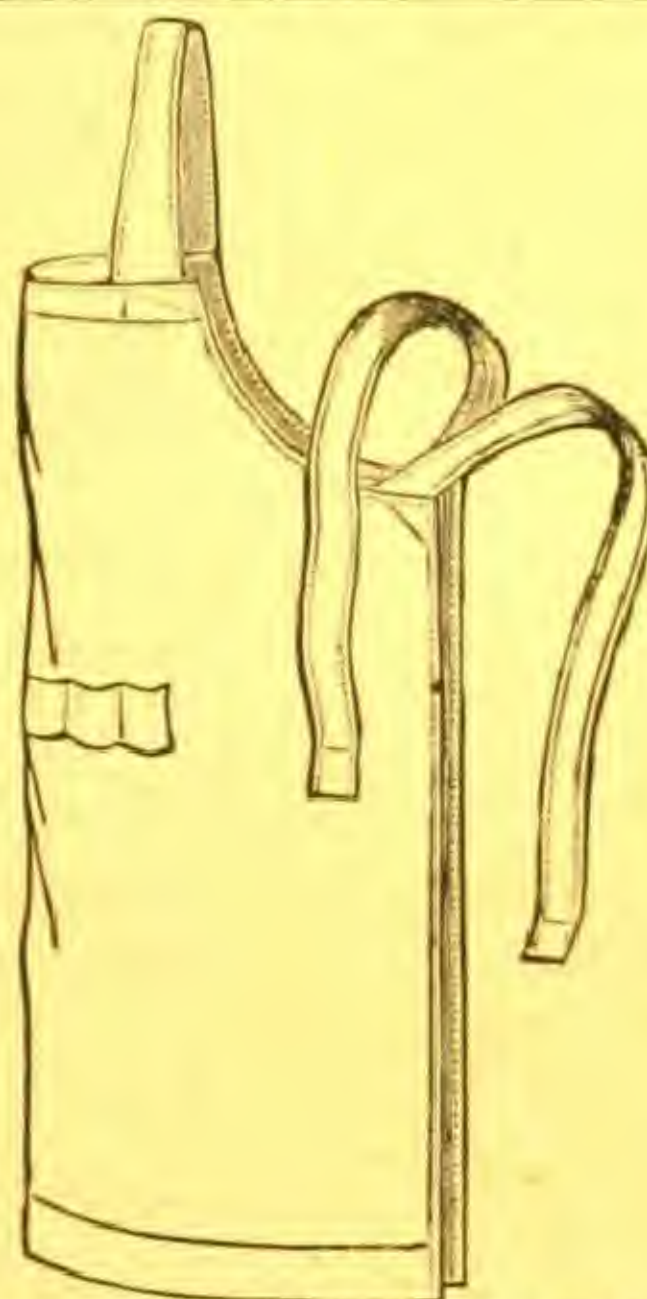
Price... Each, 25c. Dozen, \$3 00



**No. 4—WAITERS' APRON.**

Are made of fine Wamsutta Bleached Muslin, have heavy strings, the apron has check pockets in front and is very handy; has no bib, is 36 inches wide and will please any one.

Price... Each, 25c. Dozen, \$2 75



**No. 5—WAITERS' APRON.**

Made of fine Wamsutta Muslin, same as No. 4; has bib, shoulder straps and pockets in front; is 36 inches wide and well worth the money asked for it.

Price... Each, 25c. Dozen, \$3 00



**HEAVY WHITE MUSLIN OVER-SLEEVES.**

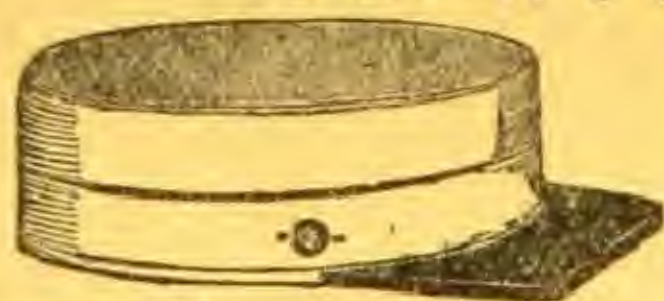
Made of Wamsutta Muslin, are double thickness at wrists. Have sleeve fasteners to hold them on

Price per pair, 35c. Doz. prs. \$4 00

Heavy colored checked goods same price.



## WHITE DUCK HATS.



No. 1 HAT.

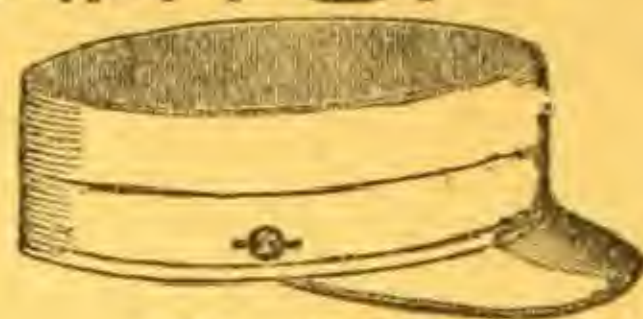
Has straight black peak.

No. 1—Complete with two covers... Price each \$. 85  
Extra Cover..... each 10c.

These Hats are made of the best material, the covers are of bleached duck and are removable, two covers go with each hat, so that one may be washed while the other is being worn. They make a good appearance on anyone. Additional covers can be bought at any time.

Ten cents extra will pay postage on one of these hats to any part of the U. S.

Sizes are from 6½ to 7½. Be sure to mention size wanted.



No. 2 HAT.

Has white rolling peak.

No. 2—Complete with two covers... Price each \$. 85  
Extra Covers..... each 10c.

## COOKS' CAPS.



No. 3 COOKS' CAP.

Heavy white muslin. In sizes from 6½ to 7½. Be sure to mention size wanted.

Each..... 25c. Per doz..... \$2 75

These Caps will be sent post paid to any address at above price.

Mail Orders for Clothing, Hats, Caps, Etc. 25c extra will pay postage on one Duck Coat to any part of the United States. 10c extra will pay postage on one Drill Apron. 10c extra will pay postage on one Hat. 5c extra will pay postage on one pair of Oversleeves. By bearing in mind the above, you will be able to save something by sending the money with your order, and enclosing enough extra to have it sent by mail unless your order is large enough to warrant sending it by Express.



No. 4 COOKS' CAP.

Each..... 25c. Per doz..... \$2 75

Order one by mail and see if you do not like them.

These Cooks Caps will be sent post paid to any address at the above price.

## PATENT ALARM MONEY DRAWERS.

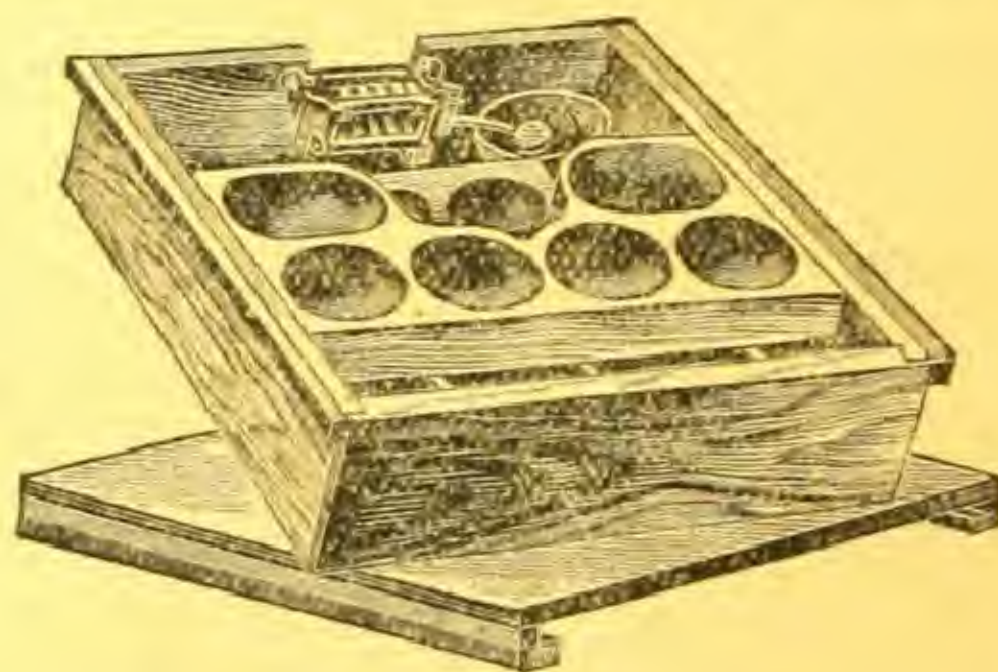
Alarm tills will in most cases save many times their cost. There are but few men, especially keepers of small shops, but are obliged to leave them alone quite often, giving a chance for till tapping. Put in a money drawer and you will be perfectly safe. These drawers have been sold for many years, and will be found simple, effective and very convenient. They have thirty-two combinations.



No. 1.

No. 1 Money Drawer is 17 inches wide, 15 inches deep and 5 inches high outside measure. The front is walnut and the sides hard wood. Has ten separate divisions.

Price, each..... \$1 75.

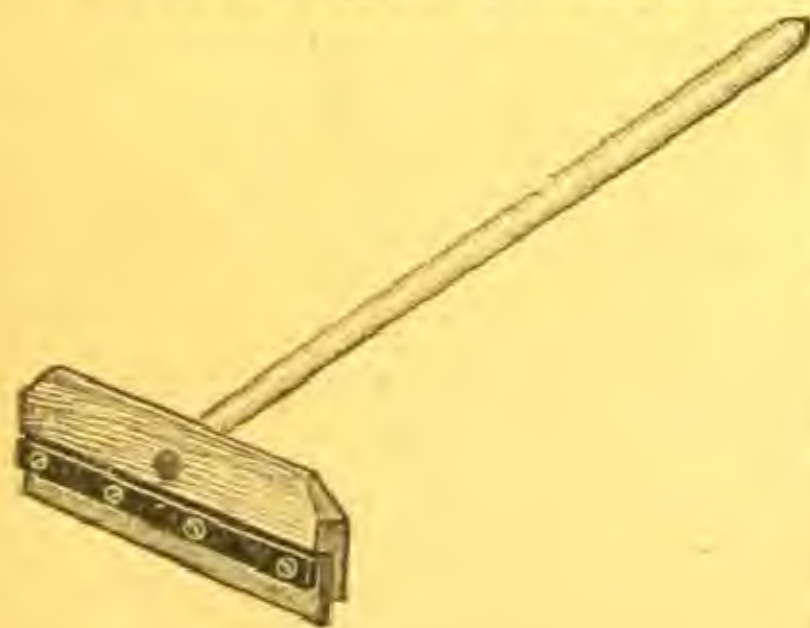


No. 3.

No. 3 Money Drawer is 18 inches wide, 16 inches deep and 5 inches high, outside measure. The front is walnut, and sides hard wood. Has twelve separate divisions. Is a much neater finished drawer than No. 1.

Price each..... \$2 00.

## RUBBER FLOOR SCRUBBERS WITH WOOD BACK.



Nos. 1 and 2.

These Scrubbers are made strong. When worn out, new Rubbers can be easily put in.

## PRICE EACH.

No. 1—14 in.... 50c

No. 2—18 in.... 60c

## EXTRA RUBBERS FOR

No. 1 each..... 20c

No. 2 each..... 25c

## RUBBER FLOOR SCRUBBERS WITH IRON BACK.



No. 3.

Complete for scrubbing floors and cleaning out water.

The rubber can be renewed when worn out.

Price each..... \$1 00 Price per doz..... \$10 00

Extra Rubbers, each..... 20c



**GAMES OF DOMINOES.****BINGO.**

Is played similarly to the card game of Sixty-Six, as the difference between dominoes and cards will permit. Pieces rank the same as in other domino games, excepting that Blanks count as seven spots. The Double-Blank, called Bingo, counts fourteen, is the highest domino, and will take the Double of Trumps.

The game is played by two persons, and is commenced by drawing for the lead, the lowest piece has the lead. Each player then draws seven pieces, after which the eldest hand turns up another piece, the highest spot on which is trumps. The eldest hand then leads, and the play is conducted in the same manner as Sixty-Six at cards.

The game is seven points, made as follows: The player who first counts seventy scores one point toward game; if he make seventy before his opponent has counted thirty, he scores two points; if before his adversary has won a trick, three points. If Bingo capture the Double of trumps, it adds at once one point to the winner of the trick.

The pieces count as follows to the winner of the trick containing them: The Double of trumps always twenty-eight; the other Doubles and all the other trumps according to their spots; the Six-Four and Three-Blank for ten each, whether trumps or not; the other pieces have no value.

If the player have two doubles in his hand, he can, at his turn to lead, play one, show the other and announce twenty points, which are added to his count as soon as he has won a trick. Three Doubles count forty; four Doubles fifty; five Doubles sixty; six Doubles, seventy points. If Bingo be among the Doubles held, it adds ten more to the count.

In all other respects the game is conducted in the same manner as Sixty-Six. The laws of Sixty-Six, as well as the directions for playing the three-handed game, all apply to Bingo, except that wherever "Sixty-Six" occurs, "Seventy" must be substituted for it.

**MATADOR.**

This differs from all other games of Dominoes, in that each player, instead of matching pieces, must make up the complement of seven. For instance, a Five requires a Two to be played to it, because two added to five make seven; a Six, an Ace; a Four, a Three-Spot; and vice versa.

It will be seen that there is no piece capable of making a Seven of a Blank; to obviate this, there are four Matadors, the Double Blank, and the three natural Seven-Spots, namely, Six-Ace, Five-Two, and Four-Three. These can be played anywhere at any time, and are, of course, the only ones which can be played on a Blank.

Each player, at the commencement, draws three pieces; the one who has the highest Doublet commences; or, if neither have a doublet, then the highest piece.

If Double-Four is led, the next player must play a Three to it; or, failing to have a Three, must draw till he gets one. Supposing it to be a Three-Five, the end spots will be a Four and a five—the next player must then either play a Three on the Four, or a Two on the Five, and so on.

This game may be played by two, three or four persons. When two play, there must be three pieces left undrawn, to prevent each from knowing exactly his opponents hand. When more than two engage in the game, all the Dominoes may be drawn. The player who makes Domino first counts the spots on the other hand or hands, and scores them towards game, which is one hundred, or more, as agreed on before commencing.

If Domino be not made before the drawing ends, and a player cannot play in his turn, he must pass, and await his next turn, but he must play if he can; the failure to do so deprives him of any count in that hand.

In playing, a Doublet counts as a single piece. Thus: Double Six is a Six, and can only be played on an Ace-Spot, or a Double Ace; but, if left in the hand after Domino is called, it counts twelve to the winner.

If the game be blocked, and neither player can make Domino, then the hand containing the least number of spots wins, but it does not count to its own score.

The Blanks are very valuable at this game. The Double-Blank being the most valuable of all the Matadors, as it is impossible to make a Seven against a Blank; so that, if you hold Blanks, you may easily block the game and count.

When you have the worst of the game, and indeed at other times as well, guard against your adversary's Blanks, and prevent him from making them; which you may do by playing only those Dominoes which fit with the Blanks already down.

Never play a Blank at the lead, unless you have a Matador or a corresponding Blank.

Keep back your Double-Blank till your opponent makes it Blanks all; you can then force him to play a Matador, or compel him to draw till he obtains one. It is better to have a mixed hand.

**MIRRORS CLEANED AND POLISHED.** The best way to clean mirrors, or any glass, such as that in picture frames, is to wash them lightly with a sponge and clean water; then with another sponge rub them over with spirits of wine. After this dab them lightly with some whiting tied up in a muslin bag, and finish with an old silk handkerchief. This sounds troublesome, but in reality is very quickly done, and does not entail half the labor in polishing that chammois leather and water do, besides keeping the glass bright for a much longer time. A quart of spirits of wine will last long.

**THE GROWTH OF WOOD.** Cultivated in groves, the average growth in twelve years of several varieties of hard wood has been ascertained to be about as follows: White maple reaches 1 foot in diameter and 30 feet in height; ash, leaf maple, or box alder, 1 foot in diameter and 20 feet in height; white willow, 18 inches and 40 feet; yellow willow, 18 inches and 35 feet; Lombardy poplar, 10 inches and 40 feet, blue and white ash, 10 inches and 25 feet; black walnut and butternut, 10 inches and 20 feet.

**ENGLISH BAGATELLE.**

Any number of persons may play in this game, and can play either separately or with an equal number of players on each side. The King Ball, which must be a colored ball, either red or black, is placed on the white spot in front of the holes at the beginning of every round. Nine balls are used in the game, 8 white and 1 colored, or King Ball.

Each player in playing plays all 8 balls before the next player commences. A line is drawn across the head of the table, and all balls played must be played from within this line. Usually the line is within two feet of the head of the table. The player's ball, after playing, must be kept outside of this line, and should the player bring the red ball within it, he is considered out of play, and can play no more balls until his turn comes again.

Other balls that are pocketed remain in the pocket until the player has finished playing all his balls. Any ball in playing that returns within the line from which all balls are played, cannot again be played until the next player's turn. Any number of rounds may be played in the game, but must be agreed upon before commencing.

The player or players on the side who obtain the greatest number, counting the holes into which they put the balls according to the figures marked on them, win the game.

Any balls driven off the table during the play, can be again used during that player's round.

When each player commences the red ball is again spotted, and all the other balls returned to the head of the table to be played from within the line.

In some cases pins are placed on the table surrounding the holes or pockets, which, when knocked down, count 5 each, or as many points as may be agreed upon, and the pins after being knocked down must be replaced on spots for the next ball.

To determine who shall lead, each side plays a ball from the hand, and the one pocketing the ball in the highest hole wins the lead.

In case neither player succeeds in pocketing a ball, they repeat until the proper count is made.

**THE GAME OF PIGEON HOLE AND JENNY LIND.**

This game is played with nine ivory balls two and one-eighth inches in diameter, eight of which are white, the remaining one red. The red ball is always played on a spot in the center of a line drawn between the two pockets.

The player shall play his ball from within a line which is drawn across the table from the first ivory sight on the sides, usually 19 inches from the end. For the purpose of ascertaining who shall play first, each player takes two balls in one hand and rolls them towards the pigeon holes; the one who counts the most, plays first; and then the others in rotation, from the highest number to the lowest. All playing is done at the end of the end of the table, and it is against the rules of the game to play any ball from any other position. The red ball, when pocketed or holed, always counts double.

After the player has played two or more balls into the pockets or pigeon holes, and there are no more balls upon the table, he is permitted, if he has another turn to play, to take the red one out and respot it, but so long as there are balls on the table to be played on, if the red ball is holed or pocketed, it must remain so until the next player's turn. In playing, as in English Bagatelle, the red ball must always be played on the first shot, in every turn, after which the player can play on any other ball he chooses. Should, however, the player bring the red ball within the line from which all balls are played, he is considered out of play until his next turn arrives, and in case a white ball rolls inside of line, it cannot again be played by the same player until some one else plays. 500 points constitutes the game, the first one counting that number is the winner.

Each player plays his eight balls in succession, before the next player commences, and no ball entering the pigeon hole is allowed to count, unless some other ball was played upon and hit it before entering same. The pockets at the sides of the table always count 50 points.

In case a player in playing his first ball does not hit the red ball, he forfeits any more play until his turn comes again. Any balls forced from the table, cannot again be played until another player's turn.

**PAREPPA.**

In the game of Pareppa, 11 balls are used. Ten colored and one white. The colored balls are numbered, respectively, 10, 20, 30, 40, 50, 60, 70, 80, 90 and 100.

The numbered balls are all placed upon the table so as to form a triangle about 24 inches in front of the Pareppa box. Each game constitutes 500 points, or such other number as the proprietor of the table may establish as rules of the house.

The order of playing may be determined by a single shot from each player, the one counting the highest, first, and the others following in their order.

The first player takes the white ball to make the first shot or "break" the balls. If he succeeds in pocketing a colored ball or caroms on the colored ball, and pockets the white, he has a right to follow up his game as long as there are balls remaining upon the table, or until he makes game. After the first shot, the player takes any ball he may choose from those in the pockets to use as a cue ball, but after the first player fails to count, the second player then takes the white ball from the table, and uses that as a cue ball, leaving the others undisturbed; playing until he also fails; then the third player does the same and so on.

All shots must be made from the head of the table, inside of the string or line which is drawn the same as in Pigeon Hole and Jenny Lind tables.

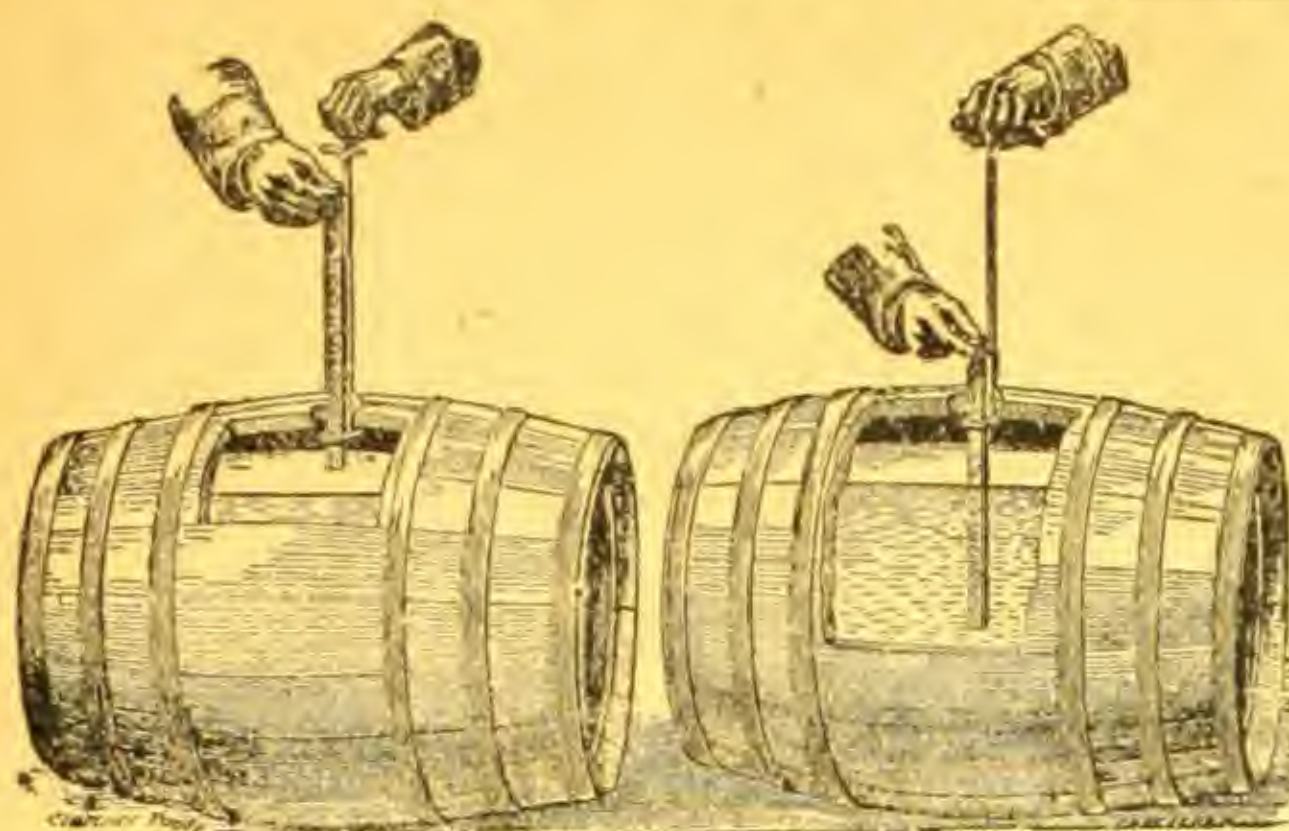
Each player counts the number on each ball he has pocketed, adding to each the number of the pocket in which the ball was found.

**CAROMBELETTE.**

Carombelette is a combination of Bagatelle, (a game of chance) and Pool, (a game of skill.)



# UNITED STATES GOVERNMENT WANTAGE ROD.



This is the most complete Wantage Rod that has yet been devised; it will give the number of gallons wanting as correctly as by actual measurement. Is used by all government gaugers. When you buy liquors you should know just how much you get, and any time you can measure the contents of a barrel quickly and without the trouble of emptying it, or even stirring its contents. The whole thing is but 17 inches long when closed, and weighs but 15 oz. when packed ready for shipment.

## METHOD FOR OPERATION.

**Fig. 1.** Knowing the capacity of the barrel which will be one of the following: 20, 23, 25, 27, 36, 40, 42, 44, 47 or 64 gallons; place the rod in the cask as shown in Fig. 1, allowing the rounded side of the lower lip, or metal piece, through which the square rod passes, to rest up and against the inside edge of the stave; now press down the upper handle which will clamp the flat piece that moves up and down in the metal slot, thus holding the whole rod in position firmly, now turn around the metal piece on top of the square rod enough to release the graduated scale and lower **carefully** into the barrel, keeping the whole perpendicular until it is down to its limit, the beginning of the graduated scale, which will be on a level with the inside of the barrel, the graduated scale is then carefully drawn up, the point at which the liquor shows on it, if read on the line of figures under the proper barrel capacity, will give the shortage in gallons. For instance, you have a 40 gallon barrel part full of liquor; it must set level, adjust the rod, hold it in the bung hole, clamp the two lips onto the stave by squeezing both upper handles together, lower the scale, remove the whole and you note that the liquor came half way between the figures 4 and 5 which were under the 40 gallon column, this denotes that the barrel lacks  $4\frac{1}{2}$  gallons of being full.

There is also an inch scale measurement on the rod.

**Price each** ..... \$4 00  
15c extra will pay postage on U. S. Government Wantage Rod to any part of the U. S. Full direction with each rod.

## BEST 12 LINE WANTAGE ROD.



Is 18 in. long, indicates 12 measurements: 16, 20, 23, 25, 27, 32, 36, 40, 42, 44, 47 and 60 gal. capacity. Lower rod into bung hole, place the lip on under side of stave and withdraw rod, the point at which liquor shows on stick denotes the shortage in gallons under the head of the column denoting the full capacity of the barrel. Weight, 5 oz. when packed, and can be sent by mail cheaper than any other way.

**Price each** ..... \$2 00  
5c. extra will pay postage to any part of the U. S.

## BEST 8 LINE WANTAGE ROD.



Same as the 12 line rod, except it has but 8 scales marked in place of 12.

**Price each** ..... \$1 25  
5c. extra will pay postage to any part of the U. S.

## ORDINARY 12 LINE WANTAGE ROD.



Same style and size as best 12 line except that the material and finish is not so good.

**Price each** ..... \$1 00  
5c. extra will pay postage to any part of the U. S.

## ORDINARY 8 LINE WANTAGE ROD.



Same style and size as best 8 line, except finish and material is not so good. Is the cheapest rod for obtaining ullage that can be found.

**Price each** ..... \$ .60  
5c. each will pay postage to any part of the U. S.





### U. S. Internal Revenue Gaugers' Manual.

This is the latest Manual, showing the method of gauging and rules for same as issued by the U. S. Government. The book contains over 550 pages of tables, besides illustrations and descriptions of the various methods of ascertaining the wantage, contents and capacity of various packages of liquor. Is handsomely bound in leather, with flexible cover. Size of book is 5x7 inches.

er, with flexible cover.

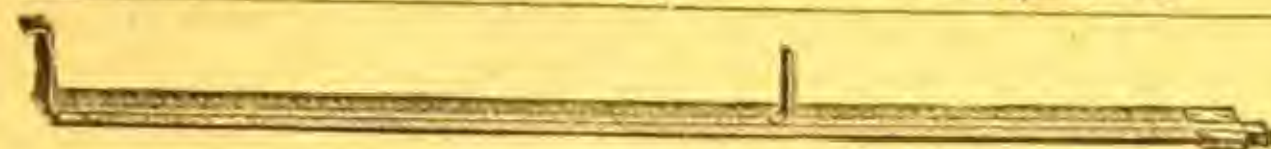
Price, each ..... \$ 2 75



### Gauger's Calipers.

Are made from selected boxwood, with brass corners and trimmings. Scales are nicely cut, and the instrument is one of the finest made. Is used for ascertaining the diameters and lengths of barrels and casks. Full set of scales marked on same, and finished in the best of workmanship.

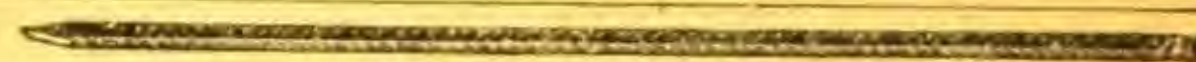
Price, each ..... \$12 00



### Gaugers' Scale.

This Scale is fitted with slide, and the whole made of boxwood with brass trimmings; scales are marked on both sides, and is a very accurate instrument. When closed the scale measures 38 inches over all. These goods are all marked and stamped with U. S. Government Inspector's stamp.

Price, each ..... \$14 00



### Gauger's Rod.

These rods are made from boxwood; have U. S. Government stamp on same, and finished in best of manner.

Steel Point Gauging Rod.....	\$6 00
3-ft Gauging Rod with brass point and common face, for 120 gals., price each.....	60
3-ft Gauging Rod with ivory face, for 120 gals.; a superior made rod, price each.....	2 50
4-ft Gauging Rod with common face and brass point; face marked for 300 gals, price each.....	1 00



### Bung Rod Slide.

These slides are made of brass to go on 3-ft. gauger's rod, either common or best quality. They are operated as shown in cut, the small projection goes under the stave at bung-hole, and indicates the figures wanted.

Price each ..... \$1 00



### BUNG HOLE BITS.

These bung hole bits are imported goods and made from the best of steel. They permit of a persons boring into a barrel full of liquor and not causing it to spill when the bit is pulled out, as the bit goes through the hole the plug back of it prevents it from going in to far and stops up the hole until some vessel can be had to hold the overflow. Made in four sizes.

1 inch, price each.....	70c	1 1/2 inch, price each.....	\$1 00
1 1/4 " " ".....	90c	1 3/4 " " ".....	1 25



### Gauger's Rod, with Slides.

The above cut shows Gauger's Rod with Slide on same.



### Spirit Bubbles—Set of 18.

These Spirit Bubbles are largely used in place of hydrometers, as they denote the proof of spirits. Bubbles come in tin boxes and are well packed in cotton batting. Price per set.....

\$6 00



### Spirit Bubbles—Set of 12.

These Bubbles are the same as set of 18, except that not so many different proofs are shown. Bubbles come packed in tin boxes.

Price per set..... \$5 00



### Witteman's Hydrometer Tubes.

These Hydrometer Tubes are the latest pattern, and combine more good points than any other Hydrometer tube that we have yet found. The bulb at bottom contains a finely printed scale, one column of which denotes the temperatures and the one at right angles to it denoting the proof. By immersing thermometer in the liquid before testing to find its temperature, and then dropping in the hydrometer tube, noting the numbers indicated on same, by finding the corresponding numbers on the small scale enclosed on the inside of tube, the proof of the spirits is determined at once. The tubes come in sets of three, the first indicating from 0 to 80, the second 80 to 120, and the third 120 to 200. They will be sold separate, or in sets, as wanted. Price each.....

\$2 50



### Straw Covers.

These Straw covers are brought direct from Europe. They are used by all bottlers of high grades of wine, claret and champagne, and are the best thing for shipping bottles in that has been devised, as they protect the bottle from all chance of breakage.

#### Prices on Application.

In writing for prices be sure to state size and style of bottle, with measurements, so that straw-covers can be had to fit.



**BOTTLING TONGS.**

These Tongs are made to hold cork in bottle after being driven by machinery and to carry the bottle to place where corks are wired in. The edges go around the neck of bottle, and the two projections of the upper side hold the cork in place until it is fastened.

Price, each ..... 75c.

**PROOF GLASSES.**

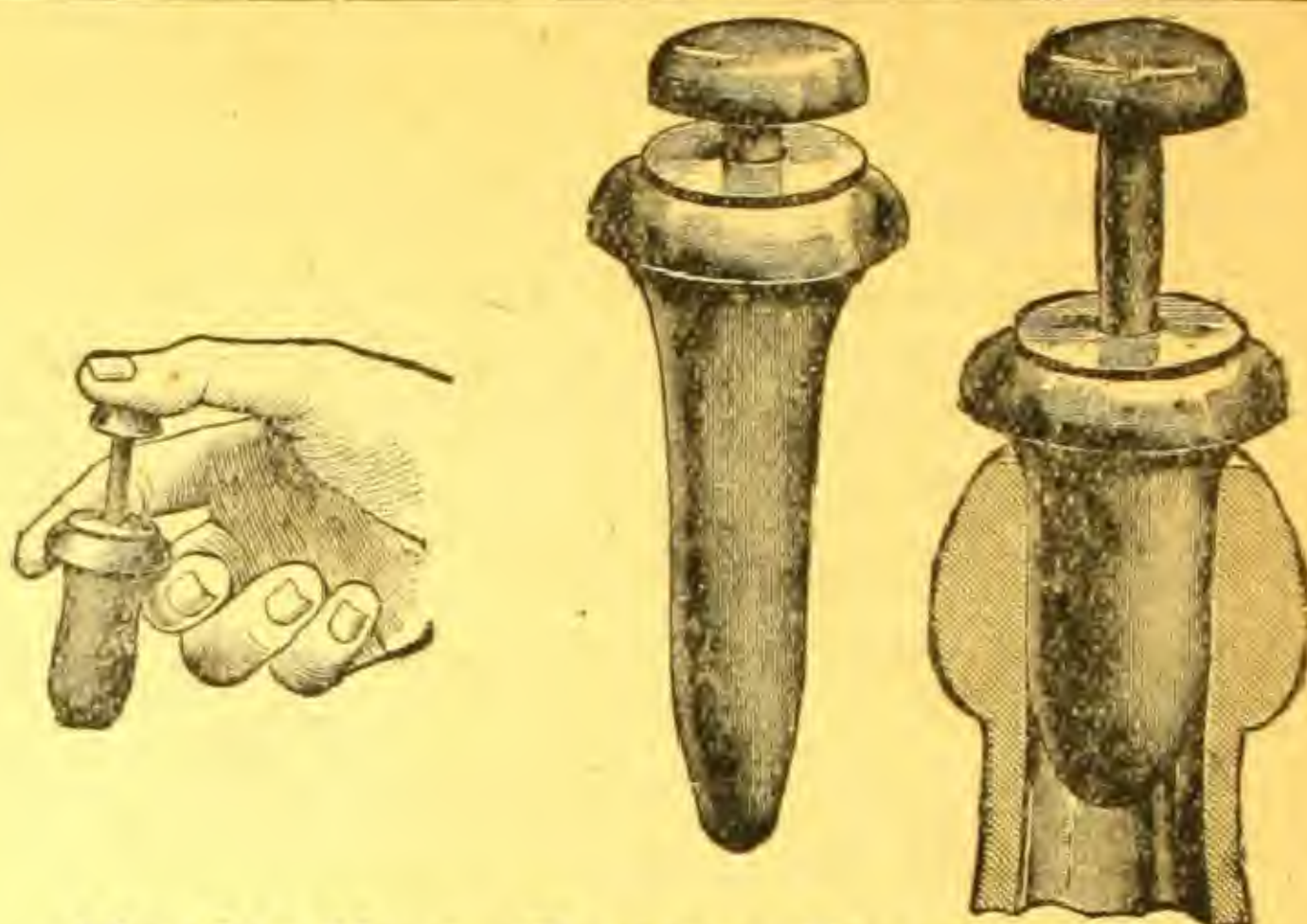
These glasses are made heavy, so that by tying a string around them they drop through any bung-hole and sink in the liquid without trouble, thus filling them quickly. Made in two sizes.

Small—price, each ..... 20c  
Large— " " ..... 25c

**No. 40 Bottle Stopper.**

This Bottle Stopper is similar in action to No. 21 Sliding Bottle Stopper. The spiral wire fastens around crease in neck of bottle; the cap is readily pushed down over the mouth of the bottle, or raised at will. They fit any sized bottle; are nickel plated and look neat and attractive.

Price, each ..... \$ 50  
" per Doz. .... 5 50

**Perfection Bottle Stoppers.**

Absolutely water-tight, and the only satisfactory stopper for retaining the gases in Apollinaris and other aerated waters; also for other liquids where the retention of carbonic acid gas is desirable. Illustration shows how they work. By depressing the knob on top, the stopper is elongated sufficiently to go into the neck of any bottle; then by releasing the knob the rubber expands, thus making the bottle water-tight. There are two sizes, for pints and quarts. To remove them from bottles, always press the knob before pulling them out.

Small size (pints)—price per Doz. .... \$2 50  
Large " (quarts)— " " ..... 3 00

**No. 3—Bung Spout.**

Is made from best of iron and Japanned. By allowing the small hook to go inside of the bung stave and screwing down on the thumb-screw, the spout is held close to barrel. A rubber gasket goes between the spout and the barrel, thus making it perfectly tight. The tighter the thumb-screw is turned, the tighter the spout fits the barrel. They are very

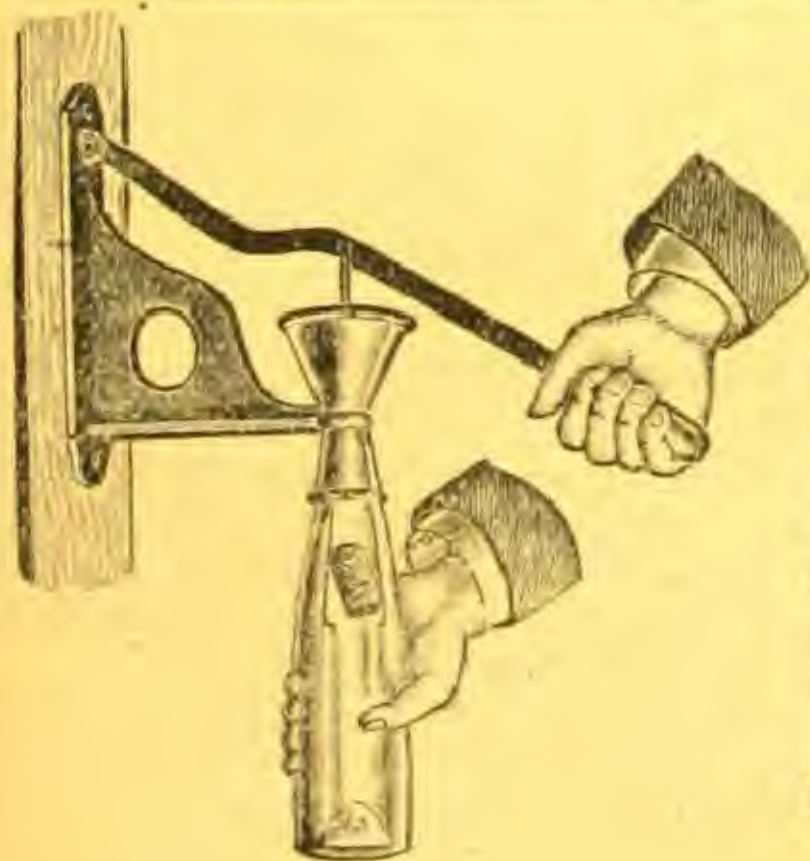
handy; can be taken off in a moment, and require no fastening except through the bung-hole. Price, each ..... \$2 00

**FRENCH Celatine.**

Best French leaves of Gelatine, put up in 1 lb. packages.

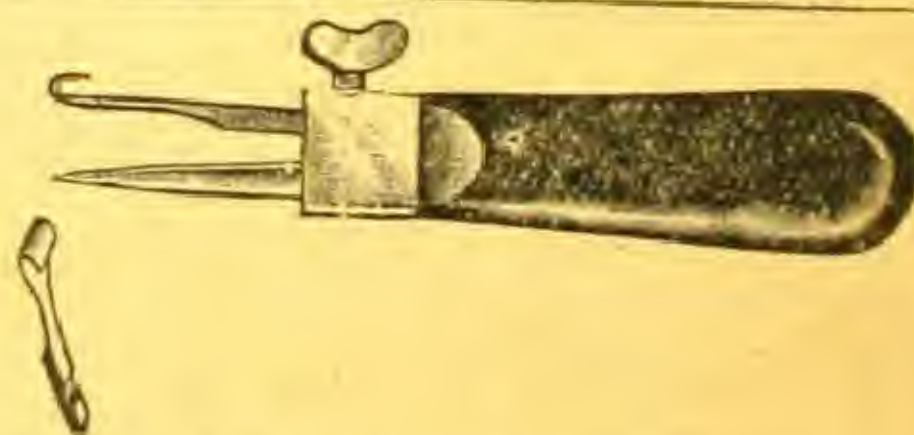
These goods are the best quality, and for clarifying will be found equal to anything made.

Price per lb. .... 85c.

**Novelty Cork Puller.**

The Novelty Cork Puller should be in all bottling establishments, as it enables anyone to extract old corks from a bottle in a moment without exertion or risk of breaking the bottle, and avoids the possibility of cutting one's hands. By raising the handle the wires pass automatically into the neck of the bottle; fits long and short bottle necks the same. Fastens to any post or wall. Made heavy and durable.

Price, each ..... \$4 00

**Timber Scribe.**

This Scribe is well made; is 7 inches long, has rosewood handle, and the metal is the best of steel. Thumb-screw allows bit to be taken out.

Two bits go with each Scribe.

Price, complete ..... \$2 00





**Powder No. 1, for Clarifying Red Wines.**—DIRECTIONS: Mix with a little water or wine, the same as you do with flour to make paste; add as much water as you would to the white of eggs, and pour this mixture into the cask. Shake the contents in the usual manner, fill up and close the bung-hole. In case of hurry, or if the wine is very cloudy, use double the dose of powder.

Price, per powder	25c	Price, per Doz	\$2.50
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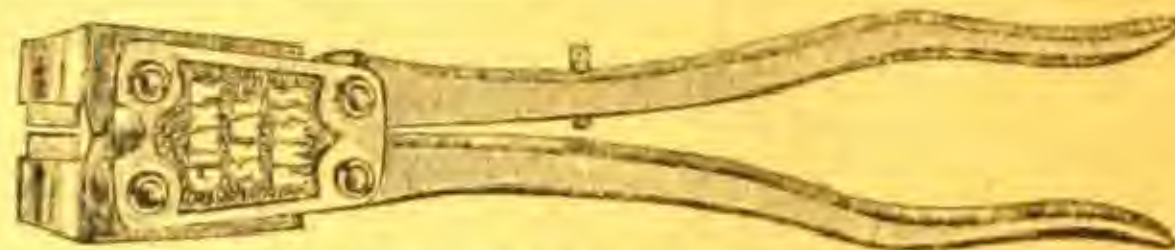
**Powder No. 2, for Clarifying White Wines.**—Use same as No. 1. A double dose will clarify completely Muscat, Malaga, Madeira, Sherry, and all wines of the heavier grades.

Price per Powder	35c.	Price per Doz.	\$4 00
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**Powder No. 3.**—Used for clarifying, reducing the color and taking up bad taste from wines, cordials, whiskies and other liquors.

**DIRECTIONS:** Mix with water, pour into the cask and shake it.- Let it stand four or five days, when the liquor will have lost a part of its heavier color. In order to obtain it nearly clear, shake it morning and evening a few days more; should, however, the result not be satisfactory, add a second dose.

**Price, per Powder** ..... 75c.      **Price, per Doz.** ..... \$8.50



## GIANT SEAL PRESS.

These seats are made of soft metal, with two holes through them for wires. For putting wire nets over bottles and sealing packages they are the thing. Sizes,  $\frac{3}{8}$  and  $\frac{2}{16}$  inches.

Price per Thousand,	$\frac{3}{100}$	-----	\$1 50
"	$\frac{9}{100}$	-----	3 00

This Seal Press is handsomely made, nickel-plated, and is the very latest design of press. It is light in weight, durable, and gives a clear impression. It is so constructed that the seal can be adjusted close to the package, and is especially adapted for sealing wire nets over bottles. The dies are screwed into the jaws and can be readily removed and replaced by a smaller or larger size. Press is made entirely of steel and nickel-plated. Each press is supplied with a set of dies, engraved according to style of design wanted.

Price of Giant Seal Press with dies.....\$5 50



## WIRE BOTTLE NETS.

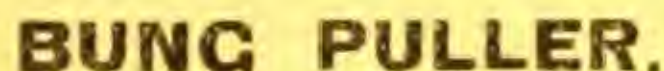
Two ply twisted wire. Price per lb. \_\_\_\_\_ 25c

Wire Bottle nets are largely used by European houses in bottling Cognac wines, whiskies, etc., to give a sure protection against imitation of their goods. American bottlers of fine whiskies and other goods also largely adopt them. The wires come put up in bunches of 100, and are in two sizes, for pints and quarts.

Price of Pints, per 1000 ---- \$ 9 00

Quarts,	10 00
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These nets also securely hold the cork in place and prevent its coming out.



This is a convenient style of bung puller, made of heavy iron and Japanned. Length is 20 inches, and will do the work as well if not better than any other Puller made. Its weight is 4 pounds.

Price each ----- \$ 2 00



**No. 66 ENTERPRISE ICE SHREDDER.**  
For Shaving Ice Coarse or Fine.

Simply draw the blade upon a piece of ice, the pressure applied producing fine or coarse pieces, as desired. To remove the finely cut ice from the cup, grasp the Shredder firmly in the right hand and strike it, inverted upon the left, at the same time being careful to keep the lid closed. Then scrape the ice into some convenient receptacle; it is not necessary to take the ice out of the refrigerator, as you may reach in and fill the cup from the side, end or top of a cake of ice without dis-  
d. Is well tinned, so as not to rust.

turbing anything, or wetting your hand. Is well tinned, so as not to rust.

Price, each ..... 50c.







## BOTTLE RINSERS.

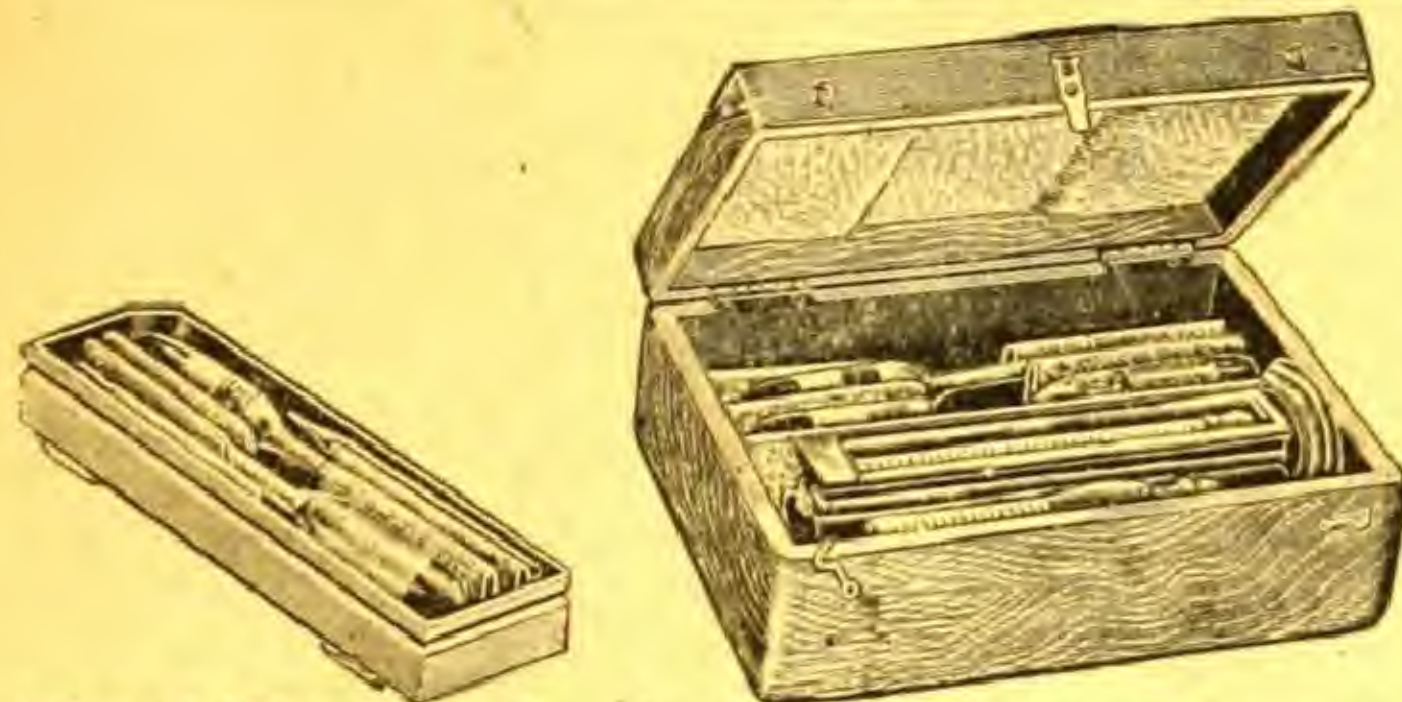


These Bottle Rinsers can be attached to water works anywhere, and should be used in all bottling establishments or any place where bottled liquors are sold. There are few saloons but what have water pressure, and would find it very convenient to have one of these rinsers.

The bottle is placed on an upright tube, and by pressing down the valve is released and causes the water to flow with pressure on the inside of the bottle. They are perfectly water tight, have four holes in the top to divide the stream, and the water flows out as fast as it comes in.

PRICE EACH ..... \$1 85

We can also furnish parties with Bottle Rinsers for two or more bottles at once.



## Set of U. S. Hydrometers with Gaugers' Manual.

This set of Hydrometers is packed in a fancy walnut case measuring 10½ inches long, 7 inches wide and four inches deep. It consists of a copper hydrometer can with thermometer mounted on ivory scale, inserted in side of same; also a set of five U. S. Government Hydrometers, each bearing a government stamp, guaranteeing their accuracy. They range from 0 to 100, 80 to 120, 100 to 140, 130 to 170, and 160 to 200. These instruments are all packed in a walnut case which is lined inside with chamois and contains tray for holding hydrometers. U. S. Gaugers Manual goes with same, which contains 550 pages of scales and directions for gauging and using gaugers instruments. This set of instruments is packed carefully, but as they are very delicate pieces, they are shipped only at purchasers risk. We will use care in packing them but if they are broken, will not be responsible for same.

Price of Set Complete including Gaugers Manual ..... \$25 00



## STATIONARY SEAL PRESS.

This Seal Press is made of iron and stands 5½ inches high, weighs 5 lbs. Lever is 12 inches long.

Dies will be furnished at the price named.

Price each, Including Dies ..... \$4 50

## U. S. FUSIL OIL TESTER.

This Fusil Oil Tester is made of glass with elongated bulb at the bottom. The whole measures 14 inches, and is graduated from 0 to 100.

Price each ..... \$3 00

## No. 2 PONY LIQUOR JIGGER.



No. 2.

This Liquor Jigger is similar in all respects to our regular Jigger except that the top is smaller and the bowl deeper. Measures three and one-half inches high and one and one-quarter inches in diameter at top.

Made of heavy spoon metal, handsomely nickel plated.

Price each ..... 50c

## ABSINTHE JIGGER.

These are an Absinthe Strainer and Jigger combined, as they unscrew to make the strainer. Nickel plated.

Price each ..... 65c



## AMERICAN ICE CRACKER.

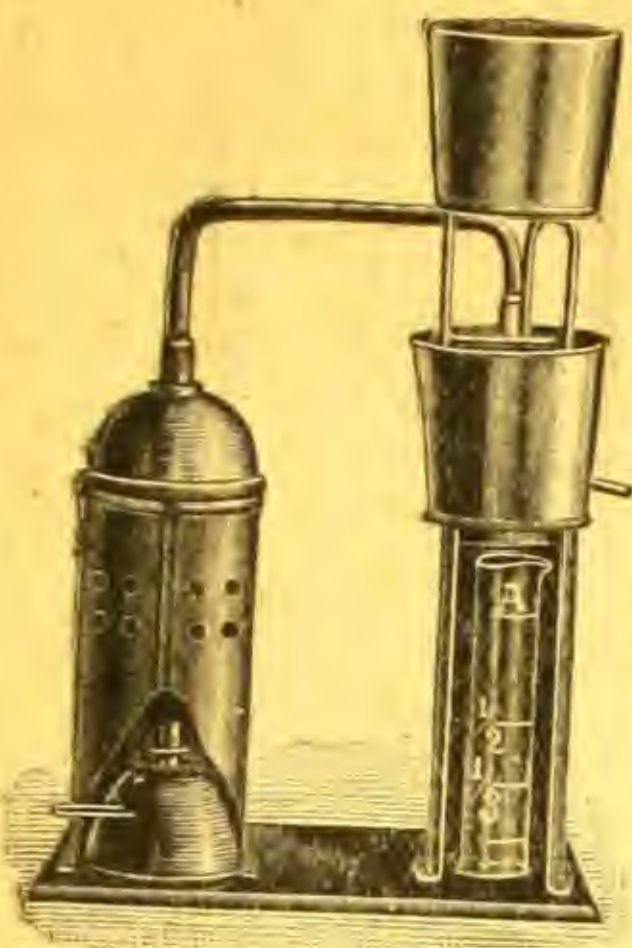
This cut shows the large end of the American ice cracker. A long handle is supplied with it so that it can be used effectively on ice in large quantities. The points of the breaker are made of ½ inch tool steel drawn into triangular points and well tempered. The part into which the heads are securely fastened, and which at the same time furnishes a socket for the handle, is made of cast iron and very heavy. In using this machine the ice is thrown into the box or tub and any man or boy can break more ice for freezers or drink purposes than with any other machine on the market. They are becoming a great favorite with ice cream makers, and will be found to do the work fully.

Price each ..... \$1 50



## PATENT STILL, for Ascertaining the Alcoholic Strength of Liquids.

THE STILL IS MADE OF COPPER AND STANDS 13½ INCHES HIGH.



By the use of this Patent Still, the alcoholic strength of any liquors can be easily and quickly ascertained. Liquors containing sugar, etc., in solution, can not be accurately tested with the hydrometer alone, but with this still, no matter what the liquor contains in it, the true alcoholic strength is found with accuracy.

The principal is to extract, by distillation, the alcohol and then to supply the deficiency in volume with distilled water, then the exact alcoholic strength of the liquid is found.

**OPERATION:** Fill the small graduated glass jar to "A" with the liquid to be distilled, adjusting the exact quantity by means of the small pipette which can be emptied or filled by applying or removing finger from the top of it, the same as a liquor thief. Pour the measured liquor into the still, connect still, place alcohol lamp under it; fill the copper condenser with cold water to surround the worm, which condenses the alcohol that passes over, fill the upper reservoir with pounded ice and water to supply the lower one with cold water to keep the condensing continuous. Place the graduated test jar under the end of small tube coming from worm, and collect in it the spirits that pass over, which is pure alcohol, with perhaps a small amount of distilled water, if there be any water in the liquid being tested. In from 12 to 15 minutes after the spirit lamp is lit the graduated test jar will be from one-half to one-third full of distilled liquor; as soon as the distillation ceases to pass over, remove test jar and fill to "A" with distilled water, which may be procured the same way as the present distilled liquid. This, then, makes the bulk the same as the original

quantity and gives in this bulk all the alcohol that was in the liquor to be tested. Now take readings of the thermometer and hydrometer by immersing each separately in the distilled liquid, consult the printed tables and the exact alcoholic strength will be shown. Example: The hydrometer indicates 7°, the thermometer 16°, by following the table which is furnished with the still the figures 6.9 will be found which shows that the liquid contains 6.9 per cent. of pure alcohol the same as the original liquor that you tested; the balance of 93.1 per cent. is distilled water, equivalent in bulk to the same quantity of other matter that was in the sample of liquor tested; that is, in every 100 gallons of liquor there are 6.9 gallons of pure alcohol.

The outfit consists of the Patent Still, (copper), Alcohol Lamp, glass graduated Test Jar, Pipette for filling, small glass Thermometer, glass Hydrometer and table showing the indicated strength when using the thermometer and hydrometer. The whole is neat and handsomely finished and packed in a substantial box.

PRICE COMPLETE.

\$8. 75.

## No. 4. SLOT MACHINE.

Drop-a-Nickel-in-the-Slot and Get Three Nickels. Combined Slot and Cigar Lighter Machine.

We have just placed on the market the above named machine, and have no doubt but that it will meet with the same success as our others.

This machine is made of iron and brass, being enameled, it is highly polished, heavily nicked, japanned and tastily decorated with silver bronze. The lamp on the right side of the machine, the lighters, alcohol cup, match cup and striker on the left side has been made especially for these machines. The machine requires but little space, being 11 inches wide at the base, 4½ inches deep and 17 inches high at its highest point. Rubber mat goes with each machine to place under it. It is one of the prettiest ornaments for a counter on the market to-day. Set machine perfectly level.

**OPERATION.** Drop a nickel in the slot; it has three ways of falling, two of these loose and the other wins; if it wins either one, two or three nickels come out at the opening below, when it loses, the nickel falls, after rolling about for some time, into the money box beneath, which can be opened only with a key. As a fancy cigar lighter it will attract attention and a good many nickels.

Price each.

\$18 00.



## No. 5. DICE SHAKER.

This is a new principle for throwing dice. It consists of a nickel plated metal case the size of a good dice box; the interior being divided lengthwise into 5 compartments, one for each die. The whole is filled with clear water and the dice, being lighter than the water, always rise to the top. Turn over the dice box and the five dice immediately rise to the top and are seen through the glass, invert it again and they appear at the other end and can be read there. Each end has glass in it and a rubber beneath to prevent leakage. The end is removable by unscrewing so that it can be refilled with water at any time.



Price each, small size.

\$1 10.

Price each, large size.

1 35.



# No. 1, ECLIPSE DICE SHAKER.

Reduced in  
Price to  
\$2.25 Each.



Reduced in  
Price to  
\$2.25 Each.



Reduced in Price to  
\$2 25 Each.



One of the neatest and most profitable additions to any bar or cigar stand; it will soon pay for itself after being placed on your counter. The shaker does away with any chances of unfair playing or using loaded dice. The machine is automatic and requires no winding up, simply press the two levers together and a vibrating disc throws them into the globe. No more marring of counters or disputes in throwing dice. Handsomely Nickel Plated and with dice complete; glass globes are extra strong. Our sales on this little novelty have increased to such an extent that we now place the price at \$2 25 each. Extra glass globes, each, 25c.



## No. 2.—RIVAL DICE SHAKER.

This beats anything on the market in the way of a dice shaker; dice cannot be touched; loaded dice are of no use and whatever is shaken remains as such; sleight of hand work cannot come in play here as everything has to be fair.

A slight blow on the knob at top throws the dice, one under each glass globe; the dice that are wanted remain as thrown by pushing in a pin, one for each globe, which cuts that dice off from the effects of the next shake or blow on knob. Any dice can be released at any moment by pulling out the proper pin and dice always remain in sight.

The machine is 6 in. square, 5½ in. high, nicely nickel plated and complete with dice and heavy globes ready for use. It is the greatest novelty of the kind and will bring lots of money in over any counter.

Price each, \$3 50. Glass globes for No. 2, each, 15c.

## No. 3.—SLOT DICE SHAKER.

If you have a cigar counter here is a chance to make a big run on cigars, and every cigar sold by it will bring you a good profit.

**OPERATION:** Drop a nickel in the slot, then pull down handle at side, which throws the dice, count the combined number of spots on upper sides of dice and the total will draw prizes of as many cigars as the table on front of machine indicates. For instance, a total of seven draws five cigars; eleven, one cigar; 29, ten cigars; 18, 19, 20 and 21, blanks and five of a kind each 20 cigars. After the dice are once thrown they can not be moved until another nickel releases the candle. The bottom is of iron and locks with key so that money is safe. You can change the prizes on table to suit yourself by pasting new values over each; though the ones given are as good as you can find and will be profitable even on good brands of cigars that cost from \$30 to \$75 per thousand.

The machine is simple, nothing to get out of order, stands 14 inches high, 8 inches in diameter at base, has heavy glass globe complete with dice, and key for locking money receptacle. The whole finished in hammered brass and neatly nickel plated. Rubber legs support it so that it will not scratch your counter.

Sent C. O. D. with the privilege of examination.

Price each ..... \$5. 00.







### No. 8 Penny Slot Dice Shaker.

To operate this machine it is only necessary to drop a penny in the slot, and push the bar down, when the dice will be thrown sharply against the top of the glass globe and fall back on the green circular disc or table. A reward card is pasted on the body of the machine, and can, of course, be varied to suit the requirements of different localities. The machines are constructed of metal, well made, and have a good lock in the bottom. The globes are heavy glass, and they are sure to earn a good profit to the owner of any cigar counter that uses them.

They weigh 10 lbs; stand 13½ inches high, and the base is 8½ inches in diameter.

PRICE EACH, - - \$5.00.

### No. 9 Penny Slot Dice Shaker.

This machine is constructed similar to several of our other machines; is operated by dropping a penny in the slot and turning the handle slowly, when the dice will be thrown sharply against the top of the globe, and fall back on the green disc or table. The reward card would be similar to our No. 8 machine, or changed to other numbers if wanted. These machines are constructed with the entire base or body of the machine made of cast iron. They have a heavy door, with lock, in the side, and it is impossible to open them without using the key.

They are heavily made, suitable for screwing to counter, and arranged with rubber buttons underneath to rest on, so that they need not scratch or mar any place that they set. They weigh 25 lbs., stand 12½ inches high, and the base is 6x9 inches.

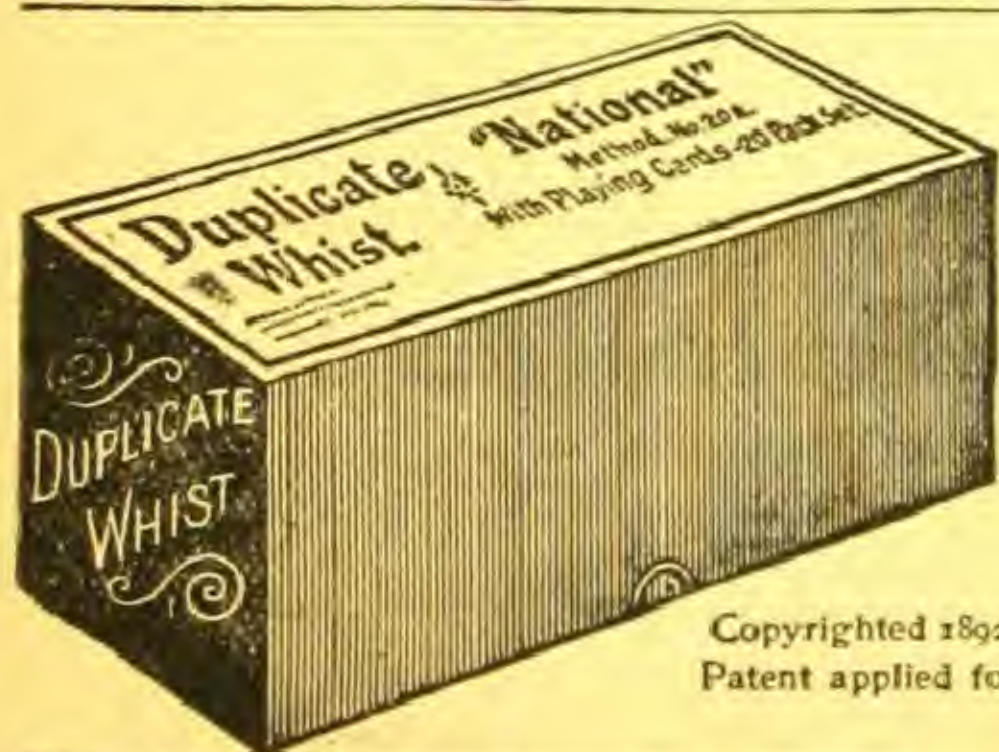
PRICE EACH, - - \$7.50.



### No. 10 Penny Slot Dice Shaker.

This is one of the neatest cigar slot machines that we handle. The base is made of cast iron, constructed similar to our No. 9. A door is in the bottom, fitted with an excellent lock, and rubber cushions or buttons protect any counter from being scratched by the base. The reward card is pasted on the front, and the glass globe is an ordinary lemonade glass, which, if broken, can be easily replaced from any stock of bar glassware that you may have back of your counter, or that you can obtain in any crockery store. These machines are made somewhat smaller than our other ones, but made fully as good as any that we offer. They weigh 10 lbs., stand 10 inches high, and the base is 8 inches square. Are also fitted to screw down if wanted.

PRICE EACH, - - \$5.00.



Copyrighted 1892.  
Patent applied for.

### Duplicate Whist, "NATIONAL" METHOD.

With Whist Playing Cards, Index Cards, Score cards, Rubber Bands and illustrated Book of Rules, all ready for play. Whist experts and American Whist League indorse it. All explained in two lines:

Red side of index cards govern original play.

Yellow side of index cards govern duplicate play.

Invented by Cassius M. Paine, Editor "Whist," Milwaukee.

Costs less with Playing Cards than other methods without cards.

Price Complete, - - \$4.00.



### No. 112 STANDING DESK.

This desk is intended as a standing desk for a book-keeper, or for office use where considerable length is wanted and plenty of room to lay open books upon. They are made in natural oak, handsomely finished, and measure 4 feet 8 inches in height. Are finished on the back as well as front, and have beveled top. They can be taken apart for shipping, and easily put together afterwards. Built only in two sizes, 6 and 8 feet long. As a low priced desk for this use, they are the best thing that we can produce.

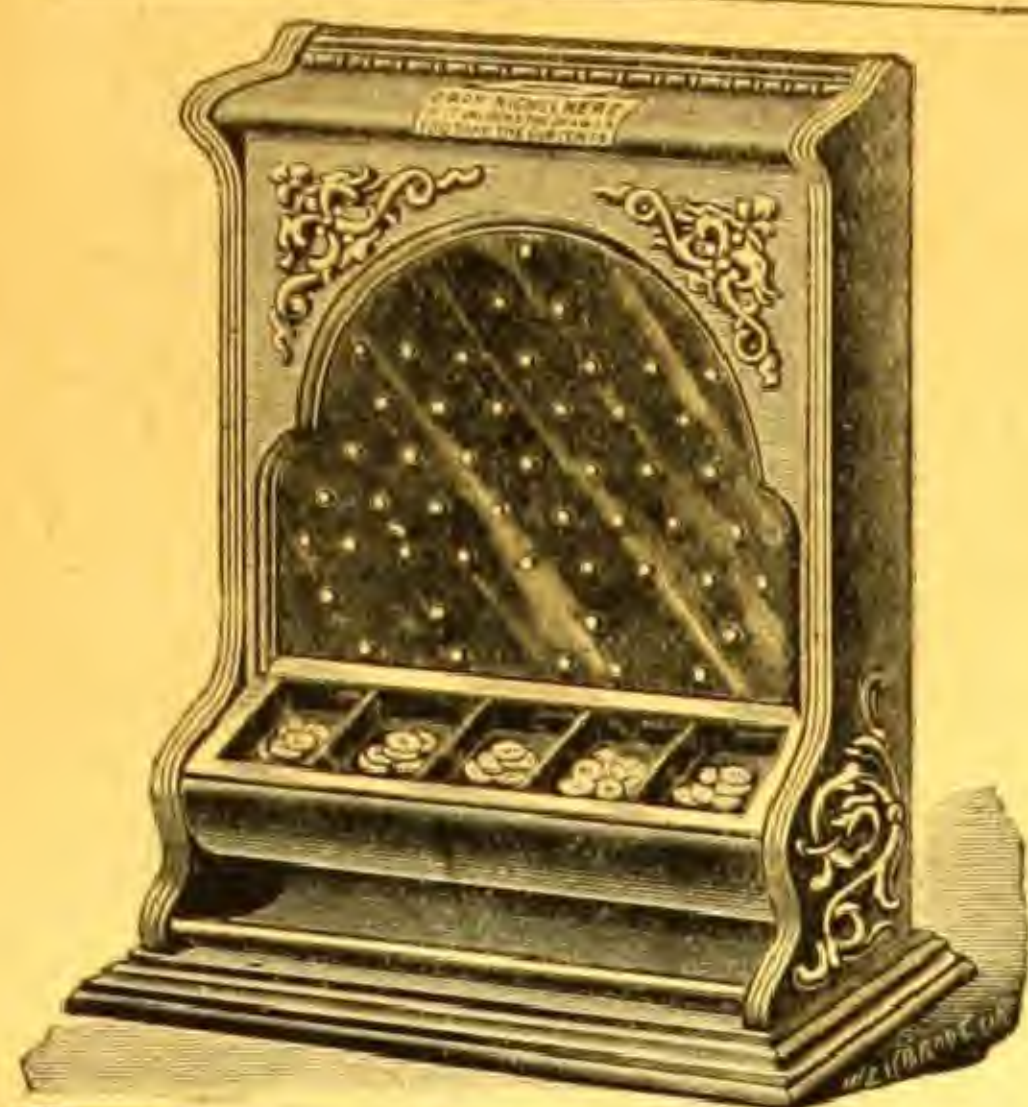
Price of 6 ft., \$17.50.

Price of 8 ft., \$21.00.



No. 112 Standing Desk.





### The No. 6 Nickel "Investor."

Drop a nickel in the slot, and it will find its way to one of the five tills, or else enter one of the five slots or openings in rear of each till, which automatically dumps or unloads the contents. Each till has capacity for 100 nickels. It requires no feeding, is perfectly fair, very fascinating and cannot be manipulated. The nickel which falls into the inner slot constitutes the take-off or profit for the owner of the machine. It is impossible to dump the till without the nickel unlocking it.

You can safely estimate the earning capacity at 20 per cent. or better. Only one till can be opened at a time, and with the others so very inviting, it is a great incentive to the player with his efforts to unload the tills containing the greatest number, he involuntarily fills the empty ones or distributes the nickels, as it is impossible to direct them to any particular place. It is so constructed that no one can reach the inside without breaking the machine.

It is made from quartered oak, handsomely carved and tastefully decorated with nickel plated ornaments and beveled edge plate glass. It is without question the most beautiful of all slot machines. Are light and can readily go by express.

**PRICE EACH, \$20.00.**

### THE No. 7 CIGAR MACHINE.

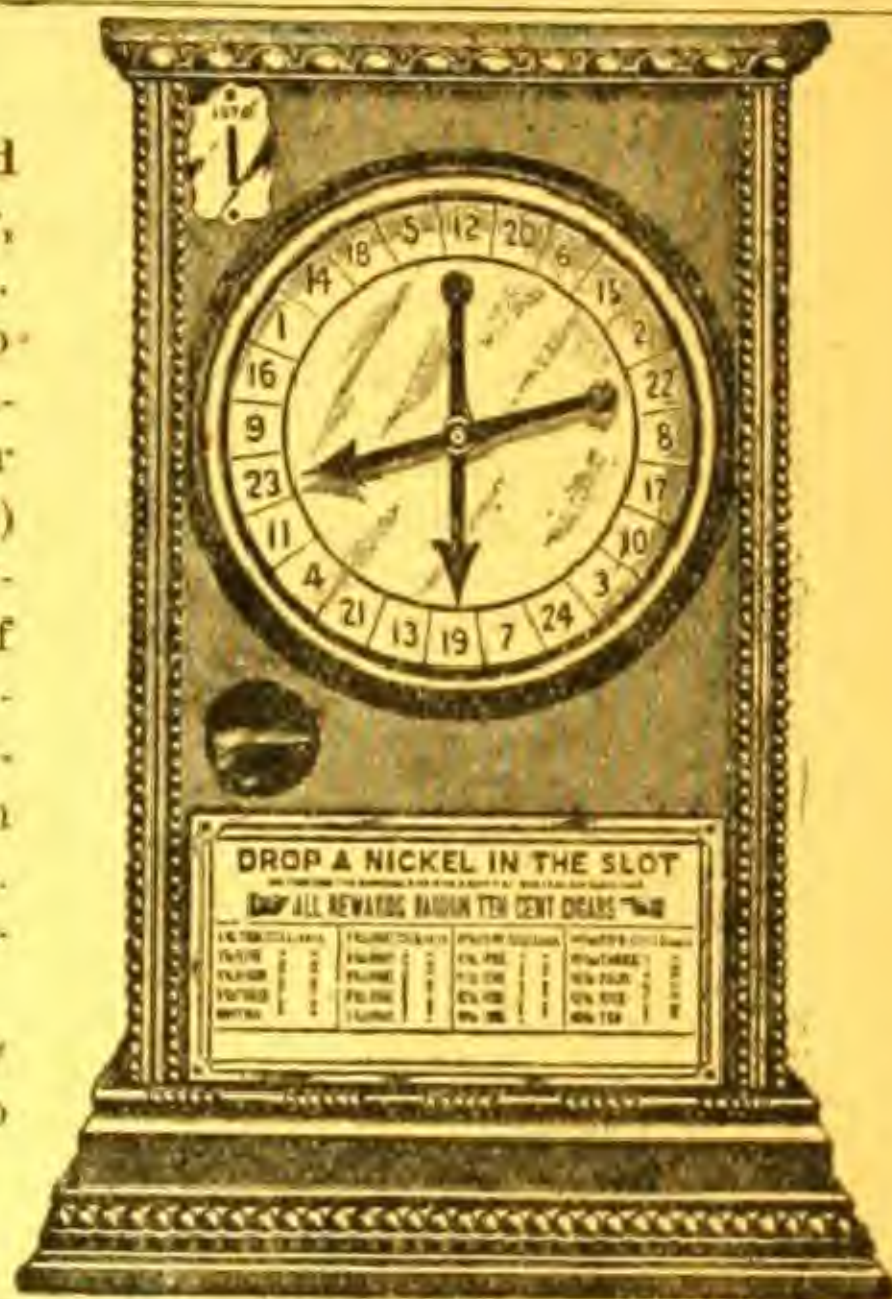
This machine has proven a great attraction wherever placed, and disposes of cigars very rapidly at a good profit. Every 10 cent. cigar, given out on a winning number, will net you about 12½ cents, or better.

It is a very fascinating device, as the chances for winning appear so great to the player, he fancies he cannot loose. One of the Eclipse Machines recently received \$65.00 in one day, and netted the owner better than 12½ cents for each 10 cent cigar, (or you can give two 5 cent cigars.)

There are other similar machines on the market, made from numerous cog-wheels, springs and parts which must necessarily get out of order very easily. But the "Eclipse" is a wonder in simplicity, perfection and accuracy. It is strictly automatic, requires no winding or attention, cannot possibly get out of order, and never fails to operate when a coin is put in the slot. Cannot be operated but once for each coin. The coin always shows on the face of the machine, consequently counterfeiters cannot be used.

It is made from quartered oak, handsomely carved, and tastefully decorated with nickel plated ornaments. Are light and can readily go by express.

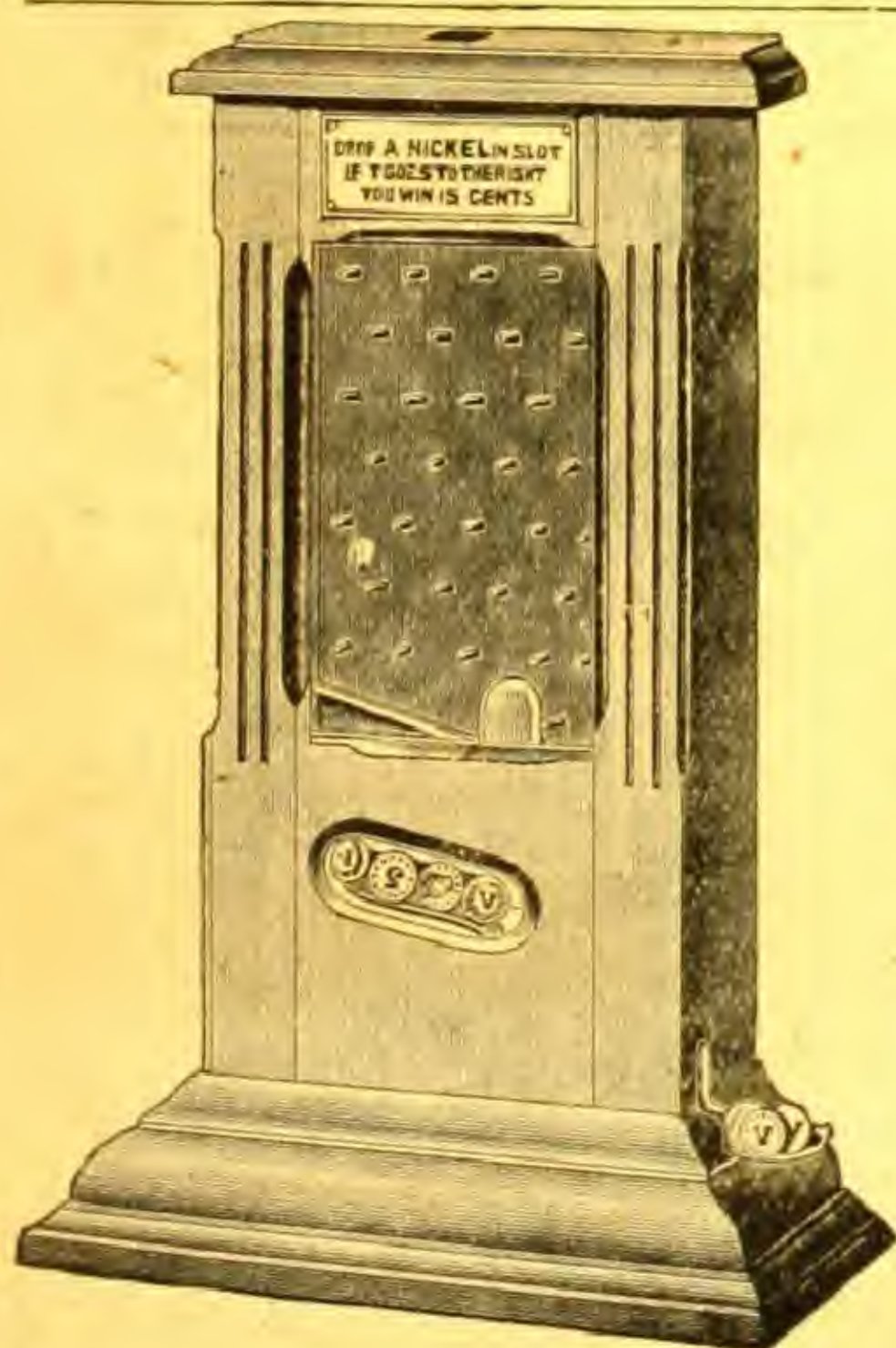
**PRICE EACH, \$15.00.**



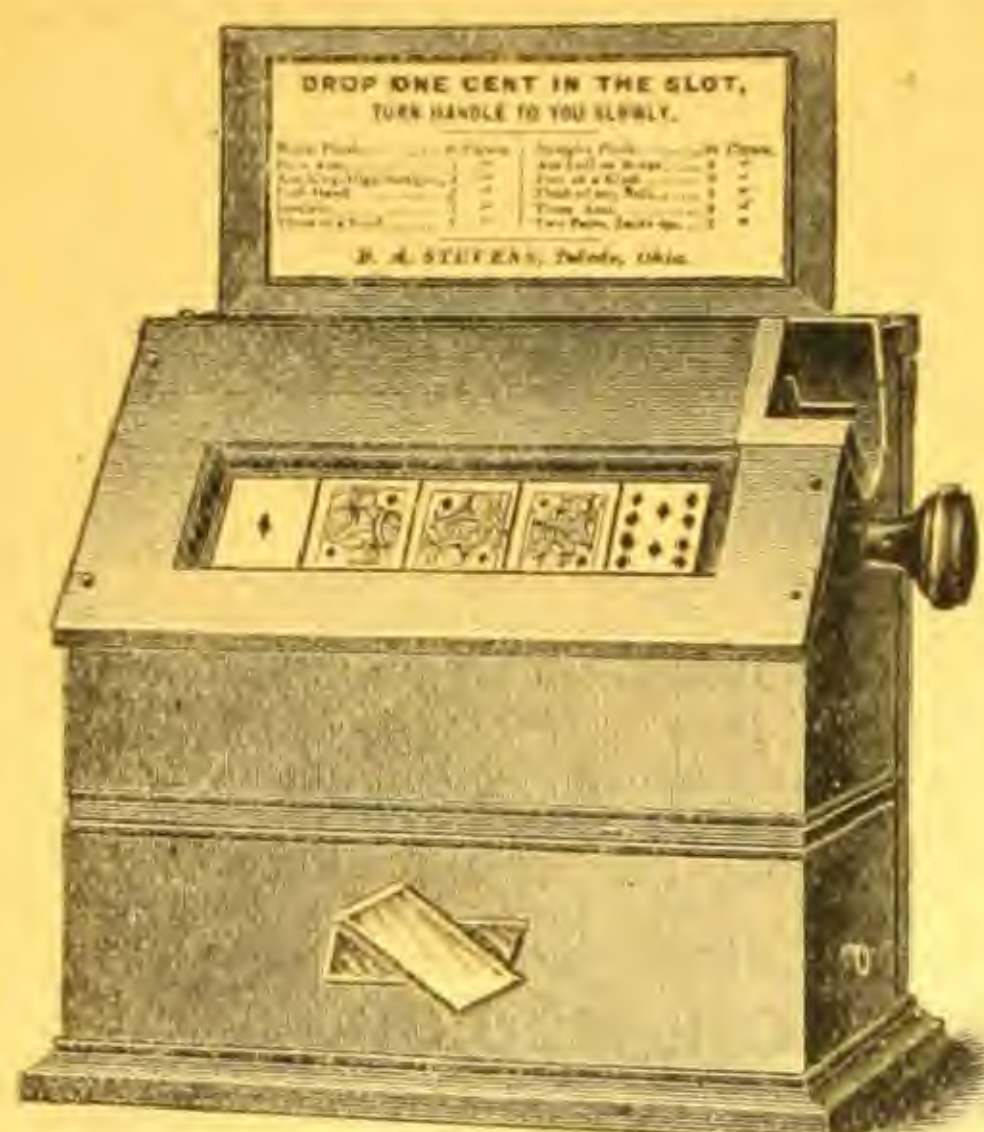
### THE No. 8 ACME NICKEL MACHINE.

This is a new machine that will entertain the patrons of cigar stores, saloons and other places where men congregate. It is so simple and fair that it invites patronage. When the player wins it pays three for one and nets a handsome profit. It will average the owner at least 40 per cent. of the money that goes into it. It requires no attention, and all you have to do is to fasten it to the counter or shelf, and take out the receipts when it is full. It is very simple, and will never get out of order. Will easily pay for itself in from one to three days. Can be easily sent by express.

**PRICE EACH, \$12.00.**







### No. 11 Penny Card Slot Machine.

This is one of the neatest machines now on the market. To operate it, drop a penny in the slot and turn the handle slowly, when the cards will revolve rapidly and come to rest again before the glass. The reward card on top of the machine is enclosed in a frame with glass front, and can be varied to suit the requirements of different places. The machine is strong, simple in construction, and not liable to get out of order. The price is low, and its earning capacity very large. It shuffles the cards well and fair, and therefore precludes any kind of dispute. Its size and weight make it easily portable, and convenient for placing anywhere wanted.

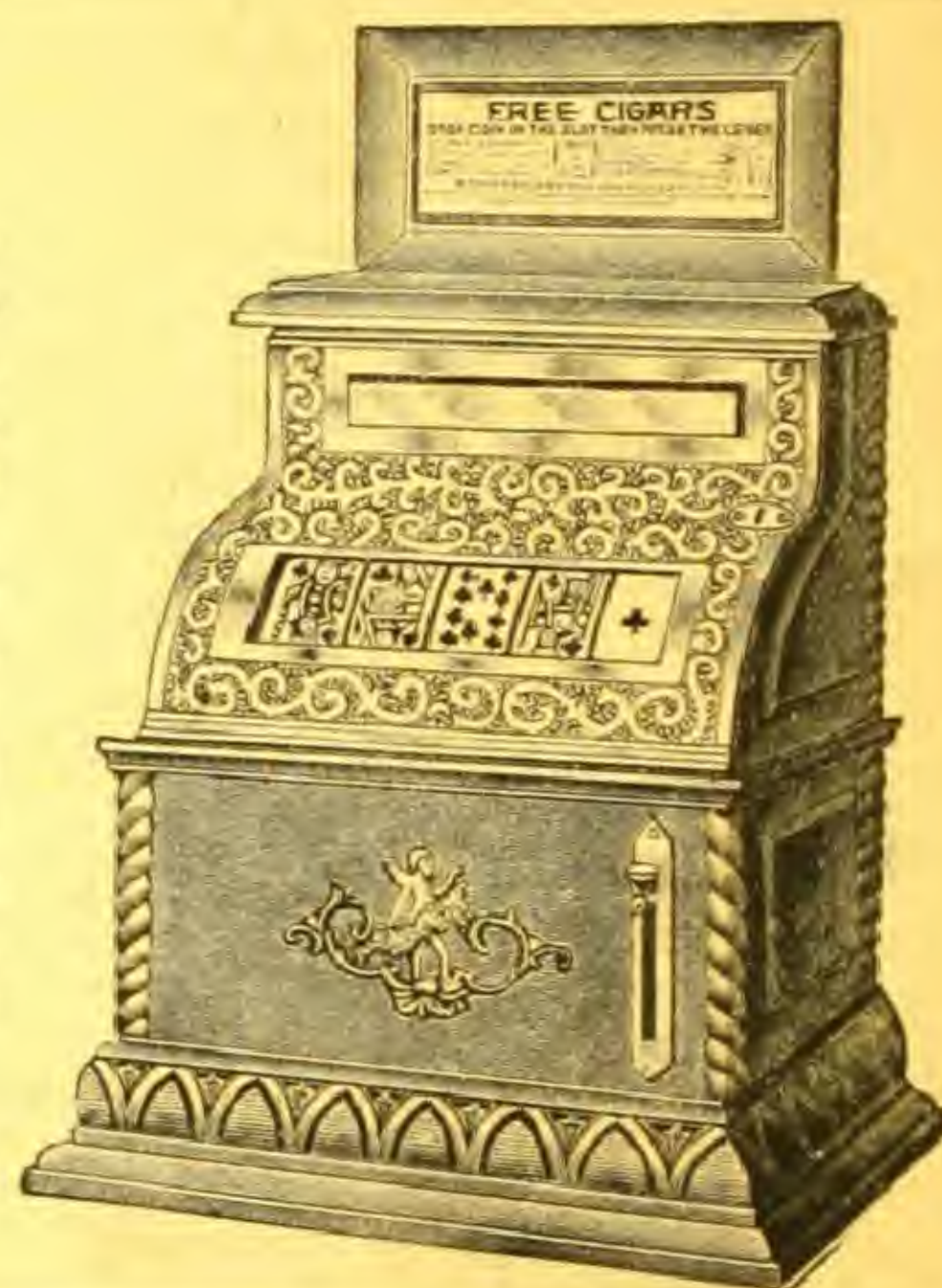
The machines weigh 14 lbs; stand 18 inches high, and the base is 10x14 inches. Can be easily shipped by express, and for poker hands is a great novelty, and sure to make lots of money for the owner.

**PRICE EACH, \$18.00.**

### No. 12 Penny Card Slot Machine.

This is a very neat card slot machine, and is a novelty and great attraction. They are sure to bring lots of profit to the owner, no matter where placed. They are a great help in disposing of cigars, and always bring a handsome price for whatever cigars they sell. This machine is handsomely finished: the upper part is metal, neatly nickel plated, and base or body carved and ornamented very tastefully. They cannot be worked without putting a coin in the slot, and can only be used once for each coin. The reward card on top shows plainly, and of course can be changed to suit the requirements of the place. There is also connected with it a small fortune teller, arranged on a revolving cylinder, which acts every time that a coin is used. This can oftentimes be changed to run certain kinds of advertising whenever the machine is worked. Weight, 14 lbs.; height, 16 inches; base, 11x15 inches. Can be shipped by express, and are sure to please any purchaser.

**PRICE EACH, \$25.00.**



### No. 13 Nickel Card Slot Machine.

The illustration shows one of our improved Nickel in the Slot Machines for Draw Poker. The machine automatically deals, discards and draws, for a single nickel, and cannot be beaten. It pays prizes in cigars for certain hands, and will average to take in 10 cents for every 5 cent cigar given out. Is one of the most complete card machines, as the action of discarding and drawing is an improvement over the others. It proves very popular in first class places, and its earning capacity is large.

Height, 22 inches; base, 15x16 inches; Weight, 40 lbs. Can be shipped by express, and it will much safer to ship this way than by freight.

**PRICE EACH, - \$30.00.**





## No. 14. Head and Tail Machine.

This is a new thing in Slot Machines, called Head and Tails. It can be played either with nickels or pennies, as each individual player wishes, and in any amount, from two to five pennies and from two to five nickels. The machine commends itself to the public because of its fairness, as there is no possible way of tipping or tilting it so as to take an unfair advantage. As there is no machinery about it, it can never get out of order. It is an excellent machine to run on commission, and one of the best cigar selling machines out.

Height, 15 inches; base, 8x10 inches; weighs 10 lbs. Will go nicely by express.

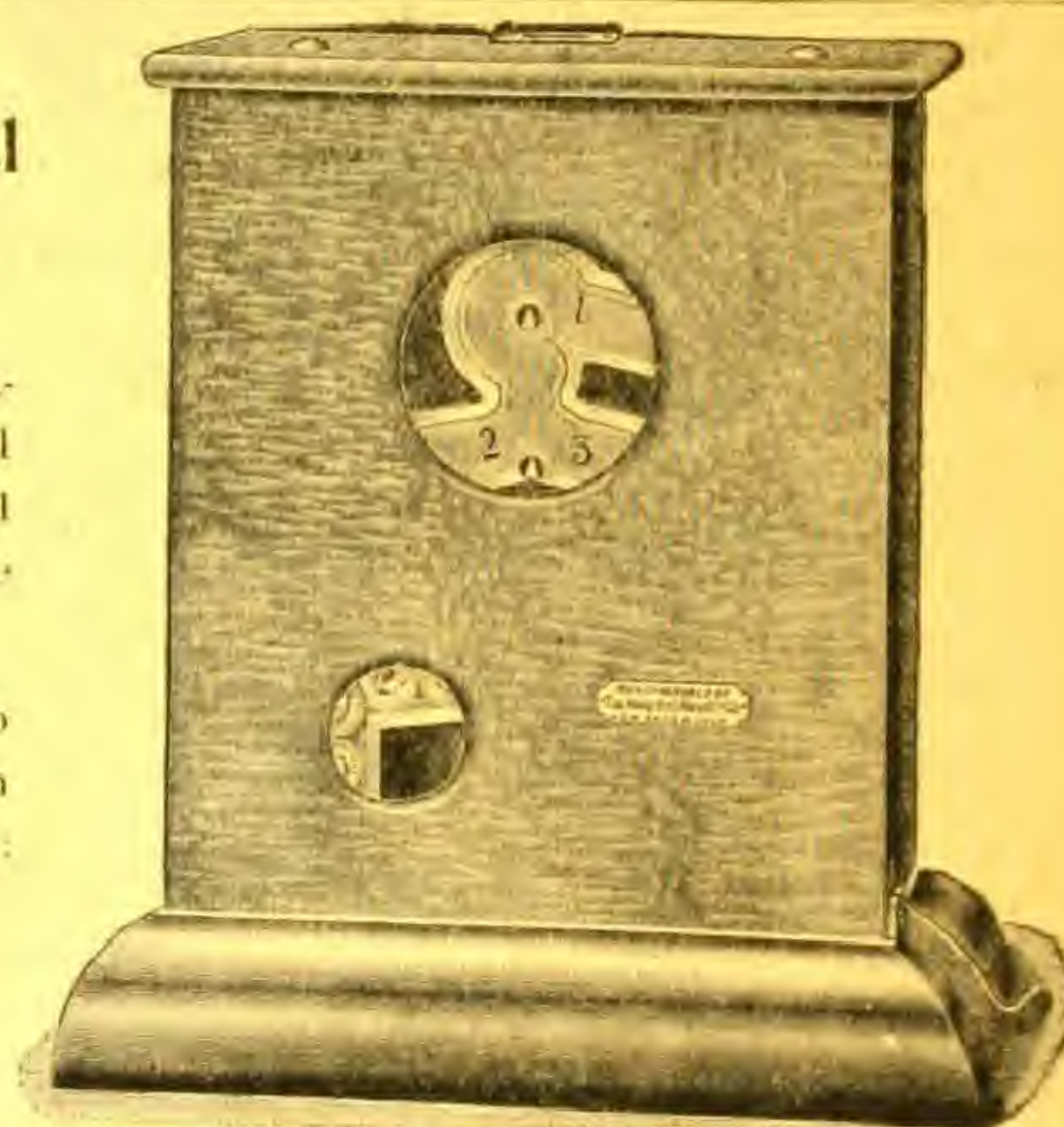
Price, each ..... \$10 00

## No. 15 Blind Broker, or Two for One Nickel in the Slot Machine.

This is another popular style of nickel in the slot machines. The case is made of hard wood, finished in the natural color; all iron work heavily nicked. All mechanical movements are of the best workmanship. Set the machine perfectly level and fasten down.

In order to win, the nickel falls to the right; if it falls to the left the player loses. The whole operation can be seen through glass openings. Height, 15 inches; base, 10x14 inches; weight, 24 lbs. The proper way is to ship it by express.

PRICE EACH, - \$20.00.

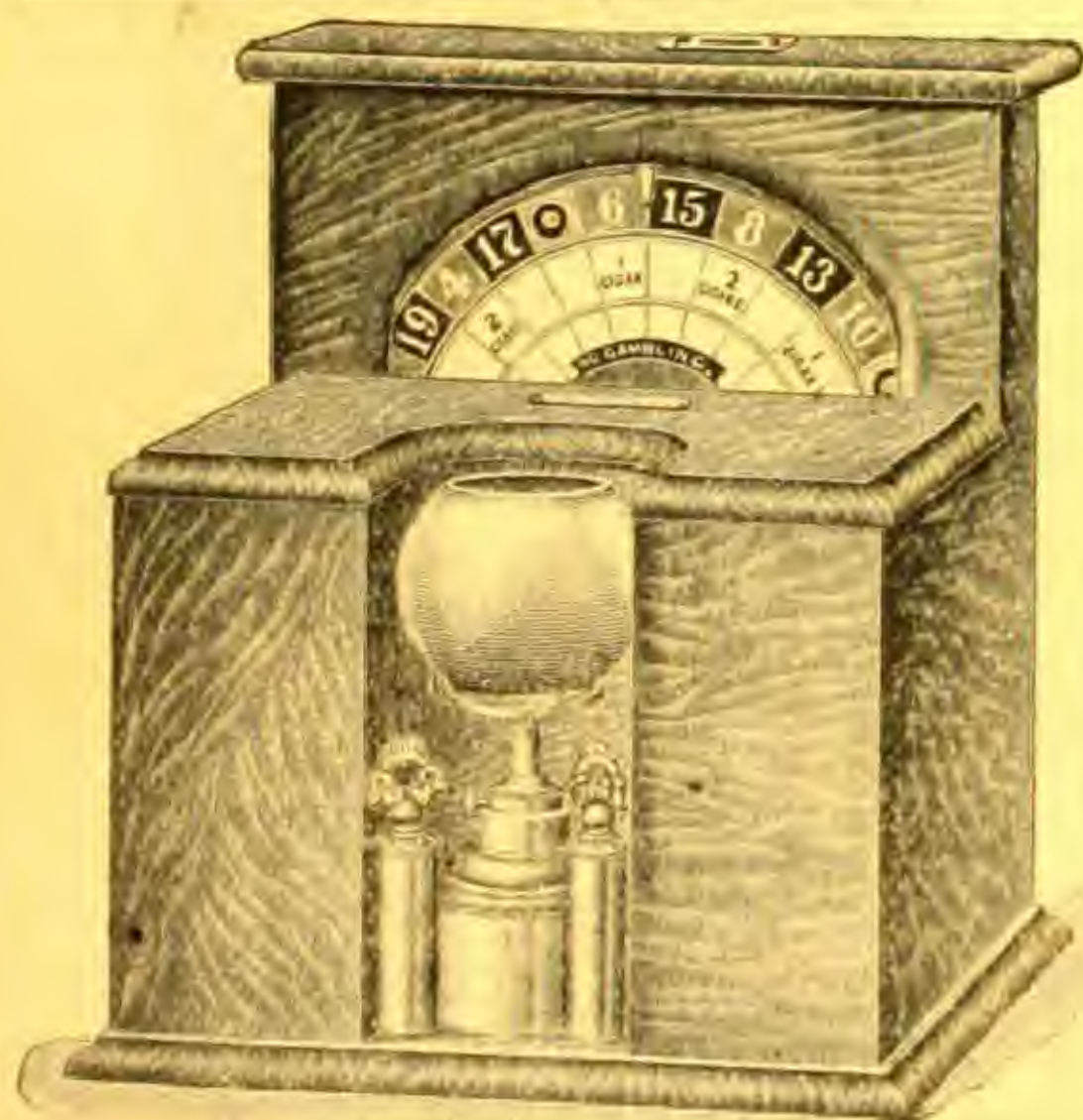


## No. 16 Nickel Slot Wheel of Fortune.

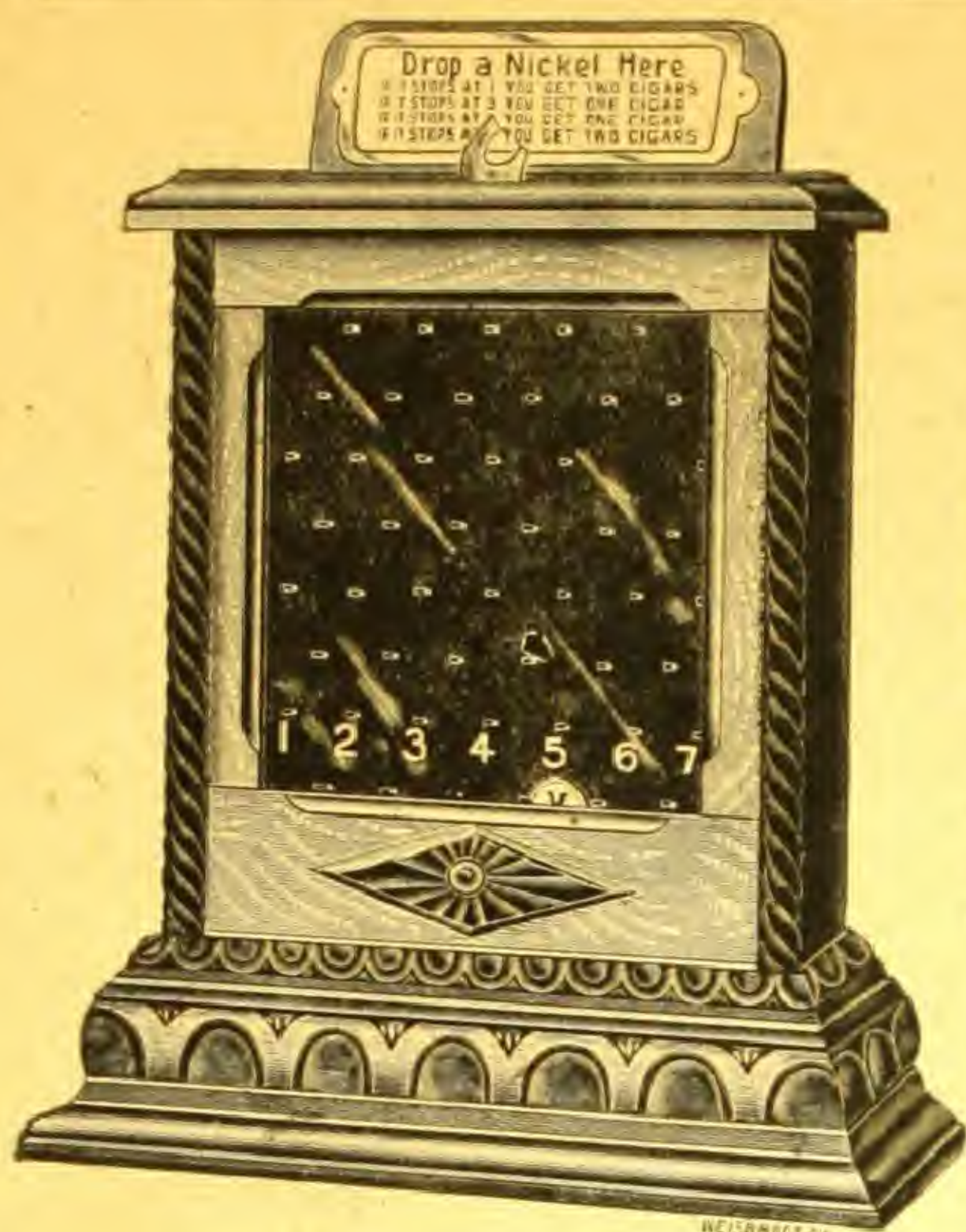
This machine is a combination of cigar lighter and wheel of fortune.

The machine will give cigars for prizes, and is run by clock work. The case is oak, finished in the natural color of the wood, and quite attractive, the machine stands 12 inches high, and the base is 8x10 inches; weight, 15 lbs. Is light and can easily go by express.

PRICE EACH, - \$20.00.







### No. 17 Nickel Slot Cigar Machine.

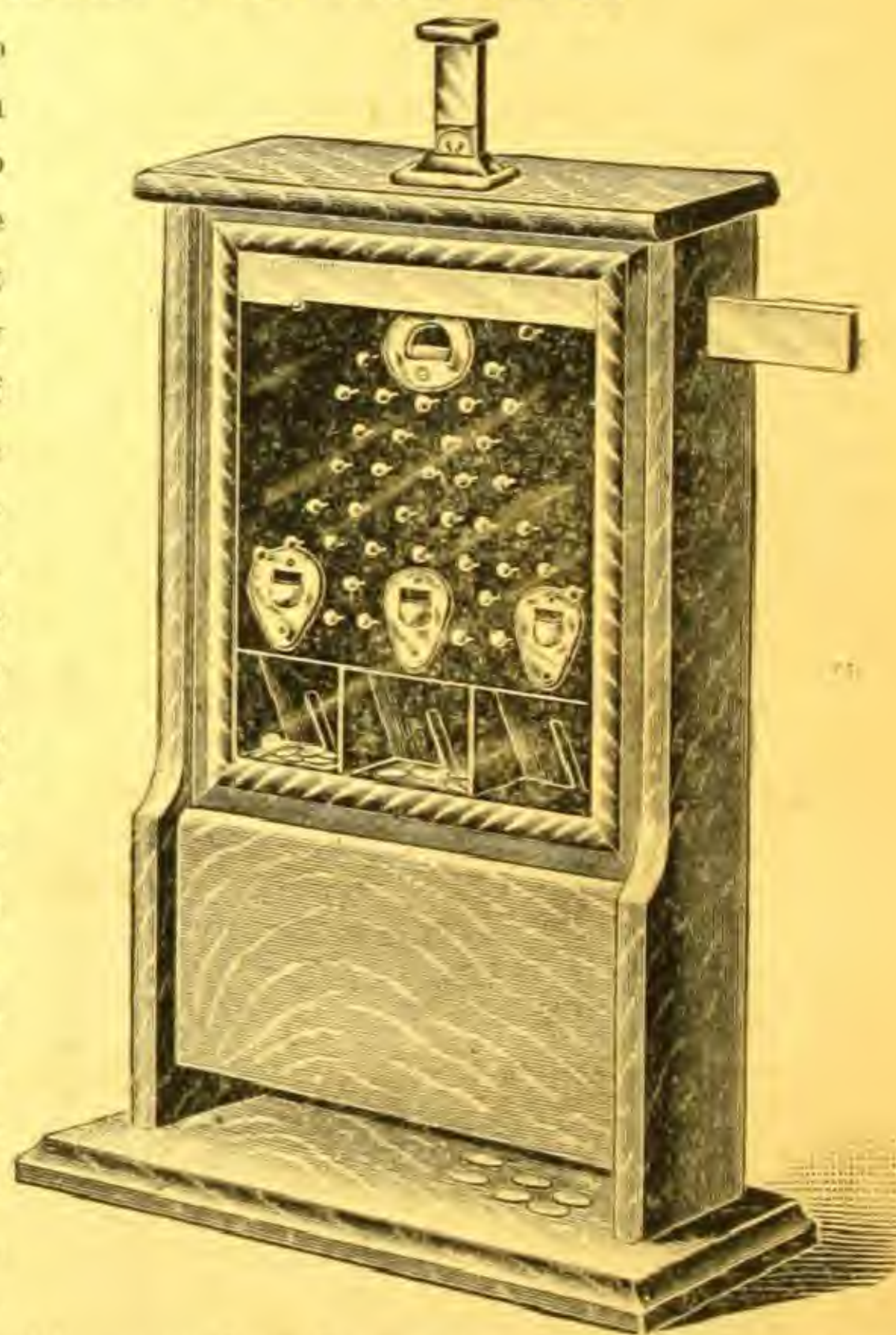
This machine is constructed so that by dropping a nickel in the slot, the coin will fall down over various pins arranged in the back, and finally stop under one of the numbers. The reward card on the top then indicates how many cigars you have for your money. The machine is neatly made; base is ornamented, and they are a good article to dispose of cigars at a nice profit.

The machines stand 15 inches high, weigh 12 lbs., and the base is 5x12 inches. Whenever a nickel is dropped in the machine, the action of the lever under which it passes, causes the previous one to drop down out of sight.

**PRICE EACH, - \$8.00.**

### No. 19 Investor or Three Jack Pot Machine.

This Three Jack Pot Machine will bring a large profit to its owner. It is operated by nickels and the rake off is from 20 to 30 per cent. of the amount of money played into it. Drop a nickel in the slot above, push down the lever, and if the nickel finds its way into one of the three small openings, it constitutes the rake off. All other nickels that find their way into any of the three tills make the amount that is in full view of the player, and is, of course, quite tempting to him. The nickel that passes into one of the three small openings above unlocks one of the tills beneath, by pressing the lever down a second time. The whole operation is very simple, and the machine can be kept banked with plenty of money at any time, as there are two small openings or lever arrangements at sides for banking the side tills, they being the ones, of course, that do not open so often. The play on the center pot is the one that keeps up the interest to the player and profit to the owner. Each till has a capacity of 200 nickels, and oftentimes \$8 or \$10 will accumulate there before the nickel from above unlocks it to the player. No one can reach the inside without breaking the machine. The entire face is covered with heavy plate glass, exposing the entire front and tills containing the money. Cases are made from quarter sawed oak, handsomely finished, and tastefully decorated with nickeled ornaments. This is one of the best machines we have for giving a quick return on the investment. Are light and can readily go by express.



**PRICE EACH, C. O. D., \$20.00.**

Iron stands are made for this machine as well as for the No. 6 Investor. They are heavy, handsomely painted and decorated, but should generally go by freight as they are heavy. Price each extra for iron stand in place of clamp, \$5.00. In ordering stands be sure to specify whether it is for No. 19 or No. 6 Investor.





### No. 18 Penny Slot Cigar Machine.

This penny slot machine is built in oak with nickel plated trimmings and finished very nicely. The base is 8x9½ inches. The entire machine stands 12 in. high. As this style of machine has been a popular one in the past, we have decided to bring out this small pattern at a very low price. It fully meets the requirements of a penny slot machine, and no one can certainly find fault with the price.

Price Each, - - - - \$5.00

### BOTTLE CANE.

This is one of the latest novelties, and to the average pedestrian, who becomes dry after a long and tiresome walk, will be found a great refresher, that is, if properly filled and used as intended. The cane is made of ebonized wood, with a very handsome nickel plated head, but the entire inside is hollow and fitted with a long glass bottle, which will hold nearly half a pint. Everything fits tight and there is no leakage. The cane looks well, is substantial and of fully as much assistance in walking as any ordinary cane. Unscrew the top and use it as a drinking cup, and the contents can be imbibed at pleasure, without attracting attention and no one be any the wiser.



PRICE EACH, - - - - \$1.85



### MOTOR GRINDSTONE.

This grindstone is a complete water motor and grindstone combined; is arranged to attach to any water works faucet that has a threaded cock. The average water pressure will run the motor and grindstone sufficiently strong to grind any knife or implement on which any other small grindstone would be used. A small pulley, on the opposite side from the grindstone, is fitted so that a light belt can be run to some other small article of machinery when the use of the grindstone is not wanted. In the latter instance, of course, the stone acts as a balance wheel for the motor. The water outlet is below and should, of course, run into some sink or drain. The consumption of water is only the amount that would ordinarily pass through the faucet, and the power generated is fully sufficient for all grinding purposes. All metal work is heavily galvanized, and the entire motor and stone neatly finished. Diameter of stone 6 in., and weight, complete, 10 lbs.

PRICE EACH, - - - - \$2.50

### No. 18 Quick and Easy Cork Puller.

This Pull is entirely automatic in its movements, pulling the cork at one motion, and throwing it off when the lever falls back to position. It is especially adapted for rapid work, and cuts the wire while pulling the cork, and breaks no bottles. The screw and nut can be quickly changed in case the screw bends, breaks, or the nut wears out, and all without removing the machine. The cork pull is finished in nickel, and strong in all its parts.

PRICE EACH, - - - - \$2.75





# THE STEVENS PATENT Movable Pan House Refrigerators.

THERE is nothing so injurious to health as food from a sour Refrigerator. It is as bad as sewer gas. There is no House Refrigerator built that can be kept sweet, clean and fit for food, unless it be easy to get at to clean, **AND YOU CANNOT GET AT IT PROPERLY UNLESS THE ENTIRE INSIDE COMES OUT.**

My Refrigerators are the Best Made—I Manufacture no Cheap or Poor Boxes.

This is the seventeenth year of the manufacture of the Stevens Refrigerator. They have always been of superior construction to any on the market. The sizes are uniform and will be just as given below. Having again increased my facilities for manufacturing, I shall build the best Refrigerator on the market, knowing that **THE BEST GOODS WILL WIN IN THE END.**

## \* Double Door House Refrigerator. \*

-:- Either with or without Water Tank for Drinking Water. -:-

### PLEASE READ THIS DESCRIPTION.

These Refrigerators are an entire new departure in the build of such goods, as will be seen by the following points:

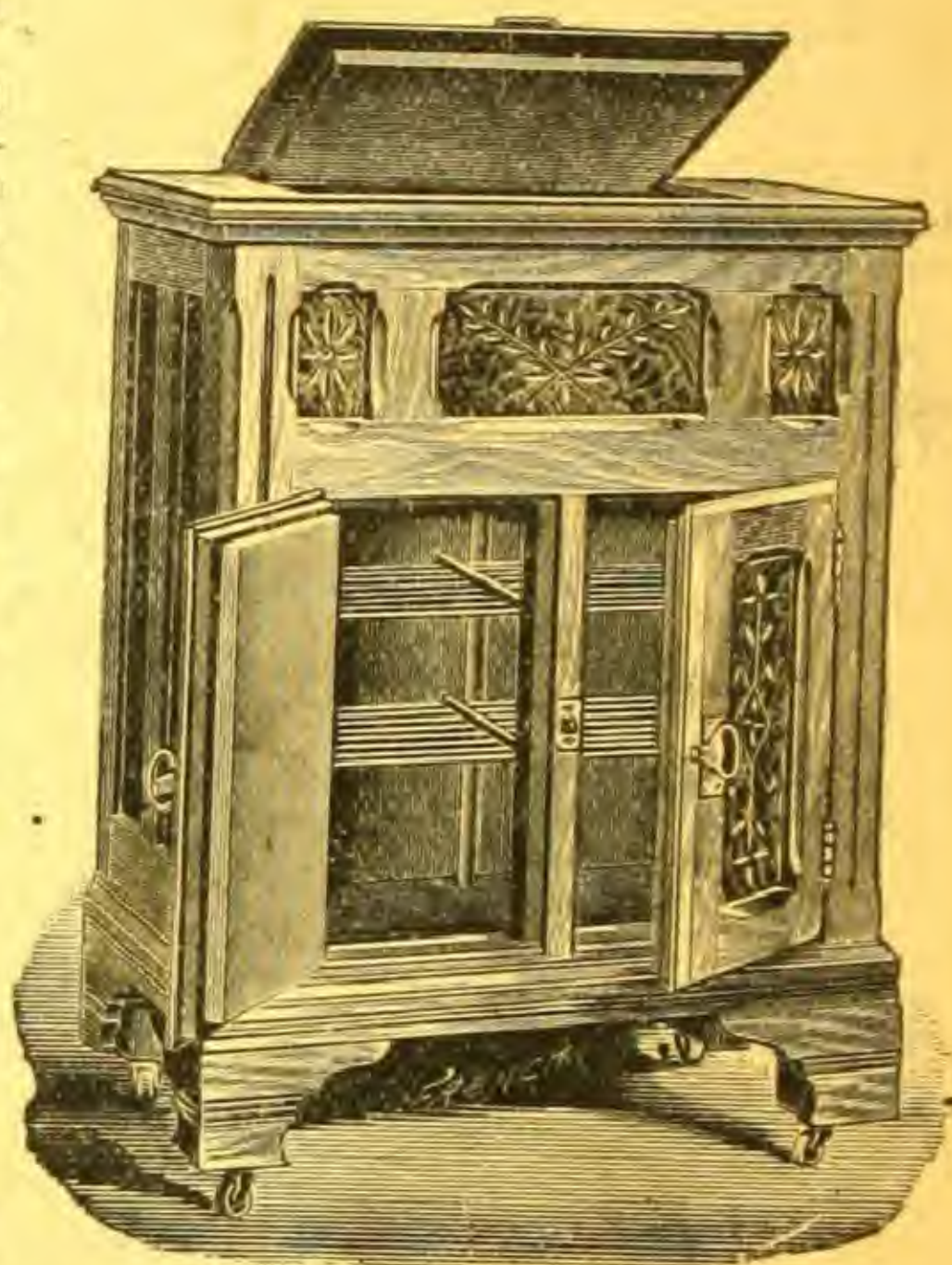
The front, back, ends and covers are all morticed and pinned together, and the inside next the zinc is matched and solid throughout. The filling is Pure Charcoal, ground fine and packed. No Sawdust is used, as in many others, nor, as some are made, with no filling at all. Some makers use felt, or similar material, which will decay in a few years, while charcoal is the most durable and best substance known for this purpose.

The Refrigerator opens on top for putting in the ice, which for many reasons is the best plan. Ice is put in full size and if an extra supply is wanted, there is room to put it. It is more convenient to get out ice for use, and in opening the cover you do not allow the escape of cold air and waste ice, as in those of ice chambers opening in front. In fact, the construction forms a Refrigerator and Ice Chamber combined, and will be found the most economical in the use of ice of any in the market.

Special points of my arrangements are these: The Ice Pan, Shelves and Drip-Pipe are entirely removable. All manufacturers impress upon users the necessity of keeping the Refrigerator perfectly clean, but they provide no conveniences for doing so. In the Stevens Refrigerator the Pan and fixtures are easily taken out, leaving the whole interior open to clean.

The Ice-Pan receives the most wear of any part, often getting holes in it from the ice-pick, and in those with a stationary ice-pan, the whole Refrigerator must be taken to the shop for repairs, at much inconvenience and expense.

The pipe which carries the drip is liable to become choked with straw and sawdust from the ice. In the Stevens Refrigerator the pipe is easily detached and the obstruction removed.



Parties ordering please state if wanted with Water Tank, for unless specified will be sent without.

No.	Weight	Height	Width	Depth	Price-No Tank	Price with Tank
1.	196.	43 in.	34 in.	21 in.	\$14 50	\$16 00
2.	218.	45 "	36 "	23 "	16 50	18 00
3.	260.	47 "	38 "	25 "	18 50	20 00
4.	298.	48 "	42 "	27 "	26 00	28 00

Heights are all given without castors. Other makers measure the castors in giving the height. A small zinc cup for the lower end of the drip pipe goes with each Refrigerator.

The entire Inside comes out—Shelves, Ice Pan and Drip Pipe—making the interior entirely open and easy to Clean.

## Stevens' New Movable Pan Hardwood Refrigerators.

I have discontinued the making of Painted House Refrigerators. While I consider them better than the Hard-wood, the public demand and I shall make the best Hardwood Refrigerator in the market, the same as I have the Softwood ones for so many years. They are made from Ash, kiln-dried stock, morticed and glued together. Backs are Softwood paneled. The panels are carved. They are finished in Hard Oil, the

natural color of the wood. Between the walls they are Charcoal filled, except the doors and covers which are filled with Cork. There is a full matched lining inside between the zinc and the Charcoal. They are lined with zinc and iron. The inside comes out to clean. They have the Stevens Latches and every door has an A No. 1 Thin Keyed Lock. They are the best House Refrigerators made.

My Catalogue will be sent Post Paid to any Address. Send for it.



# STEVENS' REFRIGERATORS AND ICE BOXES.

**READ THIS.** REFRIGERATORS AND ICE BOXES, as generally built, are a cheat and a fraud. One of either to be good must have double walls—really one box inside of another—filled between with **CHARCOAL**. That makes it good, and, as a matter of course, heavy. So the weight of a Stevens is more than that of any other make. In looking at other Refrigerators, ask them to give you the weight; take the same, compare it with my weights; if less than the Stevens, it is a **FRAUD**, and every pound it is short should be there to make it good. It makes no difference how nice it looks on the outside, it is good for nothing only to waste ice and spoil what is put into it.

## SINGLE DOOR REFRIGERATORS.

WITH MOVABLE ICE PAN.



## SOLID ICE PAN REFRIGERATOR.



**No. 0**—This is a New Patented Refrigerator. It is as well built, in every respect, as any I make. Is lined throughout with zinc. Has a solid Ice Pan built into the Refrigerator. Wooden Shelves, good Hinges and Latches. For parties requiring only a small Refrigerator, there is none so well made and at so low a price. Is 40 inches high, 27 inches wide, and 17 inches deep.

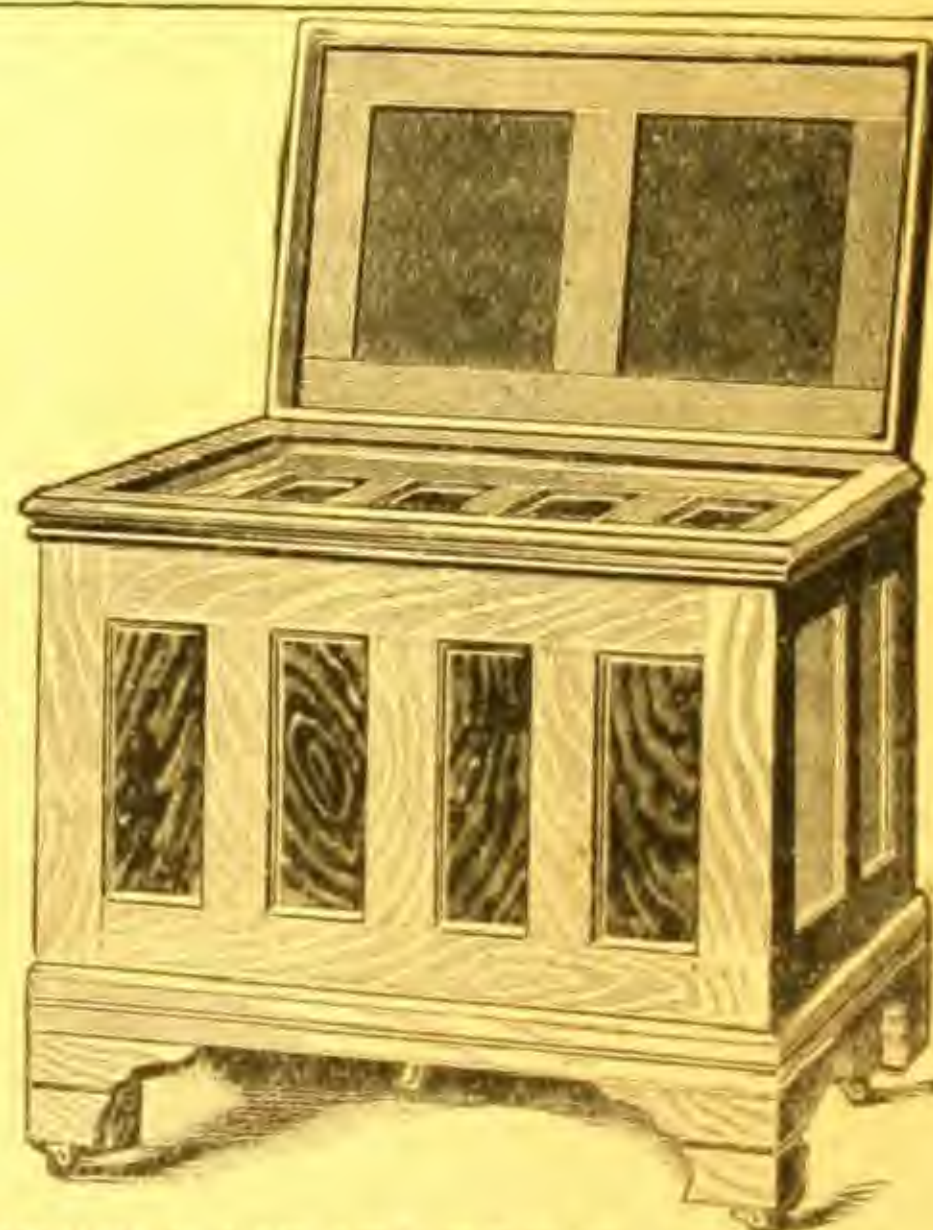
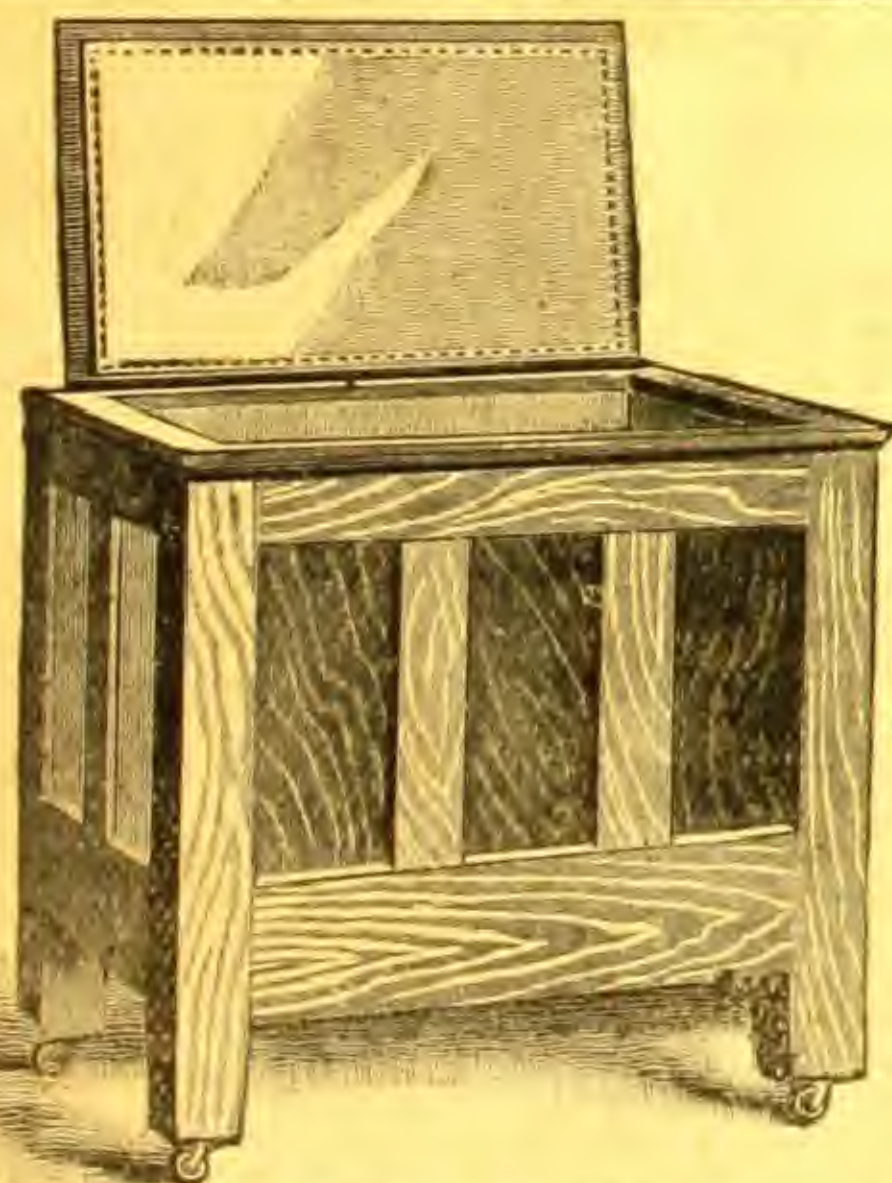
**PRICE \$9.00**

### Either with or without Water Tank.

No.	Weight lbs.	Height in.	Width in.	Depth. in.	PRICE	
					No Tank.	With Tank.
1	158	40	29	19	\$11 00	\$12 00
2	180	42	32	21	13 50	15 00
3	210	45	33	23	14 50	16 00

## THE STEVENS Ice Boxes.

*Both have Joints on side  
same as Refrigerators.*



### SINGLE LID ICE BOXES.

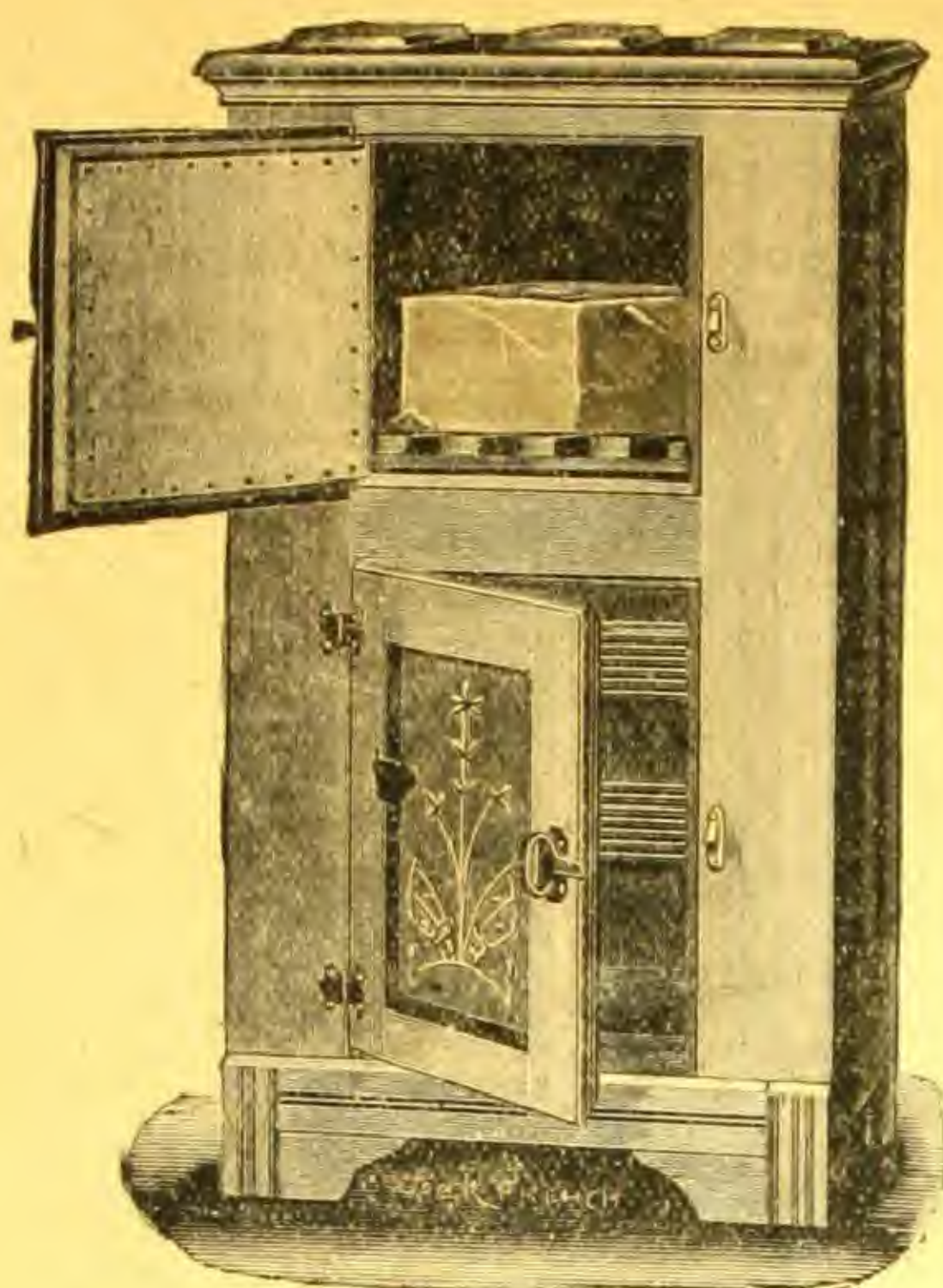
Wt.	Height.	Width.	Depth.	Price.
125 lbs.	28 in.	30 in.	21 in.	\$6 50
150 lbs.	32 in.	38 in.	24 in.	8 50

### DOUBLE LID ICE BOXES.

No.	Wt.	Height.	Width.	Depth.	Price.
1	181 lbs.	31 in.	40 in.	26 in.	\$11 50
2	210 lbs.	34 in.	46 in.	28 in.	14 00



## No. 37, SINGLE DOOR HOUSE REFRIGERATOR.



Seeing the necessity of a line of house Refrigerators with the ice chamber opening in front, so as to make the ice chamber more handy to get at, we have brought out the following styles. The No. 37 box is made of hard wood finished in the natural color and trimmed with ornamental surface hinges and patent nickel plated latches. Stands 49 inches high, 29 inches wide and 20 inches deep. It is fitted with the Stevens Open Ice Pan which is removable; has metal shelves heavily galvanized, that can be easily taken out. Is lined on the inside with heavy zinc. Has ice racks in the ice chamber to prevent the ice from damaging the metal work beneath, and is one of the neatest as well as the handiest refrigerators that we make. This is the smallest size of this style and will be found very handy for small families.

This refrigerator is constructed virtually of two boxes one inside the other, and the space between filled with ground charcoal making it a perfect non-conductor of heat.

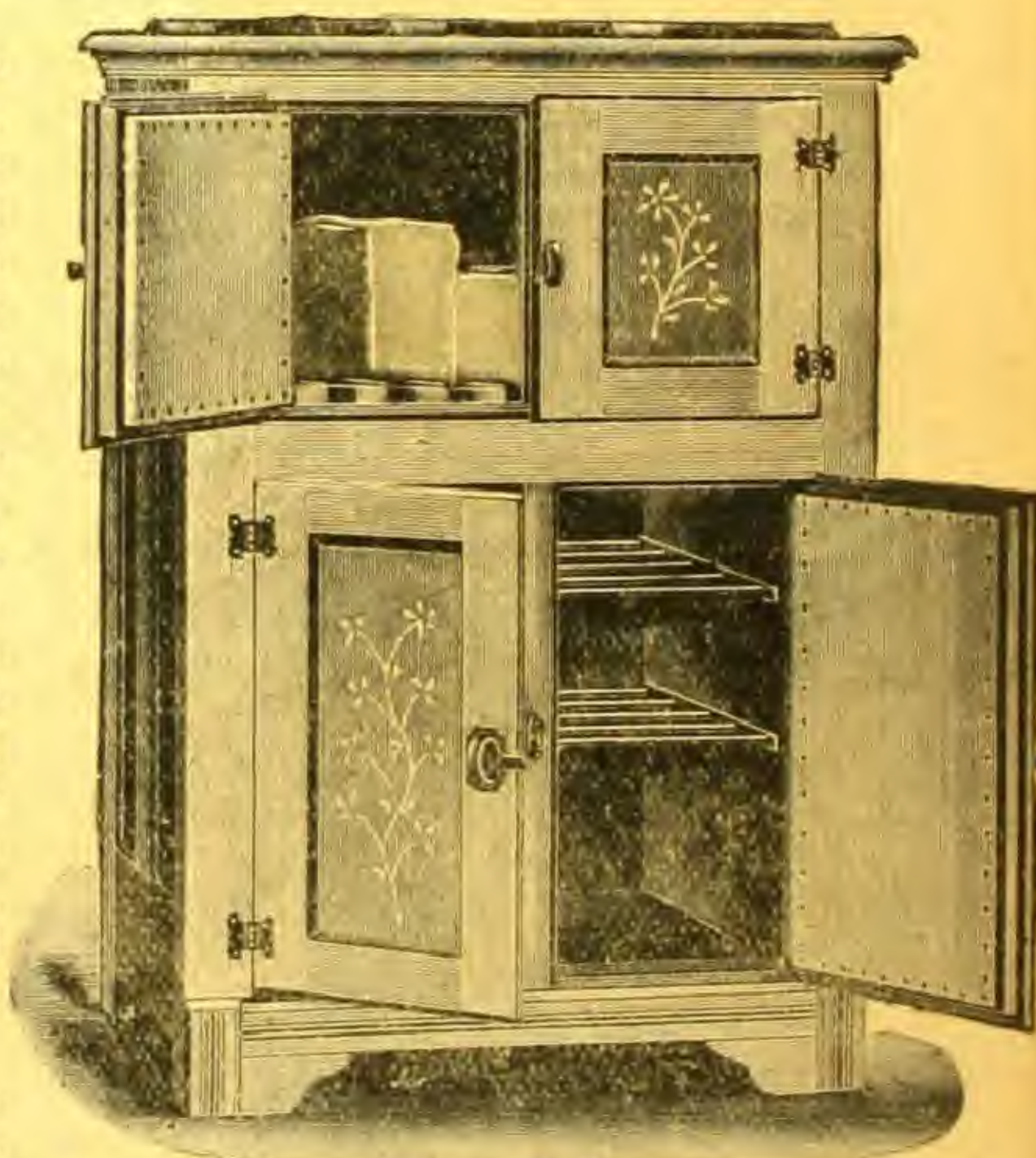
They are fitted with castors, but the sizes given do not include the extra height that they will add to the refrigerator. The panels on the doors are neatly ornamented with engraved design as in cut. Weight 225 lbs. Ice chamber holds 75 lbs. ice.

**Price Each, - - - - - \$15 00.**

## No. 47, DOUBLE DOOR HOUSE REFRIGERATOR.

This House Refrigerator is constructed on the same principle and in every way similar to the No. 37, except that it has double ice doors above, and double doors to the refrigerator chamber below. It is fitted with the Stevens open ice pan, which is removable; has metal shelves heavily galvanized; is lined throughout with zinc, and trimmed with ornamental surface hinges and patent nickel plated latches. The double door refrigerator has this advantage over the single one that the entire space inside is much handier to get at than through the single door. Again, the larger sized boxes present a much handsomer appearance if fitted with double doors. For families who wish a medium size box at a medium price, we can recommend this as the best thing that we have yet produced. They are made of hard wood, finished in the natural color, are built double, with the space between filled with ground charcoal, making a complete and attractive refrigerator and measuring 52 inches high, 34 inches wide and 20 inches deep. They are supplied with castors but the sizes given do not include the extra height that they will add to the refrigerator.

The entire inside can be taken out for cleaning, the same as all the balance of our house refrigerators. The panels on the doors are neatly ornamented with engraved design as in cut. Ice racks in the ice chamber protect the metal work below. Weight 275 lbs. Ice chamber holds 100 lbs. ice.



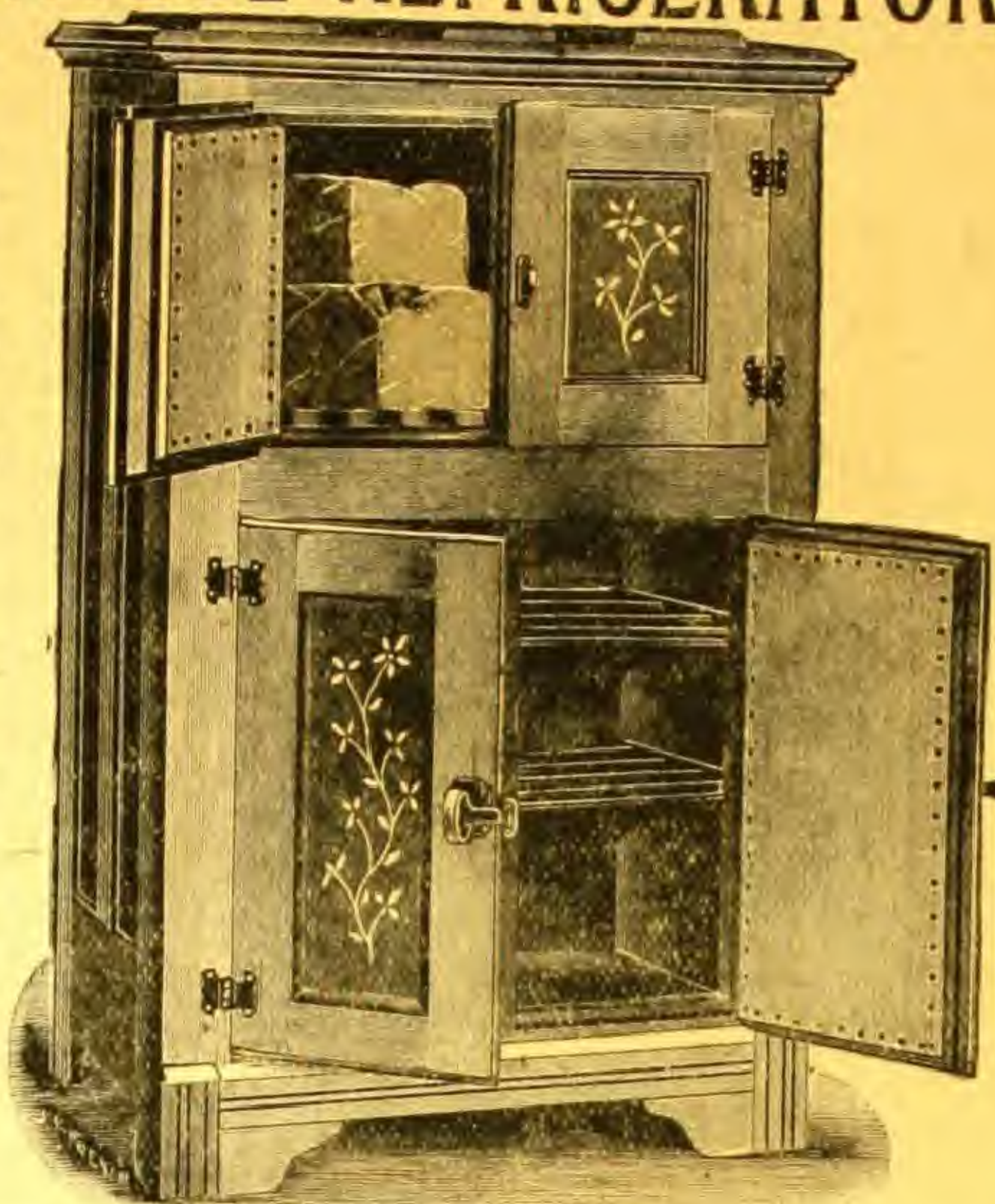
**Price Each, - - - - - \$18 00.**



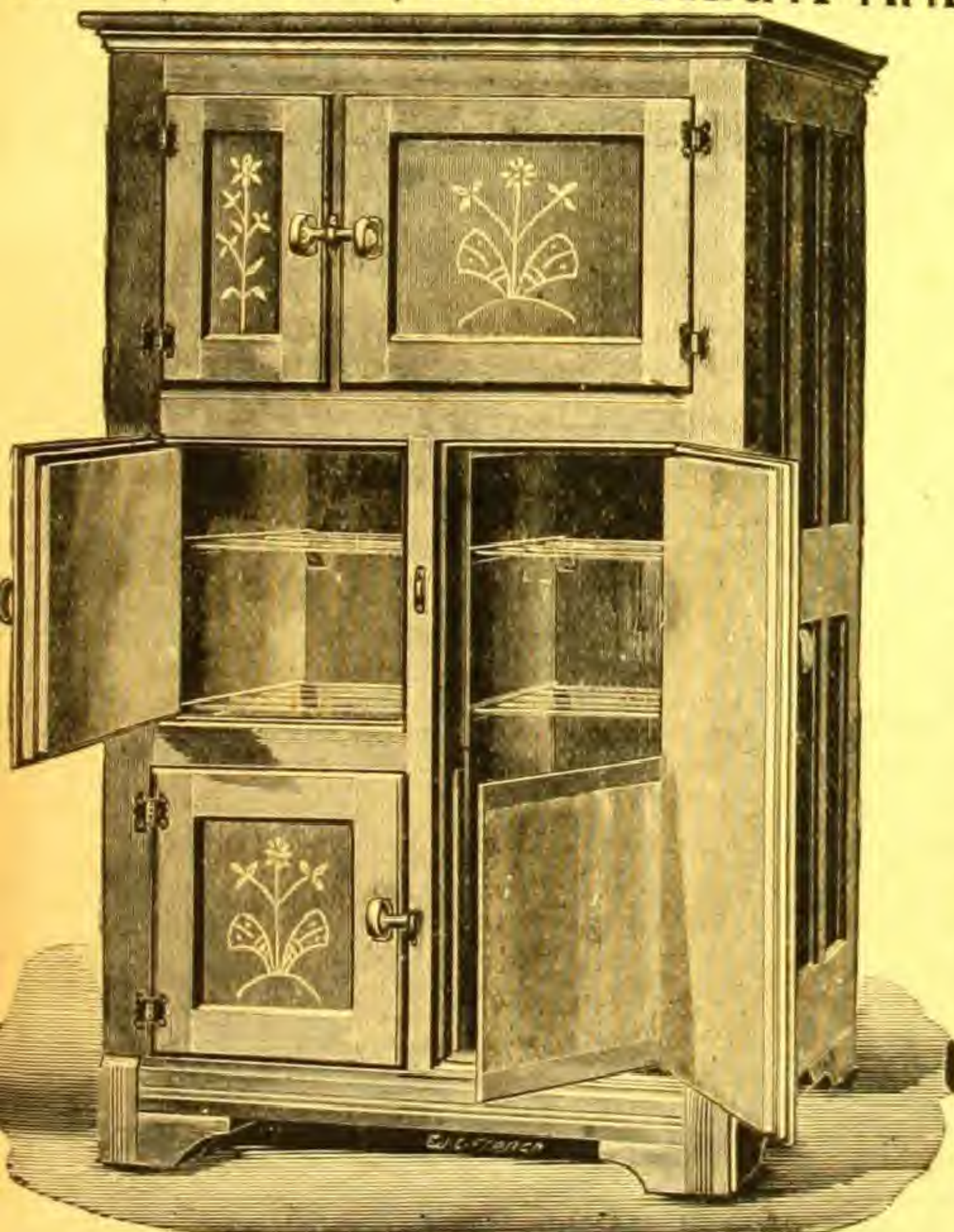
# No. 57, DOUBLE DOOR HOUSE REFRIGERATOR.

This is the larger size double door House Refrigerator. It is constructed on the same principle as No. 47 and 47 with the opening to ice chamber in front, making it very easy to get at, but the balance is exactly the same as all my line of house refrigerators: is supplied with metal shelves, heavily galvanized; lined throughout with zinc, and trimmed with ornamental surface hinges and patent nickel plated latches. The entire inside is removable so as to make it easy to clean, and the box is built with double walls filled between with ground charcoal, making it as perfect a refrigerator as can be constructed. They are supplied with the Stevens Open Ice Pan. Are built of hard wood finished in the natural color and stand 55 inches high, 39 inches wide, and 24 inches deep not including castors. The few that we built last season were popular and they promise to be the best seller that we will have the coming season. The panels on the doors are neatly ornamented with engraved design as in cut. Ice racks protect the metal work in ice chamber. Weight 340 lbs. and are fitted with castors. Ice chamber holds 150 lbs. ice.

Price each ..... \$21 00



# No. 67, HOTEL, RESTAURANT AND HOUSE REFRIGERATOR.



This refrigerator is constructed especially for hotel and restaurant use. It is also suitable for creameries, groceries or large families. It stands 73 inches high, is 42 inches wide and 29 inches deep. Weight 535 lbs. Is divided through the center with a partition, making it into two compartments. The upper part of the box has, in addition to the ice chamber, which is fitted with large door, a small bottle or provision chamber separated from it by open slat work. The ice chamber is fitted with the Stevens Open Ice Pan. The shelves below are metal, heavily galvanized; the box is lined throughout with zinc; is constructed with double walls filled between with charcoal, and ornamented on the outside with ornamental surface hinges and fancy nickel plated latches. The entire box is constructed of hard wood and finished in the natural color. It is especially built to be saving in ice, and the doors are so arranged that any part of the box can be easily gotten at without making but a small opening into it.

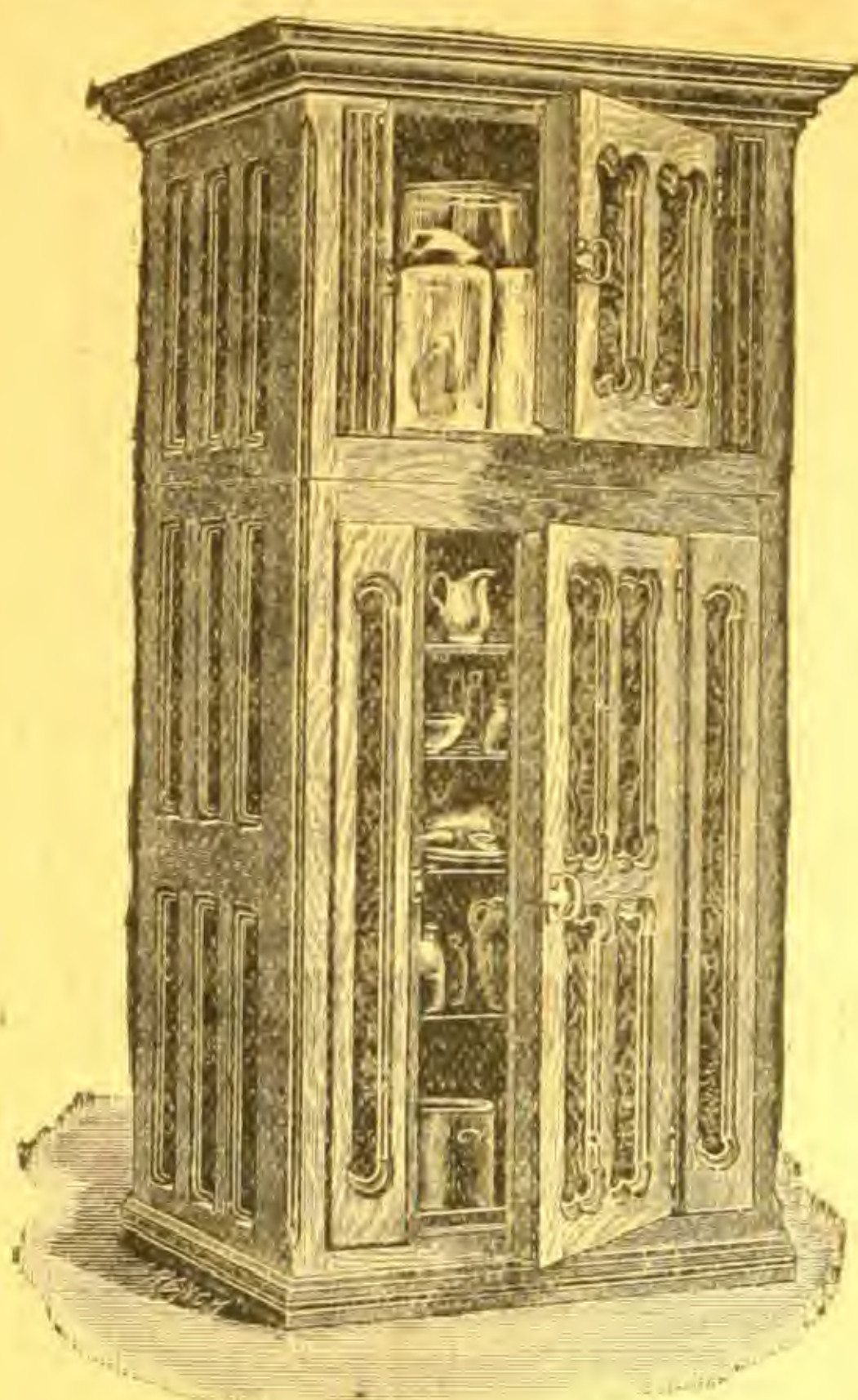
The two small doors on one side can either one be opened to get whatever may be back of them. The long door on the other side, when opened, still leaves the smaller door back of it closed over the lower half, so that the cold air will not fall out as it would if it was opened all the way down. They are an excellent box for the purpose that they are designed, and wherever used have given better satisfaction than anything we have heretofore constructed. The panels are neatly ornamented, and the box will look well either in a kitchen, store or restaurant. Ice racks in the ice chamber protect the metal work, and the ice chamber will hold 400 lbs. ice.

Price Each, . . . . . \$65.00.



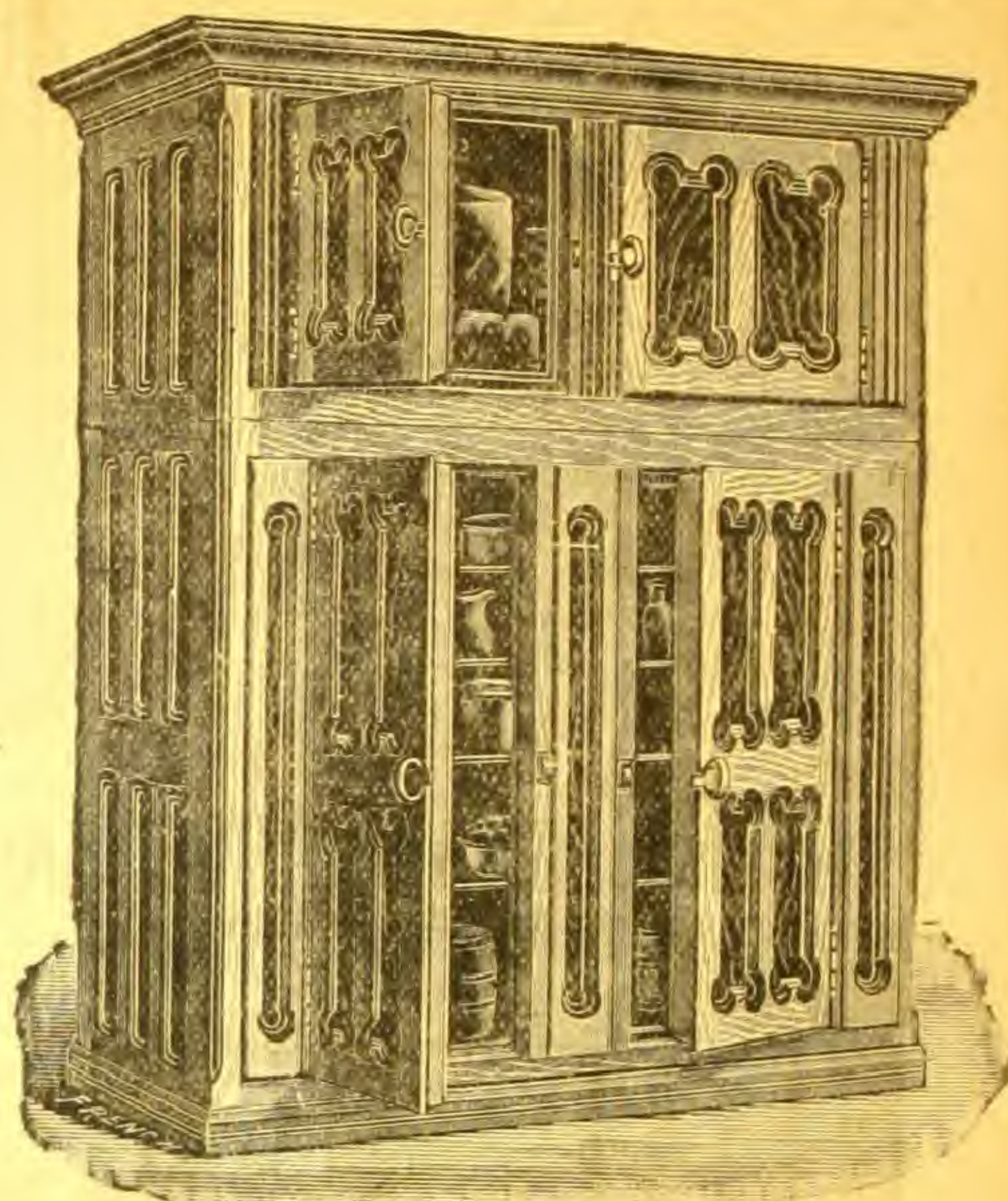
## THE STEVENS Patent Open Pan Coolers and Refrigerators FOR HOTELS, GROCERIES AND HOUSE USE.

All of these Coolers and Refrigerators have the Open Pan, the same as my celebrated Meat Coolers. They are specially adapted for Groceries, small Markets, Dairies, Hotels, Restaurants and private families, that want capacity and something good. People who have never used ice, or those who have a poor Refrigerator, have no idea of the saving of food, both in quantity and quality, with a good Refrigerator. There is no greater luxury than ice and none so cheap. It is within reach of all. Use ice once and you will never be without it.



**No. 20—PRICE, \$80.00.**

Size, 7 ft. 4 in. high, 3 ft. 3 in. wide, 2 ft. 7 in. deep.



**No. 30—PRICE, \$100.00.**

Size, 7 ft. 4 in. high, 6 ft. wide, 2 ft. 7 in. deep.

These Refrigerators are built like my celebrated Cooling Rooms, are the same and will do the most perfect work. I have sold a great many to private families and they have proven a decided success. In most cases the parties thought them too large and that they would take too much ice. After using them, say they never knew before what it was to have a perfect Refrigerator; that they keep everything nice, and as for the use of ice, they could see but little difference over a smaller one. One thing can be assured, they will do their work perfectly and with as small an expenditure of ice as is possible. Private families who put one in and use it for a short time, would not be without it for any money.

The Coolers are built double and single. The whole of the provision chamber is zinc lined. They are made very substantial—walls filled between with charcoal and zinc lining. Have paneled doors, grained oak; are nice enough to stand in any dining room or kitchen, and will make as complete a cupboard in winter to keep things from freezing as can be built. The drip water comes out at the front and can go through the floor to be carried off to one side. The shelves all come out. Nos. 20 and 30 come apart between the doors so as to be convenient to handle and put together.

### No. 20 REFRIGERATOR. (Zinc Lined.)

This Refrigerator is 7 feet 4 inches high, 3 feet 3 inches wide; 2 feet 7 inches deep. Will go through an opening 2 ft. 7 in. by 5 ft. 6 in. Provision chamber is zinc lined, has Open Pan and is built in two pieces.

PRICE.....\$80 00.

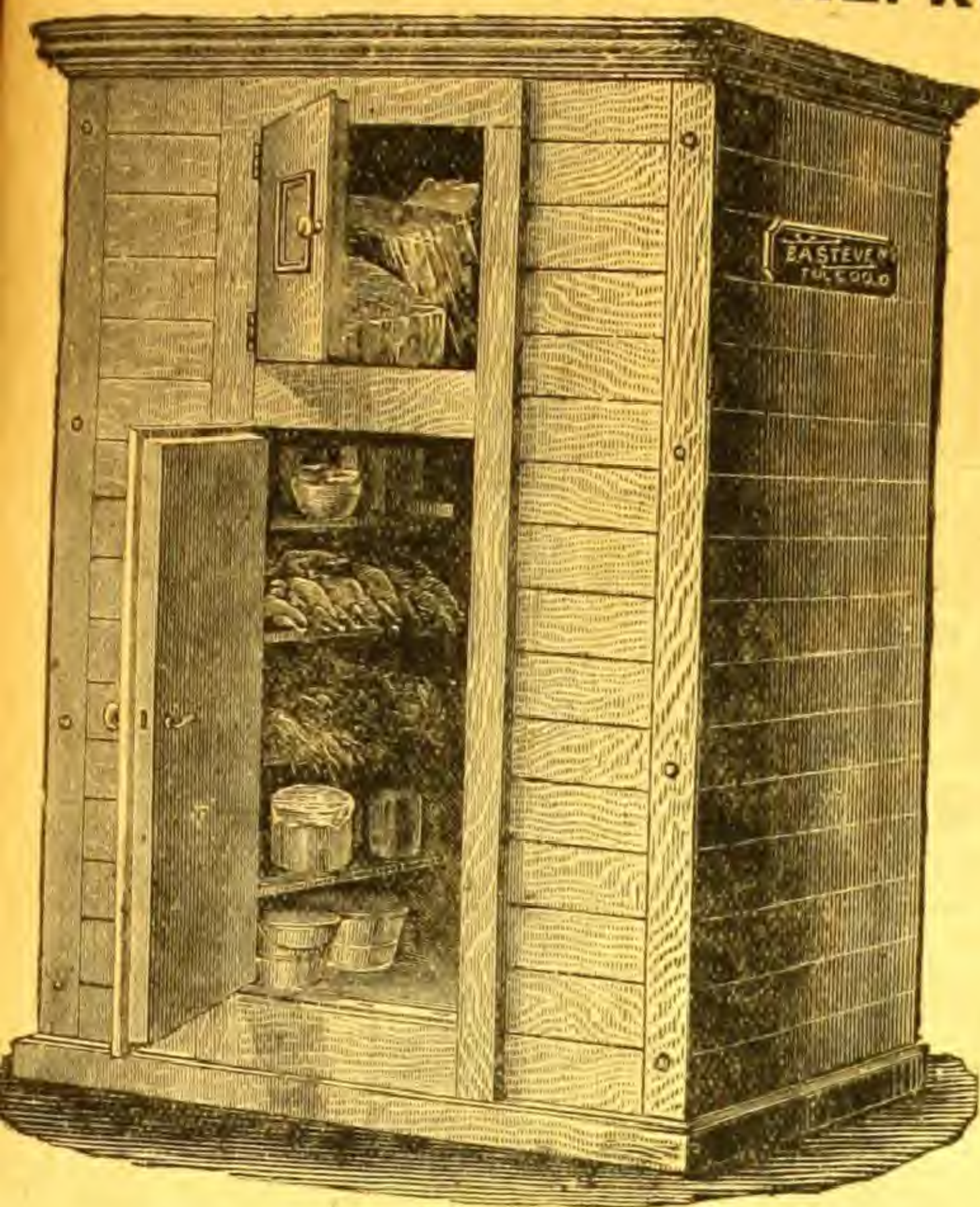
### No. 30 REFRIGERATOR. (Zinc Lined.)

This Refrigerator is built in two pieces—comes apart between the doors. Size, 7 feet 4 inches high; 6 feet wide; 2 feet 7 inches deep; has the Open Pan; is two separate refrigerators in the same case—they have nothing to do with each other. For family use, milk and butter can be kept on one side, meats, food, etc., in the other. If at any time the whole Refrigerator is not needed, use only the one-half. In fact, you have a large and small capacity at the same time in the same refrigerator.

PRICE.....\$100 00.

Inside measure on these Refrigerators would be about 7 inches less each way.





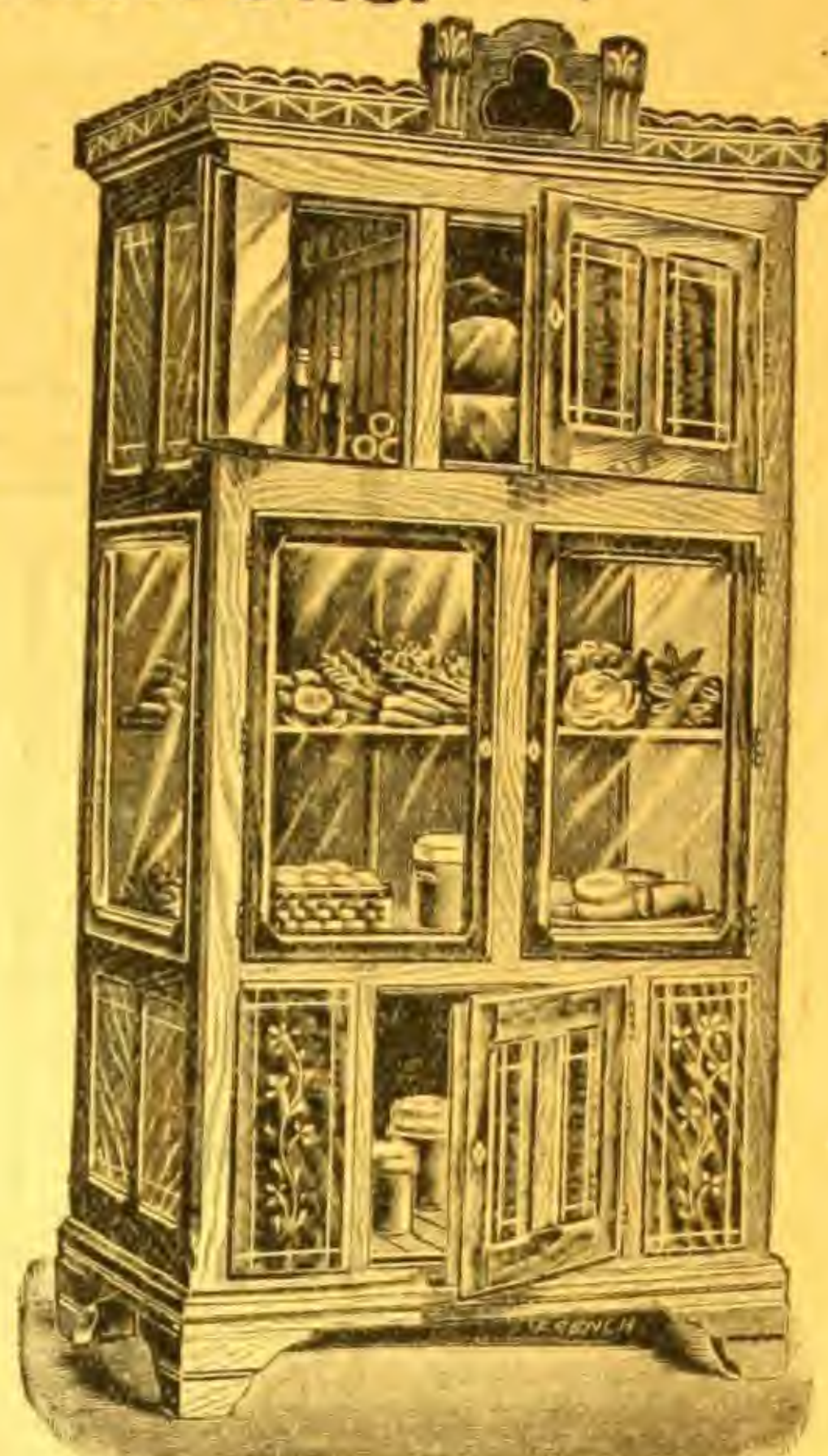
No. 40.

**No. 40 REFRIGERATOR.**—Is arranged like the No. 20. Has the Open Pan and is built sectional like any large Coolers. The different pieces of the Cooler can be readily handled, taken through a very narrow opening and easily put together. I build them in two sizes, 3x6 and 4x6, each 8 foot high. The Refrigerator is not zinc lined unless it is wished that way. The sizes given are for outside measure, inside measure would be about 7 inches less. 3x6—8 ft. high, without Zinc lining, price \$85 00. 4x6—8 ft. high, without Zinc lining, price, \$120 00. Zinc lining, extra, \$20 00.

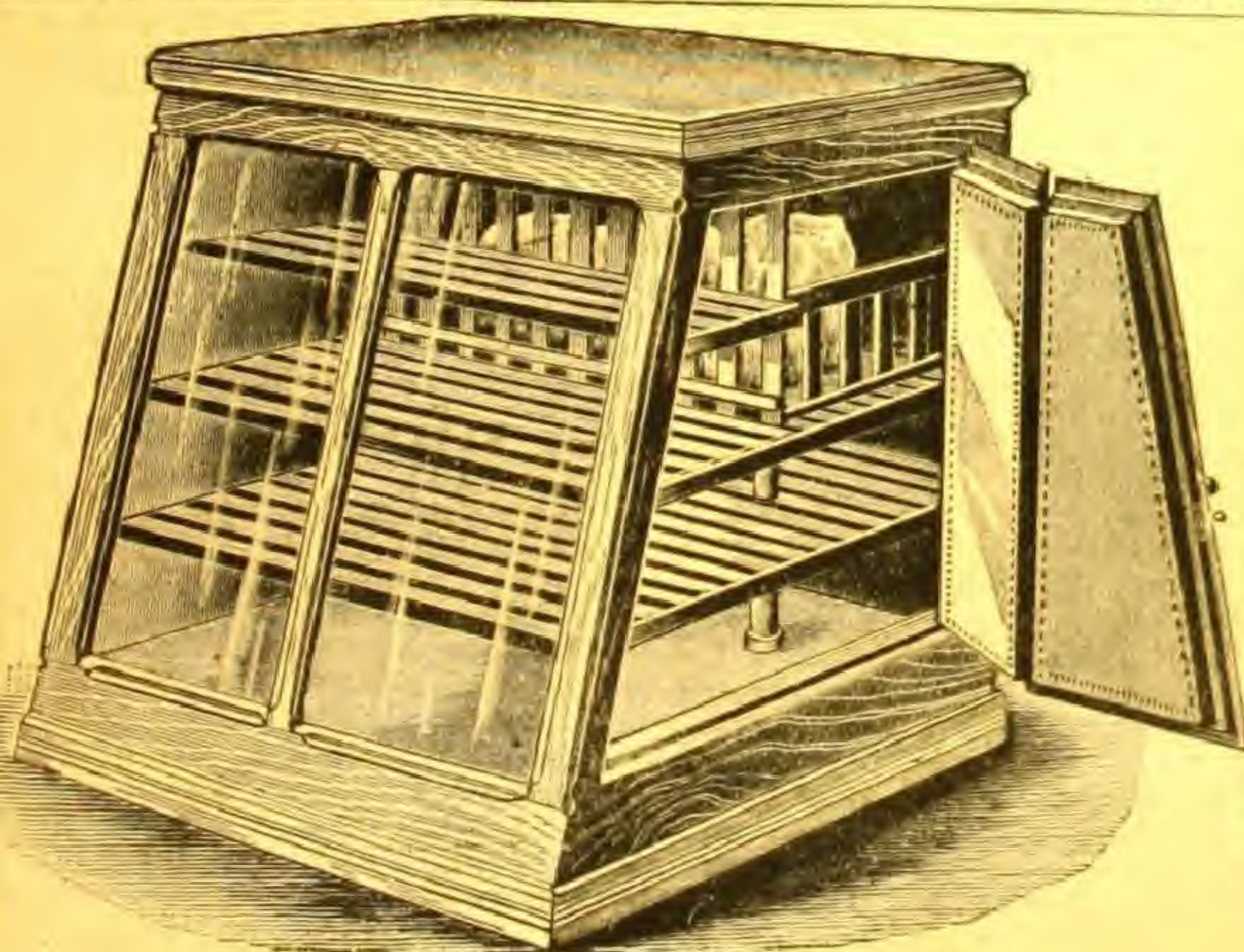
**No. 60 GROCERS' REFRIGERATOR.**—Built of ash, stained antique. As a Refrigerator for showing the goods that are for sale, it is the best box on the market. Has double lights of glass in ends and front; end lights 15x28; lights in doors 15x28. The Refrigerator is 8 ft. 4 in. high to top of cornice, 3 ft. 11 in. wide, and 2 ft. 8 in. deep; weight 570 lbs. It is mounted on heavy casters which add 2½ inches to height, has plated trimmings and the walls are filled between with charcoal. It is an excellent box and the capacity very large. One-third of the upper part is available for use as well as the entire lower part. For a show box it will be found the best thing heretofore offered.

PRICE

\$75 00.



No. 60. PRICE, \$75.00.



New No. 7

## Grocers' Refrigerator.

This is a new departure in the Refrigerator line, is for use in the smaller stores where butter, vegetables, &c., can be shown without opening the doors. The circulation is perfect and the Refrigerator a very showy piece of furniture.

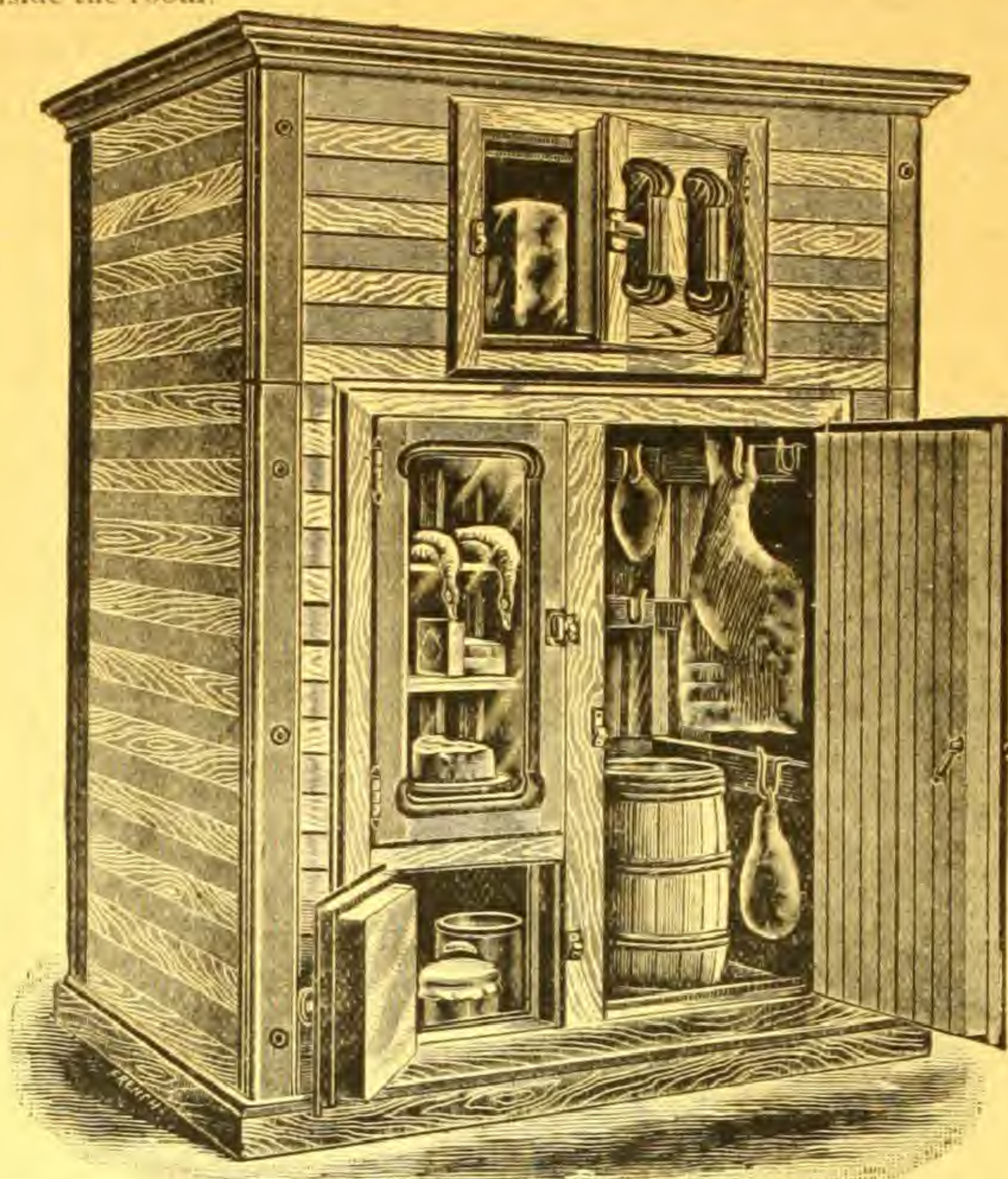
Size 3 ft. 9 in. wide on back; 3 ft. 3 in. deep at the base; 3 ft. 11 in. high without casters; weight 300 lbs.; glass in front is double, two lights 18x36. The ice goes in at the ends, is built of ash, stained antique, is lined throughout with zinc, walls are filled between with charcoal. The shelves can be set at different heights. The box is mounted on casters and can be placed on the counter or in the show window.

PRICE.....\$35 00.



**No. 4 COOLING ROOM—For Restaurant, Hotel, Grocery or Market Use.**

These Cooling Rooms are built sectional and have my Pat. Open Ice Pan, insuring a continual and perfect circulation inside the room.



To make the Coolers especially suitable for hotels and restaurants we arrange shelving inside either in connection with or in place of the meat racks, to suit the purchaser.

In the great increase of my trade, I found the necessity of Coolers being adapted to the section of the country in which they were to be used. For instance a Cooler, built regular, of good size to be used in a northern climate, would not be as well adapted to a southern one requiring the same capacity. In the north ice is cheap and plentiful, the temperature is low and meats are generally larger. In the south it is exactly the opposite, and Coolers should be as small and compact as possible. Great precautions must be taken to keep the heat from going in or through when opening the doors. In fact, a Cooling Room for hot climates can hardly be too well made. To meet this want I have introduced this style of a Cooling Room. I sold a large number of them, the greater number going south. They have given the best of satisfaction and filled the want for a perfect cooler.

I take every precaution to have them the best built Cooler in the world without the zinc lining; and to add the lining makes them even better.

No. 4—Size, 3x6.	Height, 8½ ft.	Weight, 2000 lbs.	Price without zinc lining, \$115	Price zinc lined \$130
“ “ 4x6.	“ “	“ 2300 “	“ “ “ “ 135	“ “ “ “ 150
“ “ 5x6.	“ “	“ 3000 “	“ “ “ “ 145	“ “ “ “ 165
“ “ 5x7.	“ “	“ 3200 “	“ “ “ “ 160	“ “ “ “ 180

Where No. 4 Coolers are zinc lined the floor is of galvanized iron.

I build and carry a large line of Cooling rooms for every conceivable purpose. My Cooling Rooms for meat markets are the best that labor and material can produce. I show only the No. 4 and No. 5 in this catalogue as they are the only meat coolers that are especially adapted to other uses aside from a meat market. Should you care to see illustrations of the other styles I will be glad to send you same with prices, etc.

**COOLERS BUILT TO ORDER** of any size, shape or style, for any purpose, built of any kind of wood and finished in any manner wanted. Doors and windows can be changed to suit any shop. In ordering always give height of ceiling. All my cooling rooms are built on the sectional plan. The advantages of this plan are: They are easy to move, ship or repair. You can get any part through an ordinary door, and two men can easily handle it. The setting up will take but a few hours. The rates of freight are low on knock down Coolers, and every piece is packed so that it will ship well.

**DESCRIPTION.**—The large and ice doors are in front. The glass window is for small pieces; is shelved and has rack back of it. The small door below opens direct to the bottom of the Cooler. Inside, the Cooling Room has a rack of four bars on ends and at the back, so that every inch of room is available. To illustrate the use of the different parts, understand, the greatest consumption of ice is caused by opening the large door. The cold air being the heavier drops out, when it has the least chance and it has to be renewed by the ice. So that the less it is opened the less ice it will consume. In filling the room: The larger pieces not wanted at once would be placed or hung the farthest from the large door. The pieces that would be wanted would be as near the large door as could be conveniently reached. Back of the show window would be all the cut meats. On the bottom to be handled from the small door would be crocks or such things as could be reached from there. Everything possible would be taken from the glass door or the one below it, the large door being used only when necessary, making it possible to run the Cooling Room without opening the large door through the heat of the day.



**No. 5 COOLING ROOM—For Restaurant, Hotel, Grocery or Market Use.**

These Cooling Rooms are built sectional and have my Patent Open Ice Pan, making a continual and perfect circulation inside the room.



To make the Coolers especially suitable for hotels and restaurants we arrange shelving inside either in connection with or in place of the meat racks, to suit the purchaser.

**My No. 5 is a New Style room.** It has the Open Pan, but the building arrangement and prices are different from the regular sizes.

My regular Cooling Rooms, are built as good as I can make them, they save ice and are first-class in every way, and are as low in price as they can be built.

But there are many ceilings too low to put in a regular Open Pan Cooling Room and give proper space for the ice, either the provision chamber will not be large enough to hang quarters or the ice chamber too small for the proper amount of ice. To obviate these two points has been my study for a long time, and I think the No. 5 overcomes the objections. It is sectional, the same as the regular Coolers and filled with charcoal, but not so thick into one-half an inch. The bolts do not go clear through; the doors are not moulded; the windows not quite so large; but the trimmings, painting and workmanship are the same as the regular

sizes. They are made only 8½ feet high. Are of four sizes only and all the same style.

**Who Should Buy Them.**—1st. Those with very low ceilings. 2d. Small dealers who cannot afford the regular Rooms. 3d. Grocers, hotel and restaurant men who want a good Cooling Room at a low price.

If the filling in this room were sawdust, paper, or an air space, the rooms could be built and sold for from 20 to 40 per cent. less; and the consumption of ice would, in many cases, be from 20 to 40 per cent. greater; many of the rooms would be of no use, as they never could be kept cold enough with all the ice that could be put into them. I wish it understood that this is the best and only good low ceiling Cooler made and that there is nothing sold for the same money that can compare with it.

	Size.	Height.	Weight.	Price without Zinc Lining.	Price with Zinc Lining.
No. 5—	5x6½	8½ ft.	2400 lbs.	\$125 00	\$146 00
"	5x7½	"	2600 "	135 00	157 00
"	5x8½	"	3000 "	150 00	174 00
"	5x9½	"	3200 "	160 00	186 00

Zinc lined Coolers have Galvanized Iron floors.

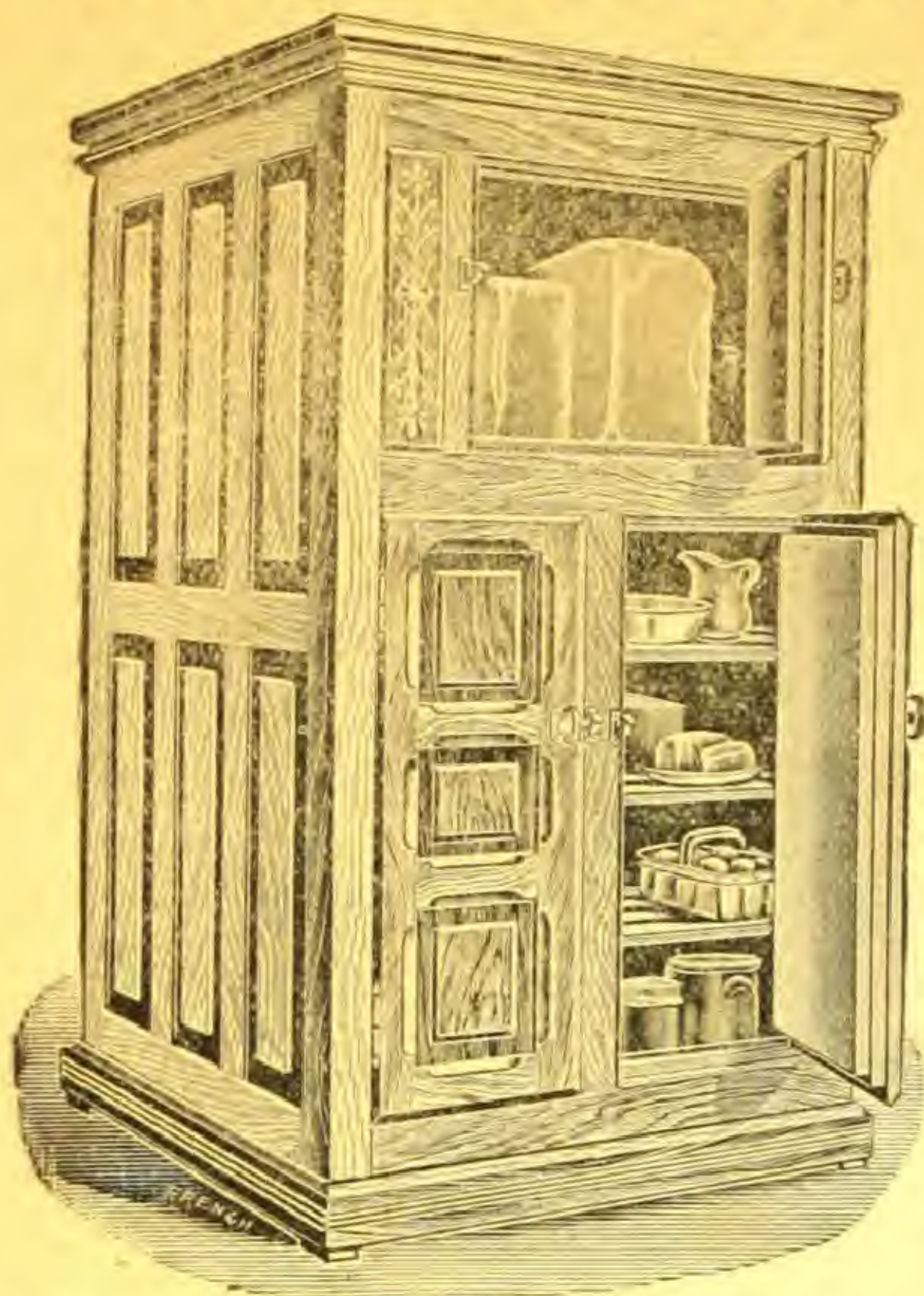
**I do not Pretend to compete with any one in the price of Cooling Rooms.** There is no sectional Cooler like mine built. I spare neither pains nor expense. Have all the facilities of a large factory and complete machinery. They bring me only a fair profit. A Cooler 6x8 feet, 9 feet high, weighs, on an average, 4000 pounds. You can judge of the amount of material in them from the weights I give. Common, sawdust-filled, stationary rooms could be built for about one-half less than the sectional ones. But does it pay to buy them?

**Comparative Cost of Sectional and Solid Coolers.**—A stationary Cooling Room can be built for about three-quarters the cost of a sectional one. If parties build a sectional Cooler and build it as well as I build mine, they can save nothing, over my prices, and if they build it stationary, it will be worthless in case of removal.

**Height of Cooler.**—When it is possible have your Cooling Room 10 feet high and not less than 9 feet unless it is necessary. A 9 ft. room has a 6 ft. provision chamber and ice chamber 22 inches high. A 9½ ft. room has a 6 ft. 2 inch provision chamber and ice chamber 26 inches high. A 10 ft. room has a 6 ft. 4 inch provision chamber and ice chamber 30 inches high. In rooms with low ceiling by cutting into the floor six inches and six inches into the ceiling, a much larger Cooling Room can be used and an increase in ice capacity gained.



## No. 70 REFRIGERATOR.



This is a new style of Hardwood Refrigerator, intended for hotels, restaurants, and especially for private houses that want a refrigerator of large capacity. The ice-chamber opens in front, and will hold about 250 pounds of ice.

The box is 5 ft. 10 in. high, 3 ft. 5 in. wide, 30 in. deep, extreme measure outside. Has all the improvements of my best refrigerators; is charcoal and cork filled and first-class in every respect. The finish is in the natural wood.

PRICE .....\$60 00.



## No. 50. House Refrigerator.

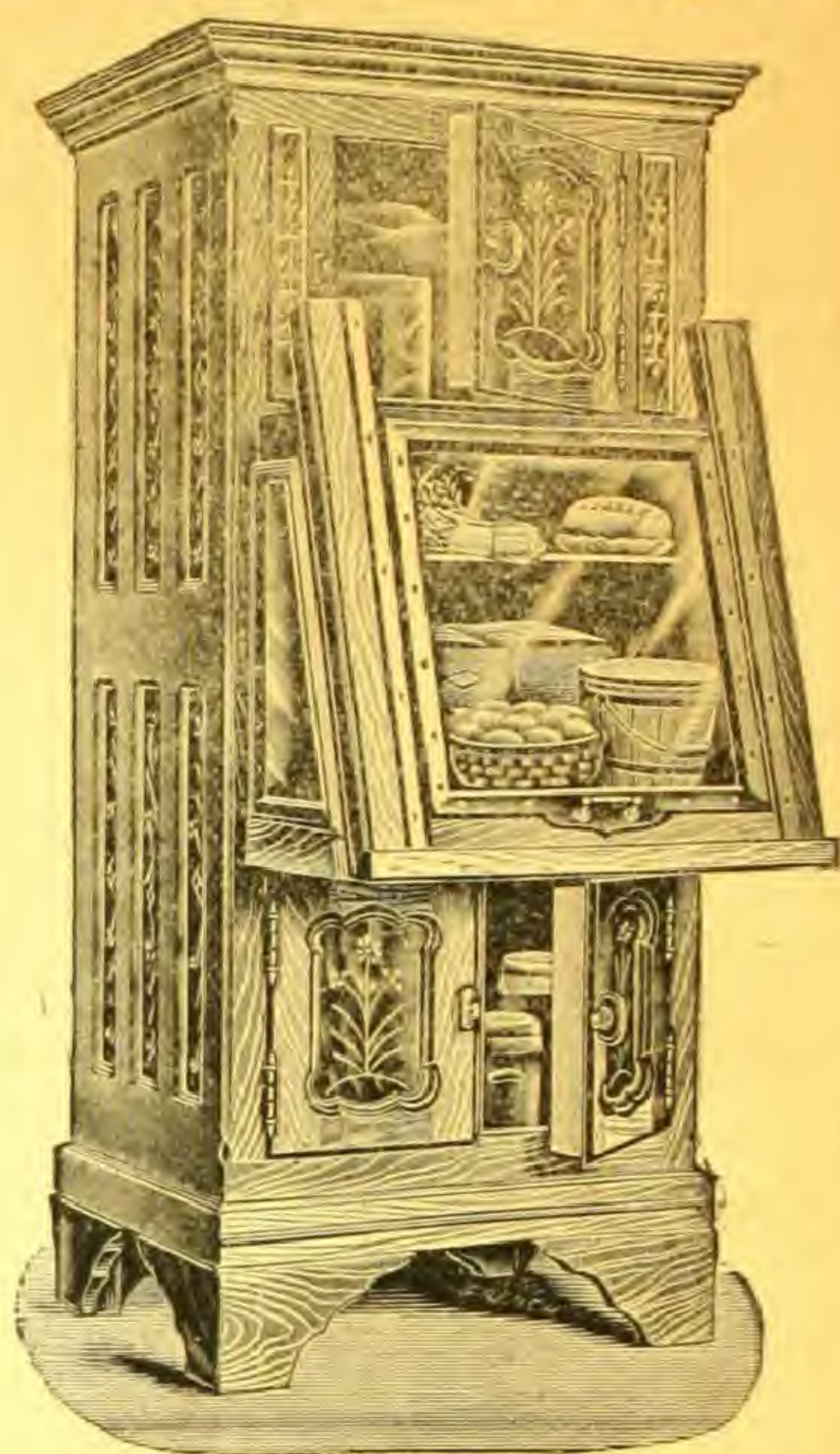
This is an "Open Pan" House, Restaurant and Hotel Refrigerator. These refrigerators are built of soft wood; are painted, grained and finished very handsomely. They are fitted with my patent open ice pan, the same as my large cooling rooms. The lids on top are arranged with an iron catch to hold the lid at any position wanted. The doors have locks and keys. The whole interior comes out for cleaning. The box is zinc lined, has three rows of shelving and is as good and cheap a refrigerator as can be built of this size. They are intended as a large size house refrigerator or small size hotel, restaurant or grocers' box. The best of the kind in the world. Made in three sizes.

### SIZES AND PRICES.

A—50 inches high, 26 inches deep, 41 inches wide.	Price, \$25 00
B—54 " " " 26 " " 45 " "	" 25 00
C—58 " " " 30 " " 49 " "	" 25 00

I build them in such large numbers that I have reduced the price.

## No. 8 Grocers' Offset Refrigerator.



This style of Refrigerator is built in the best manner. It has an addition in front with a sliding sash, covering a shelf that projects twenty-one inches. By this means the whole body of the Refrigerator is available for storage and need not be disturbed, while the shelf makes a complete retail part within easy reach and in plain sight of the customer; will readily hold two tubs of butter with other things. For a Grocery it can not be beaten. For a Hotel or Restaurant there can be nothing better. For Private Houses it will be very complete. Built in one size only. Hardwood—Antique Ash. Size of the body of the refrigerator, 2 ft. 7 in. deep, 3 ft. (front) wide, and 7 ft. high to top of the cornice.

PRICE .....\$65 00.



# Stevens New Grocers Oyster Boxes.



No. 1.—Price, \$18.00.



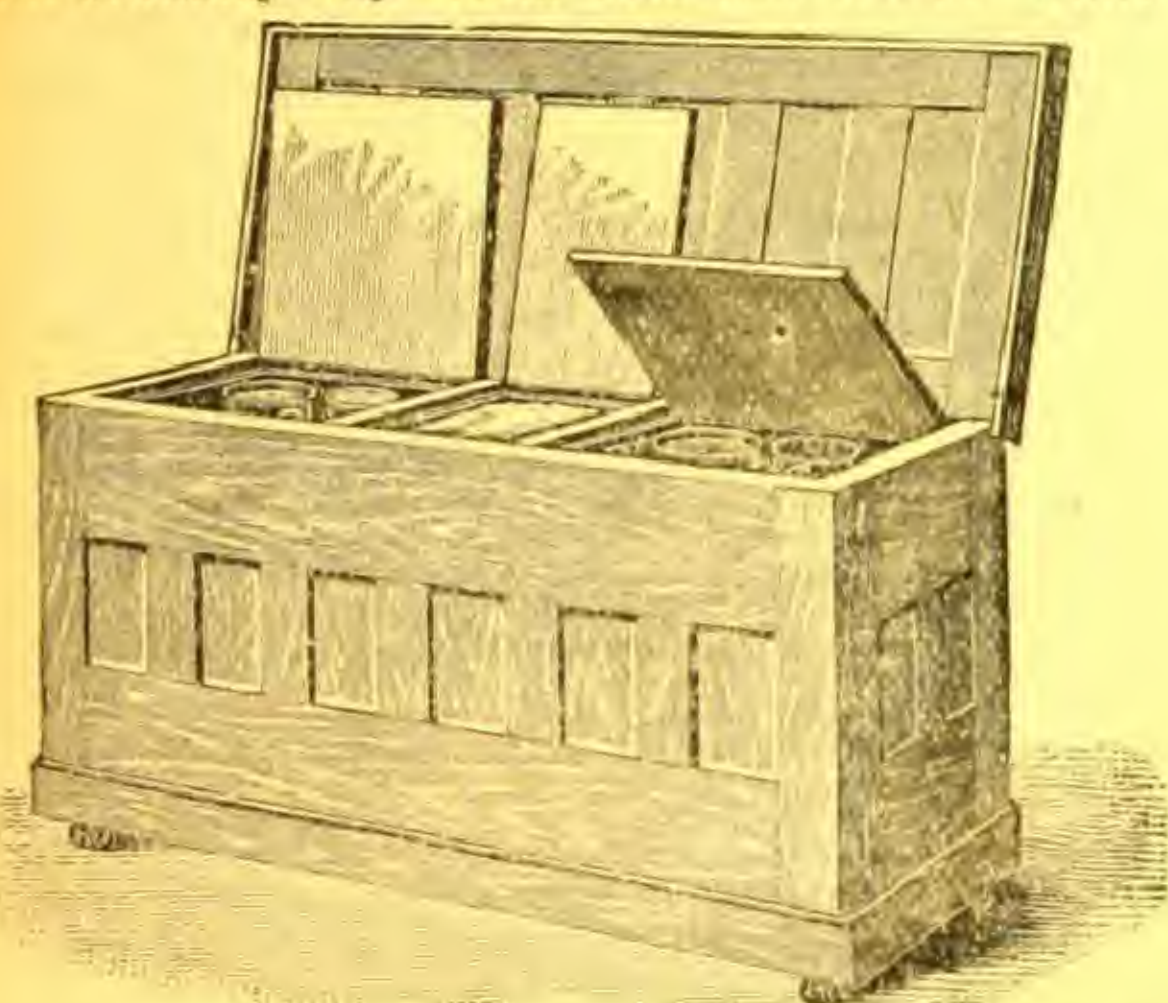
No. 2.—Price, \$20.00

Nos. 1 and 2—Height, 2 feet 8 inches. Width, 3 feet 6 inches. Depth, 2 feet 3 inches. Height without Castors.

Every year there is an increase in the consumption of Oysters, and a greater proportion of them are sold in bulk. Can Oysters are but little trouble to keep—any ordinary box packed with ice will do it. But with Bulk Oysters it is different. They should be kept in a cold, even temperature.

**READ!**—Two-thirds of the Bulk Oysters sold in the ordinary way—from tubs and crocks—while they

would not be called spoiled, have lost a portion of their flavor and are partially stale. Take an ordinary package from the packer, if retailed slowly the last Oysters in every case are poorer than the first ones. While with my Oyster Boxes you can put your Oysters in when first received, and with little ice, I will guarantee that they will be sweet when sold, and what is more, kept perfectly clean.



No. 3.—Price, \$25.00.



No. 4.—\$31.00. If wanted with only one Oyster Tank, \$28.

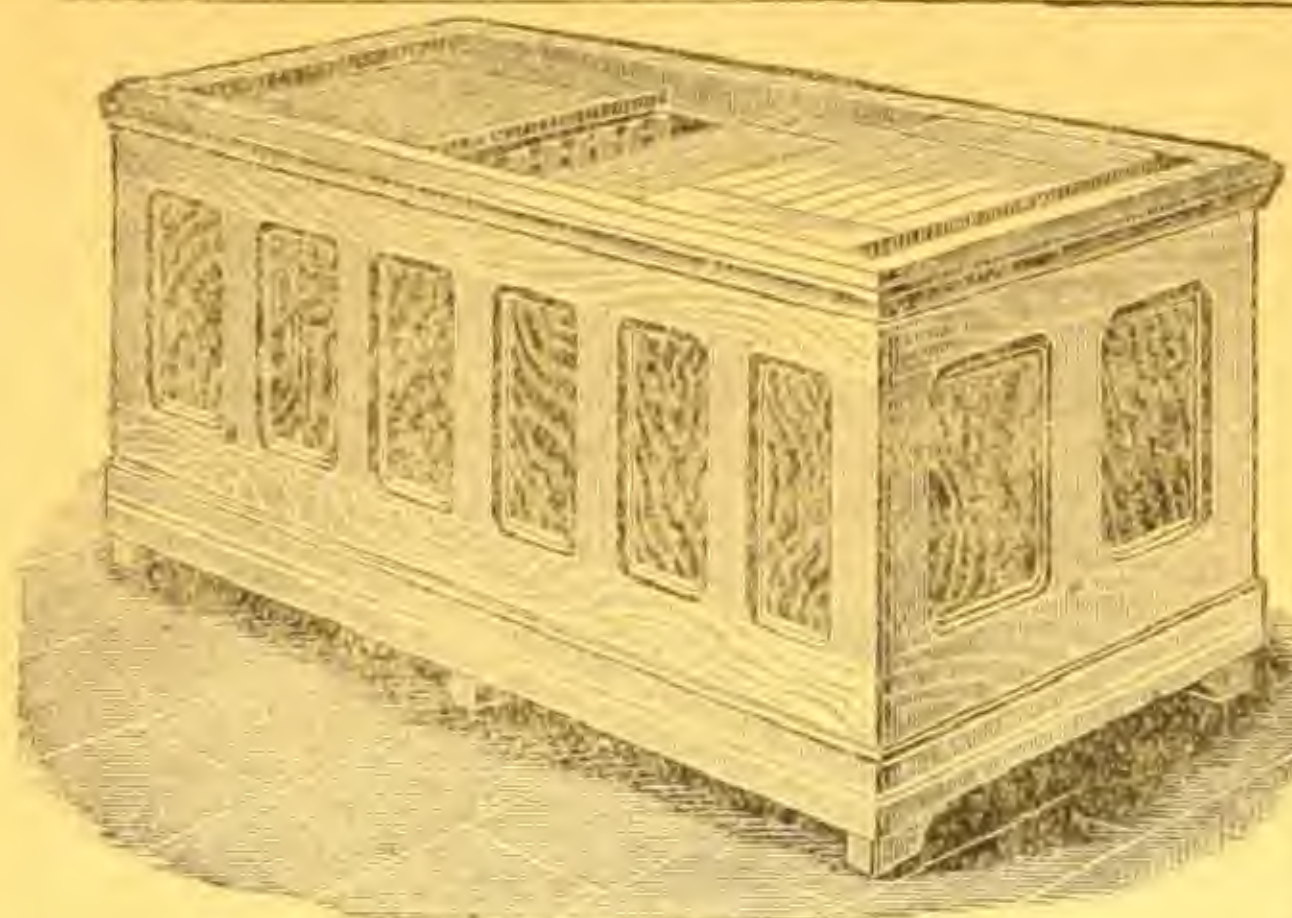
Nos. 3 & 4—Size—Height, 2 ft. 6 in. Width, 5 ft. 4 in. Depth, 3 ft. 3 in. Height without castors.

Ten years ago I put on the market the Stevens' Oyster Box. I have sold a great number and they have given complete satisfaction, but there was one great objection. They cost considerable and were generally only used in the Oyster season. The balance of the season the grocer had plenty of use for an Ice Box, but his Oyster Box could not be used. A Grocers' Box in the spring was no use as an Oyster Box in the fall and winter. To overcome these objections I have brought out this new Combined Box. To illustrate: Suppose a party buys a combined box in the spring. It would be used as a grocers' Box until the Oyster season in the fall, when it would not be needed for Grocers' Supplies; then the racks would be removed and the cases and Oyster Tanks put in, thus making an Oyster Box which would be used for this purpose until spring. Then the racks could be replaced and the box used again for groceries.

As a Grocers' Box or an Oyster-Box there is nothing so well made by any one. It is made of two separate cases one inside the other; the outside is paneled, the inside matched and filled solid between with pure char-

coal. Inside it is lined with heavy zinc. Has double lids. The inside lids are separate. Has extra strong castors. The Oyster lettering is very showy. The Boxes are well painted, Grained Oak, and nicely finished, are calculated to be an ornament and sign to stand in a prominent place. To illustrate: Take the No. 3 Box—cut shows it as a Grocers' Ice Box. The ice is in the center. At each side of the ice are the shelves for goods. You wish to change it to an Oyster Box, you merely take out the shelves and put in the Cases and Tank, making it a No. 4. The case is a square zinc lined box, and the Oyster Tank is a heavy 12 gallon galvanized iron tank. The ice is packed in the Case around the Tank. No. 1, as a Grocers' Box, \$18. No. 2, complete as a Grocers' Box and Oyster Box, \$20. No. 3, as a Grocers' Box, \$25. No. 4, as a Grocers' Box and Oyster Box, \$31. Above prices delivered at any railroad station in the U. S. east of the Missouri river, or freight allowed to that point. Parties buying a Grocers' Box can have the Oyster Cases and Tanks sent at any time wanted.





No. 9.

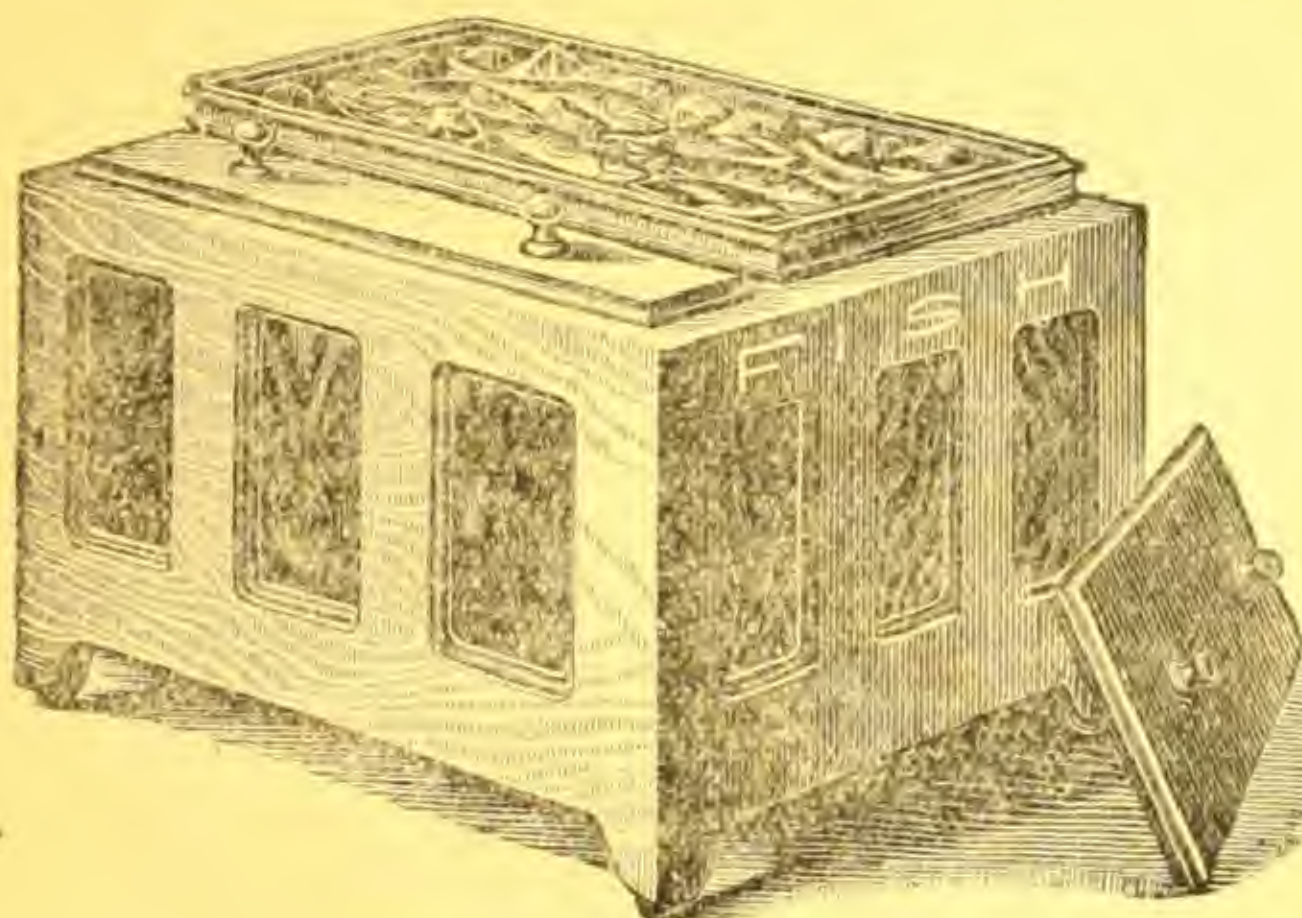
## NO. 9. GROCERS' ICE BOX

With Sliding Top or Lids.

The points that recommend it are that it can be set anywhere; has no covers to raise up, as they will slide or lift off, leaving the whole top of the box open for use, or for filling with ice. The box is very large and roomy. Has a zinc lining and wooden shelves; the ice goes in the center. For Groceries, Markets and Dairies, Ice Cream purposes, Hotels, Restaurants, or any place that a large and complete Ice Box is needed, it will be found the very thing. Inside measure, 4½ feet long; 2 feet, 4 inches high; 1 foot 10 inches wide. Outside measure, 62 inches long; 31 inches wide; 37 inches high.

PRICE, \$30.00.

## STEVENS' \* FISH \* BOXES.



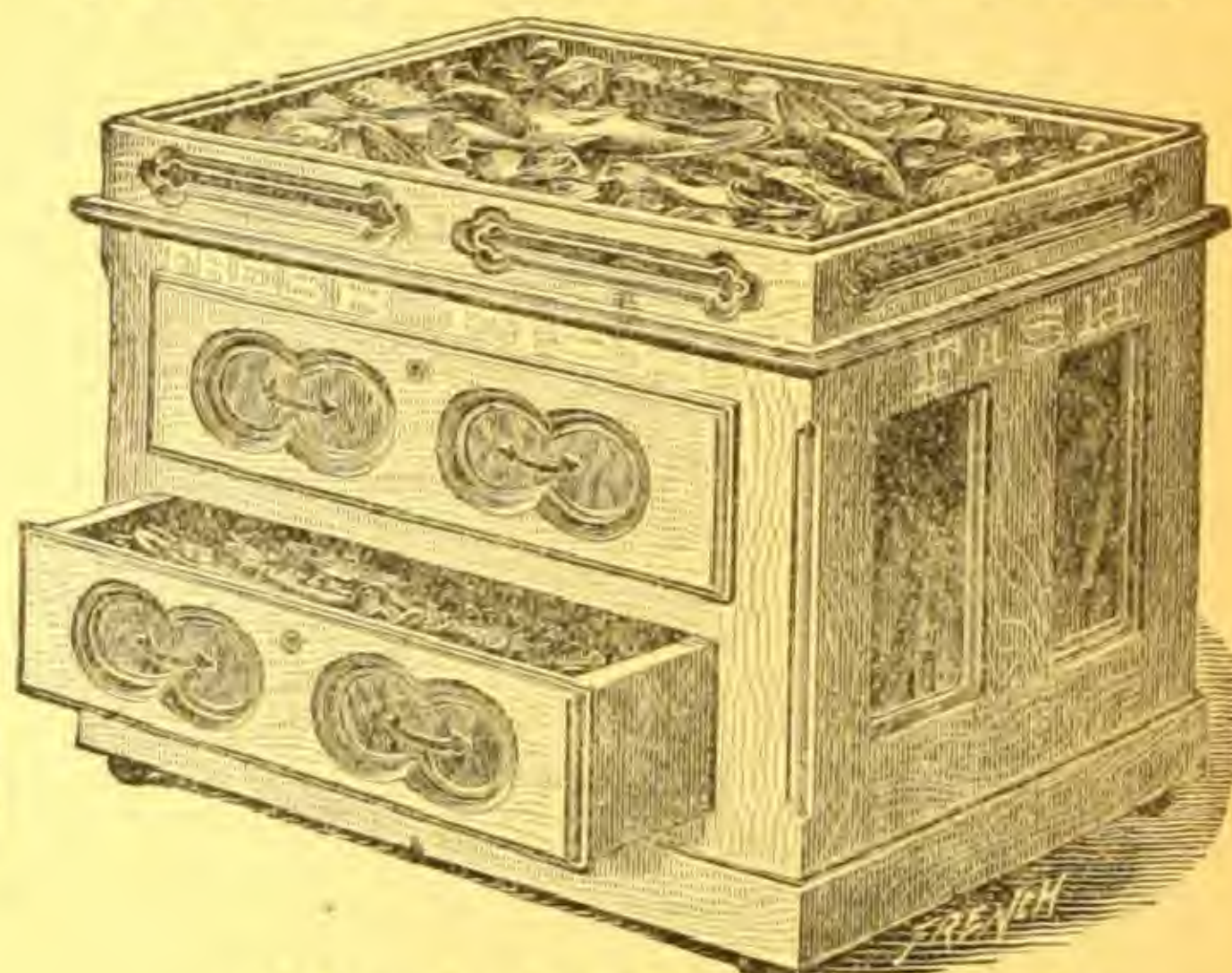
NO. 1--PRICE \$25.00.

These boxes have now been made for years and have proven a complete success. Are built in two styles—either will be found good and complete to retail from. It should be understood that fish cannot be refrigerated in cold air, the same as meats. To keep them, they need not come in direct contact with the ice.

### The No. 1 Fish Box

Is 43 inches long, 34 inches deep and 37 inches high. The sides are paneled. Has a solid inside wall, and is filled between that and the paneled outside with charcoal. Is lined all through with zinc soldered to hold water. The sink for the display of fish is 37 inches long, 17 inches wide and 5 inches deep. Is lined with zinc. The drip water from the sink runs into the box and from there is taken out at the side. If the box is to stand in the house the pipe can be corked up and the water drawn off when necessary. The narrow cover with handles next to sink on top is the entrance to the ice box for the storage of fish. The sink lifts off to clean. When not wanted as a fish box the sink can be taken off and the extra cover put in its place; by using shelves it can then be made into a first class ice box. Is mounted on heavy castors, the box is grained in imitation of oak and lettered "Fresh Fish" on two sides. The lower part is to be used for storage, packing ice in with the fish. The sink can be used with or without ice, as needed for retail. The entire box is easy to clean. Price, \$25.00.

To save delays, trouble and expense, it is better to remit with your order. Goods can be sent at once. Remit by Draft, Postal Note, Express, Money Order or Registered Letter. Never send personal check, as the exchange is sometimes considerable. Checks for small amounts will be invariably returned.



NO. 2--PRICE \$35.00

### No. 2 Fish Box

This is an entirely new departure, and I think the most complete Fish Box made. To explain it: In the first place, the outside is paneled, has double walls filled solid between with charcoal, is mounted on heavy castors. The outside measures 42 inches long, 30 inches deep and 39 inches high to the top of the sink. The sink is 36 inches long, 25 inches wide and 5 inches deep. The whole inside body of the box is lined with zinc, so that no water or dampness can get to the wood. The sink is also lined with the same. The drawers below are each 31 inches long, 23 inches wide and 9 inches deep, also lined. The bottom of the Box is 4 inches deep and made to hold that much water if wanted, the drip water from sink and drawers going direct to the bottom. If it is wished to retain the water it can be done by corking up the outer pipe. The drawers are very strong and run on iron ways. They, with the sink, can be taken out and off, leaving every part open to clean. Sink can be fastened in place. Drawers have locks, so that they can be closed. The boxes are grained in imitation of oak and lettered "Fish" and "Fresh Fish" in large, showy letters. The intention is to spare no expense to make them complete and attractive. The drawers are for the storage of fish, and will hold a very large quantity. The sink is for display. They make a complete Fish Box and save all the ice possible. Price, \$35.00.

If you do not Handle Oysters or Fish, please show this to some one who does.



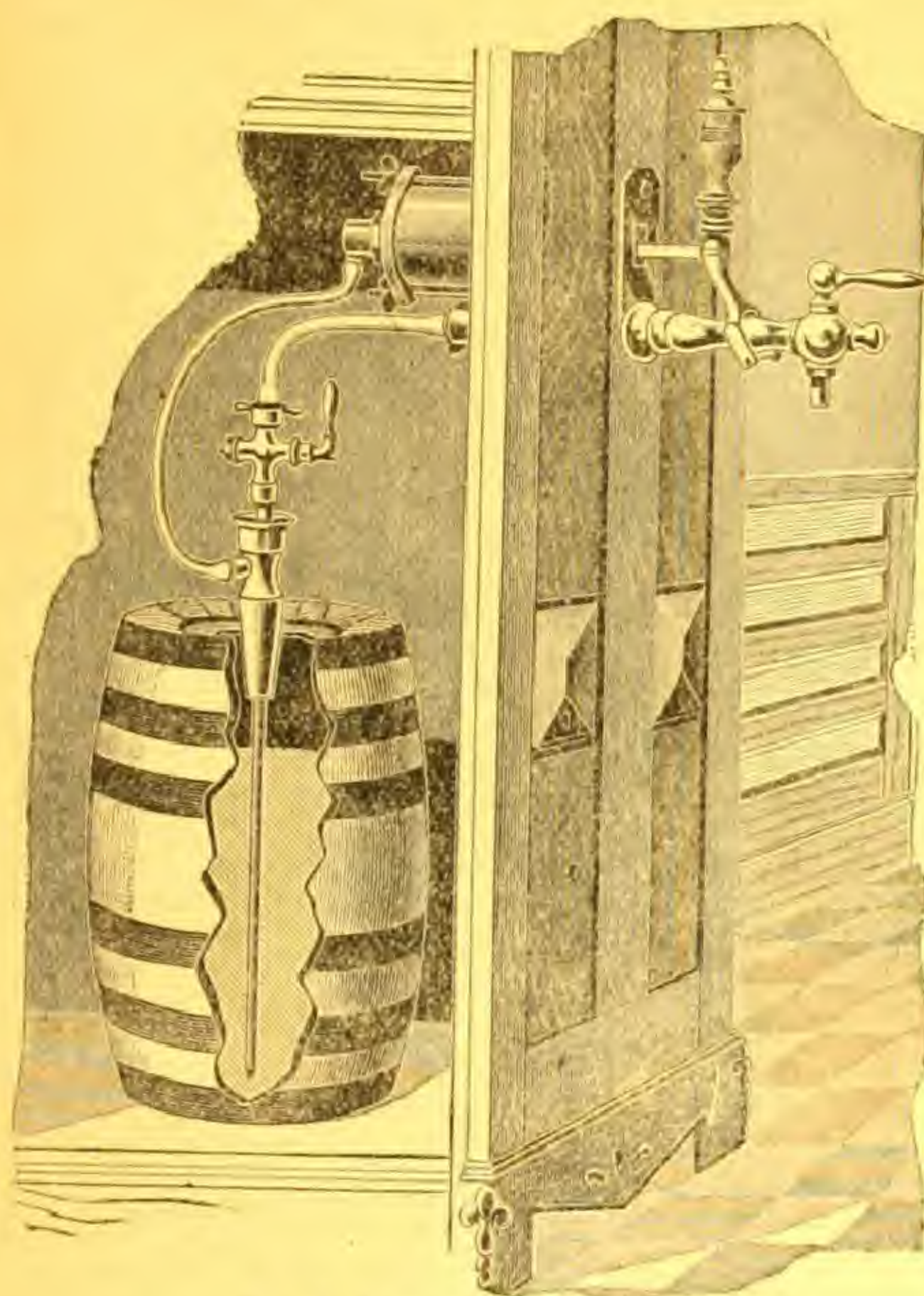
# AIR-PRESSURE BEER PUMPS.

Carbonic acid gas is the life of beer, and as soon as it escapes, the beer becomes flat and stale.

In drawing beer from a keg, the gas escapes from the beer and rises to the upper part of the keg, so that there is less and less of it left in the beer, as the keg becomes emptied, and oftentimes the last beer drawn has become flat and stale. Patent vents, of course, admit air to the keg to allow the beer to run freely, but do nothing to keep the carbonic acid gas in the beer, consequently, it is now the custom to introduce compressed air into the keg as fast as the beer is drawn, which prevents the escape of the gas and at the same time forces the beer from any point at which the keg may be placed to the counter or place for serving.

By the use of an air pressure pump, either hand or hydraulic, compressed air can be kept in kegs and preserve the same amount of carbonic acid gas in the last glass drawn, as there was in the first; which of course makes the beer fully as good as if drawn from a fresh keg.

There is nothing injurious in its use, as nothing but cool compressed air can possibly come in contact with the beer which passes out through block tin pipe.



**No. 7 Champion Hand Pump.**

There has been a demand for a first class Hand Pressure Pump at a low price, and we are now able to offer the best goods made at the following figures. They are easily kept in order, and we can furnish repairs for any part at a moments notice.

## **No. 7 CHAMPION SINGLE HAND PUMP.**

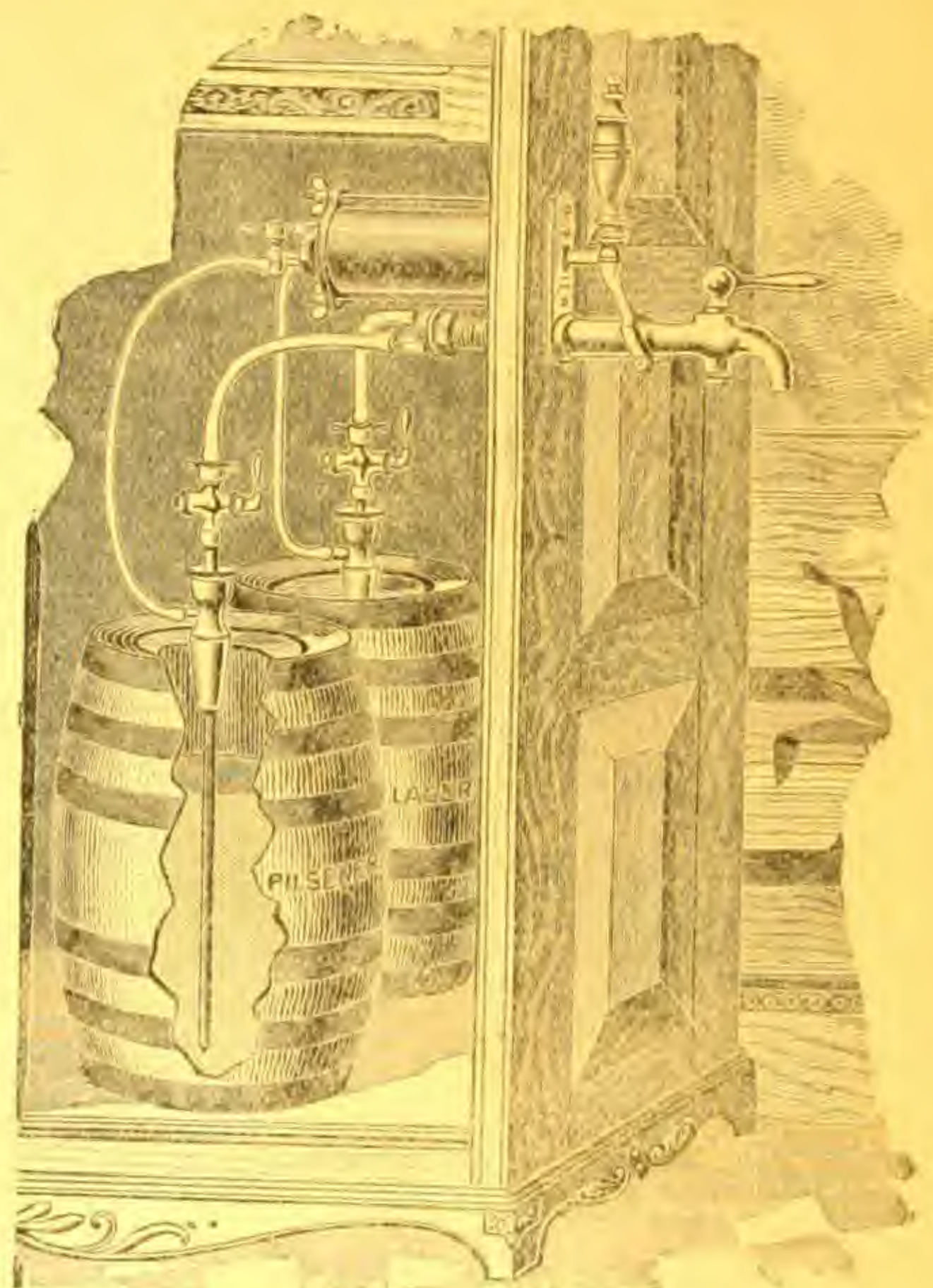
The No. 7 Champion Hand Pump is for tapping single kegs. The pump is sent complete ready to attach to any Beer Cooler or place wanted. If this pump is wanted to bring beer from cellar, by adding Block tin pipe for the Beer and Air Hose, for carrying the pressure, it can be done at the additional price of the extra amount of these two materials.

The beer can be drawn from any point, whether it is in an ice box or not, and then cooled in an ice pan placed under counter or in the Work Board.

They are the cheapest thing as well as the best pump made, and no one using beer should be without them as the expense is but little more than for a good faucet.

**Price of No. 7 Single Pump \$11.00**

This price is for pump as shown in cut for cooler.



**No. 2 Monarch Hand Pump.**

## **No. 2 MONARCH DOUBLE HAND PUMP.**

The No. 2 Monarch Hand Pump is for tapping two kegs at once which can be either, the same kind of beer or both different, as wanted. The channel, or opening through the faucet is double, and by turning the handle to the left, it draws from one keg, and to the right, from the other. The pump is sent complete ready to attach to any Beer Cooler or place wanted.

The pump can also be used to draw from cellar and tap under counter if wanted.

Should no ice box be used, a coil box or ice pan must be placed where the coils of block tin pipe can be cooled.

The extra expense when used any where except on Cooler is for the additional Block Tin Pipe, Air Hose and Ice Pan.

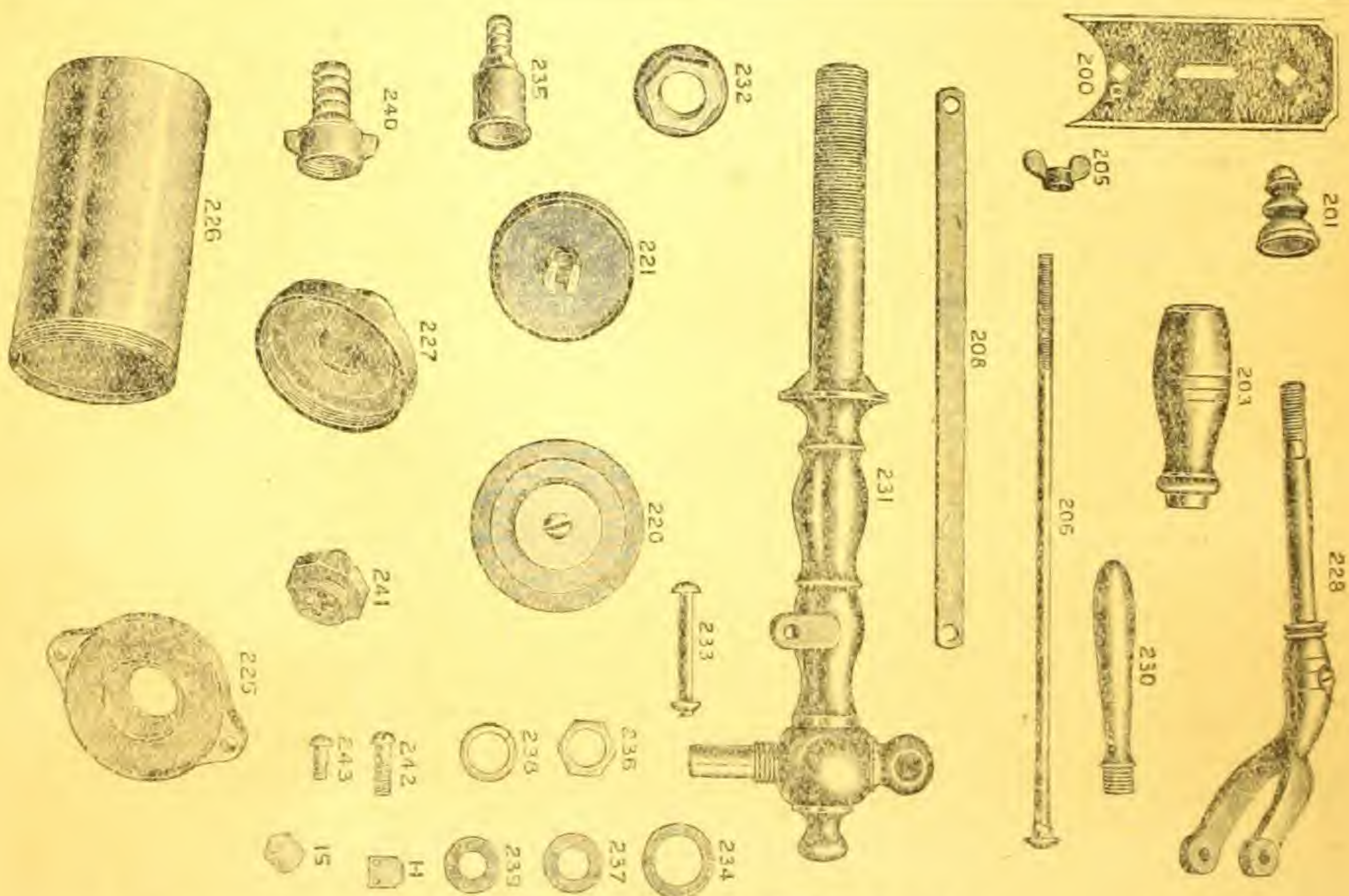
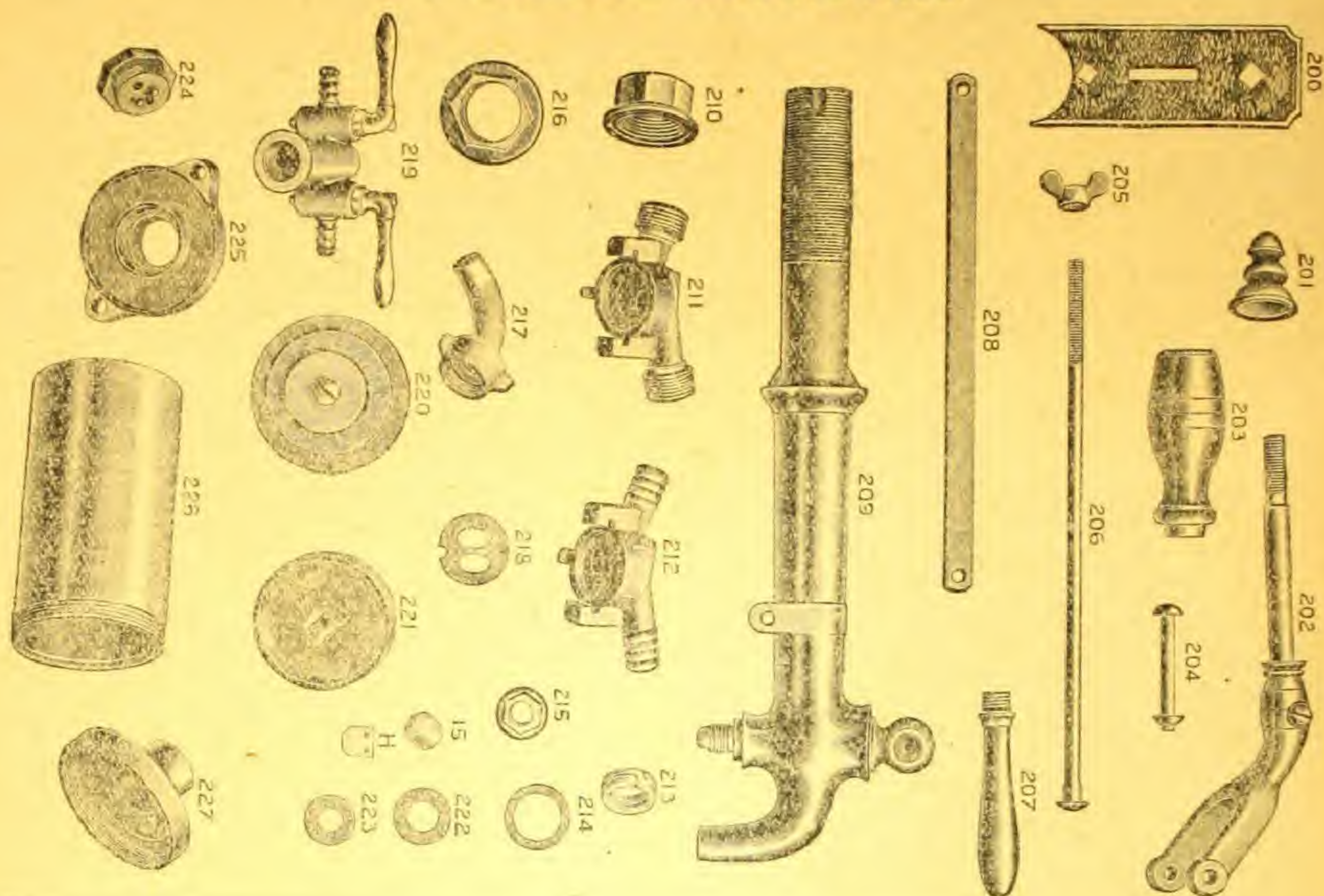
**Price of No 2 Double Pump \$17.50**

This price is for pump as shown in cut, for cooler.



## REPAIRS FOR No. 2 MONARCH HAND PUMP.

**FOR PRICES SEE OPPOSITE PAGE.**



FOR PRICES SEE OPPOSITE PAGE.

REPAIRS FOR NO. 7 CHAMPION HAND PUMP.



# Repairs for Single and Double Hand Pumps.

We keep in stock, ready for immediate shipment, any of the following parts or repairs for hand pumps. Many of these pieces can be sent by mail if parties will remit sufficient extra to pay postage on same. In ordering, be sure to state the number of the part and which pump it is for.

## Prices of Repairs for No. 7 Single Champion Hand Pump.

H, Flat suction valve	Price each, \$	5c
15, Rubber check valve, for No. 241 brass nut also for brass bung nipple	"	10c
200, Face plate	"	50c
201, Nickel nut for lever handle	"	30c
203, Wooden piece for lever handle	"	20c
205, Thumb screw for face plate bolts	"	10c
206, Face plate bolts	"	13c
208, Lever rod	"	50c
220, Leather plunger packing complete	"	50c
221, Brass plunger	"	60c
225, Lever end of cylinder	"	80c
226, Brass cylinder only	"	1 50
227, Back end of cylinder	"	70c
228, Metal lever handle	"	2 00
230, Faucet handle	"	30c
231, Faucet	"	4 00
232, Lock nut for faucet	"	30c
233, Bolt to fasten lever handle to faucet	"	20c
234, Leather washer for No. 241 brass nut	"	2c
235, Hose nipple for air tubing	"	50c
236, Nut for faucet plug	"	10c
237, Leather washer for brass bung nipple	"	2c
238, Spring for No. 236 nut	"	5c
239, Leather washer for tube couplings	"	2c
240, Straight beer tube coupling	"	50
241, Brass nut and seat for H suction valve	"	70
242, Screw for No. 228 Handle	"	3c
243, Screw for fastening lever rod to 221 Plunger	"	3c

## Prices of Repairs for No. 2 Monarch Hand Pump.

H, Flat suction valve	Price each, \$	5c
15, Rubber check valve for No. 224 brass nut, also for brass bung nipple	"	10
200, Face plate	"	50c
201, Nickel nut for lever handle	"	30c
202, Metal lever handle	"	2 00
203, Wooden piece for lever handle	"	20c
204, Bolt to fasten lever handle to faucet	"	20c
205, Thumb screw for face plate bolts	"	10c
206, Face plate bolts	"	13c
207, Faucet handle	"	30c
208, Lever rod	"	50c
209, Faucet	"	6 00
210, Nut to connect 211 and 212 couplings to faucet	"	40

211, Double beer coupling for No. 217 tube coupling where using block tin pipe	Price each \$1 50
212, Double beer coupling for rubber tubing instead of block tin pipe	" 1 50
213, Spring for No. 215 nut, also for double air cock	" 10c
214, Leather washer for No. 224 brass nut	" 2c
215, Nut for faucet plug	" 20c
216, Lock nut for faucet	" 30c
217, Goose-neck block tin pipe coupling	" 50c
218, Two-way leather washer for 211 and 212 couplings	" 5c
219, Double air cock for cylinder head	" 2 00
220, Leather plunger packing complete	" 50c
221, Brass plunger	" 60c
222, Leather washer for brass bung nipple	" 2c
223, Leather washer for tube couplings	" 2c
224, Brass nut and seat for H suction valve	" 70c
225, Lever end of cylinder	" 80c
226, Brass cylinder only	" 1 50
227, Back end of cylinder	" 70c

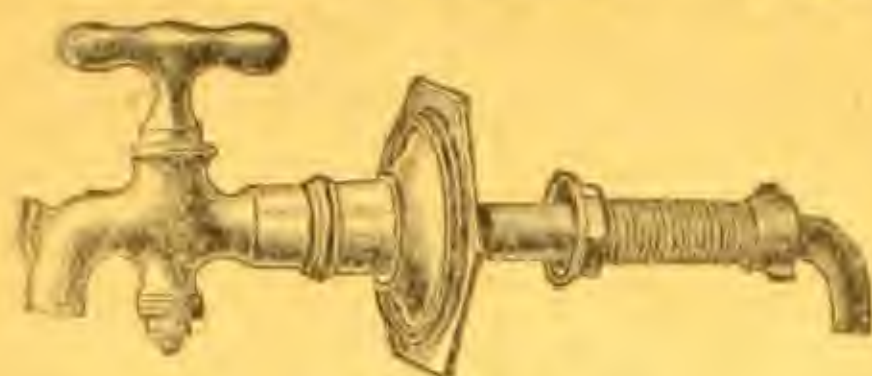


"PIC-NIC" PUMP AND FAUCET.

A quarter keg can be drawn with this faucet and pump in ten minutes. It will keep beer fresh for several days. Being small it can be readily carried anywhere and ready for immediate use. Price each \$5 25



## PRICES OF PUMPS, BAR COCKS, FAUCETS AND TUBING.



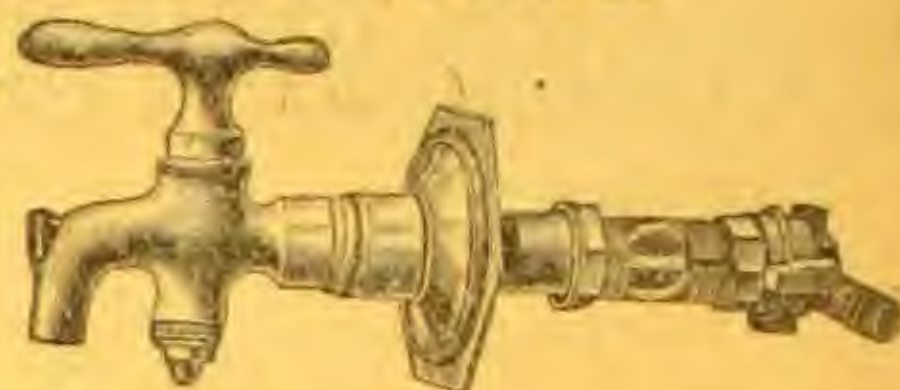
**No. 1—Bar Cock.**  
Nickel-Plated.

Price each.....\$2 35



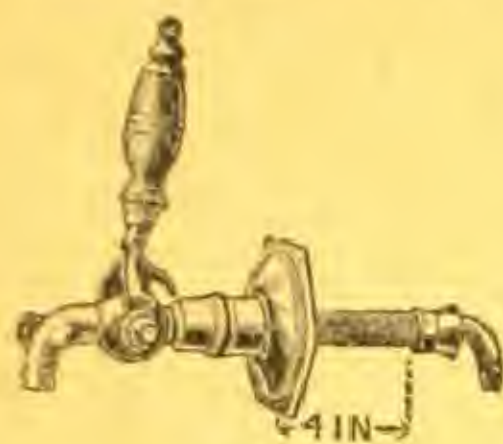
**No. 2—Bar Cock.**  
Nickel-Plated.

Price each.....\$2 35



**No. 4—Double Channel Bar Cock.**  
Nickel Plated.

Price each.....\$3 35



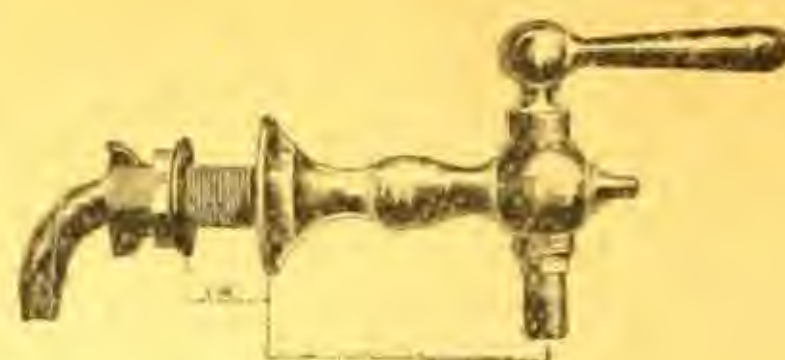
**No. 3.**  
**Lever Handle**  
**Bar Cock.**  
Nickel Plated.

Price each.....\$3 00



**No. 5—Bar Cock.**  
Nickel Plated.

Price each.....\$2 25



**No. 6—Bar Cock.**

Nickel Plated.

Price each.....\$1 70



**NO. 15.**

**Hand Air Pump.**  
For High Pressure  
Service.  
Price each, \$3 25



**No. 2—Ale and Porter**  
**Tapping Tube.**  
Price each.....\$2 25



**No. 12.—Hand Air**  
**Pump.**  
Used as a Safety, or  
Reserve Pump.  
Price each.....\$4 50

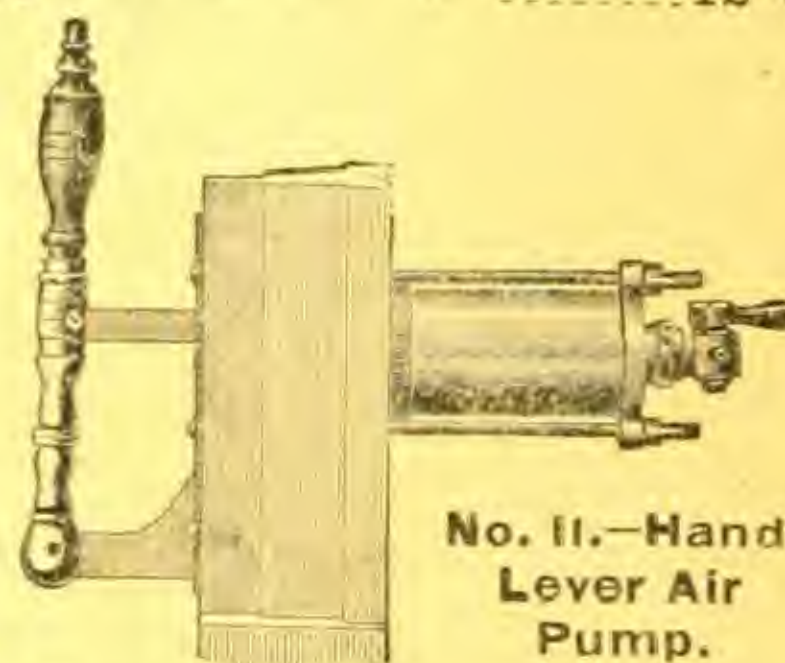


**Air Storage Tanks,**  
With 2 Nipples and 1 Air Cock.

4 Gals.—	Price each.....	\$3 75
8 " — " —	" " " " " "	5 65
15 " — " —	" " " " " "	10 00
30 " — " —	" " " " " "	12 00



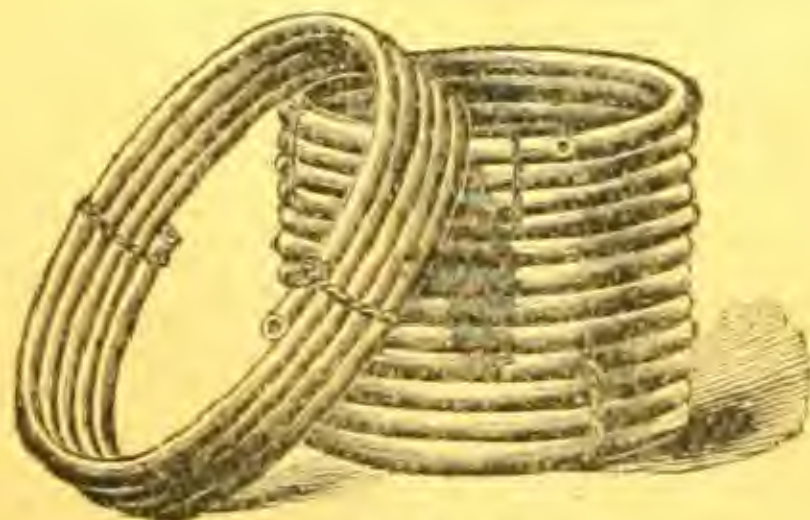
**No. 1—Ale and Porter**  
**Tapping Tube.**  
Price each.....\$2 00



**No. 11.—Hand**  
**Lever Air**  
**Pump.**  
Used as a Safety, or Reserve  
Hand Pump.  
Price each.....\$6 00



**No. 16—Hand Ale**  
**Pump.**  
To lift or raise ale.  
Price each.....\$5 25



**Block Tin Pipe.**

**Block Tin Pipe** is used for drawing beer, because it will never corrode or impart any taste to the beer. The size is  $\frac{1}{4}$ -inch, inside diameter, and weight 5 oz. to the foot.

Price per ft.....12c

**Lead Pipe**, size  $\frac{1}{4}$ -inch, for use as Air Tubing,

Price per ft.....6c



**Rubber Air Tubing.**

Rubber Tubing is used for carrying air pressure to different parts of the pump and kegs. It is made either of solid white rubber, or red with layers of cotton insertion in it, the latter being now considered, perhaps, more durable. Inside diameter is 5-16 inches.

**White Rubber Tubing**, 5-16 inch, price per ft. 10c

**Red Rubber Tubing**, with Cotton Insertion, 5-16 inch, price per ft. 8c

**Heavy Rubber Beer Hose**, with Cotton Insertion, 1-2 inch, price per ft. 15c



# Description and Method of Using Hydraulic Pumps FOR DRAWING BEER.

## The Champion Hydraulic Two-Tap Cellar Outfit.

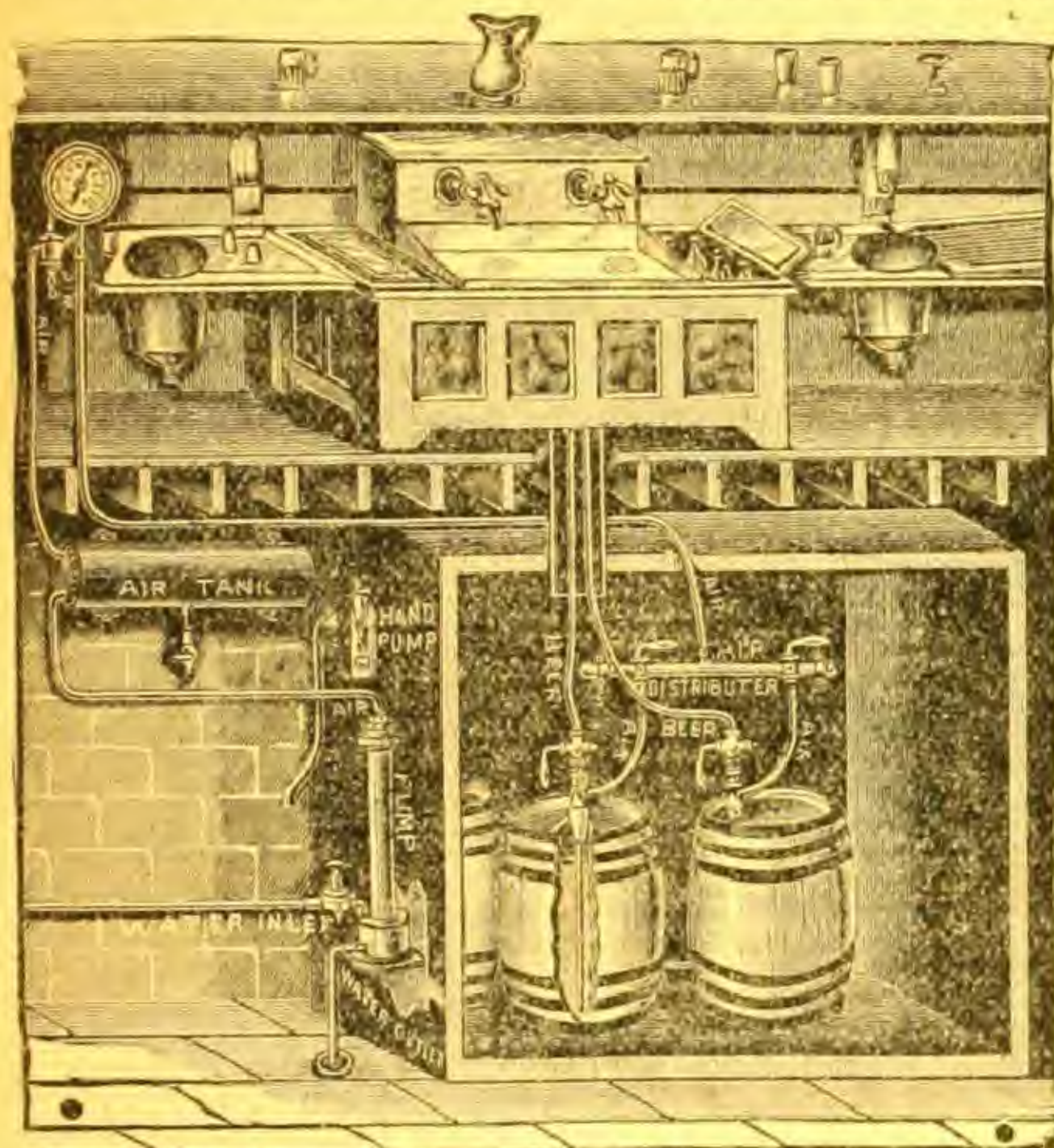
Where large quantities of beer are served daily, the labor of applying the air pressure with a hand pump is considerable, hence Hydraulic Pumps are used to do away with this necessary labor. They are operated by the water pressure from any Water Works supply.

The amount of water used in operating them is very small, and their use will add nothing whatever to the cost of such water rent or tax as parties are already paying.

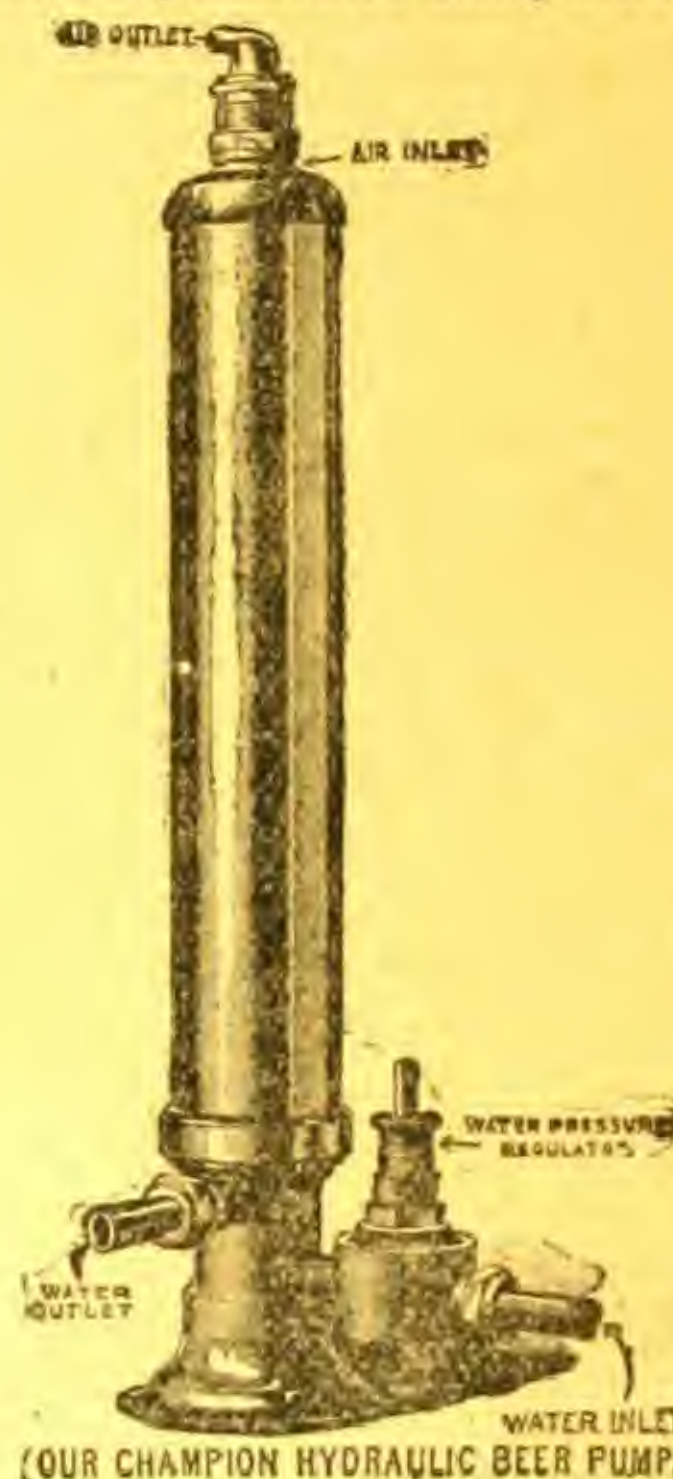
The fixtures and outfits used in connection with Hydraulic Beer Pumps are generally about the same, no matter what style of pump is used, or how applied. We show in the accompanying illustrations our **Champion Pump**, **Buckeye Pump**, **Monitor Low Pressure Pump**, and **Eureka Pump**. These are the four styles that we handle, and wherever the beer is drawn from, or the same method of applying the pump is used, the arrangement will be exactly the same, no matter which one of these four styles is purchased.

As we consider the **Champion Hydraulic Pump** the best one for the majority of cases, we mention the entire outfit, including every article used with it, which will be the same should any other pump be substituted in place of the Champion.

The price is always the same, no matter which one is used. Probably the commonest way of tapping beer is from the cellar, bringing it up under the counter, to be drawn through two or more bar cocks that are attached to coils which lie in an ice pan or coil box, where the beer is cooled just before being drawn.



**Champion Hydraulic Pump and Two Tap Cellar Outfit.**



**(OUR CHAMPION HYDRAULIC BEER PUMP.)**

**Price of Pump Separate, - \$19.00.**

The illustration shows the **Champion Hydraulic Pump** resting on a Hydraulic Stand, and attached to the inlet water supply, and fitted with the water outlet, which is usually connected to the sewer or drain. The action of the water on the pump plunger causes compressed air to be forced, at every stroke, into the air tank or reservoir, which is connected with the air gauge, thus showing exactly what pressure is obtained.

As the water passes into the pump, it goes through the water regulator, which equalizes the water pressure and makes it at all times the same. In the same way, the air passes out of the pump into the storage air tank and then through the air regulator to the air gauge, the air regulator preventing the pressure from going beyond a certain point. Both water and air regulators can be adjusted as wished, and whenever the pressure in the tank falls below a certain mark on the gauge dial, the pump commences to work automatically and again forces air into the reservoir until a sufficient pressure is reached, when the pump itself will stop working.

After the air passes through the air gauge, it is carried to an air distributor of two or more cocks, one for each keg to be tapped, and from there into the keg, thus forcing the beer out through the upper opening of the bung and tube to whatever place it is desired to be drawn. The illustration shows one of our No. 6 Inside Work Boards with faucet box, and arranged with coil box in the center, in which coils of block tin pipe lie in ice and water, so that the beer, just before going through the faucet, is cooled sufficient for serving. The connections carrying the air to the kegs are usually lead air pipe, though rubber tubing is sometimes used, while the connections that carry the beer to the faucets are block tin pipe that never corrodes. The coils in the ice or coil box are also of block tin.

When the Beer Pump is arranged in this way, to tap kegs in the cellar, a Beer Cooler is not necessary, though the kegs should be kept in a basement storage cooler with ice, and they can be tapped from there without being moved. The illustration partially shows this. A reserve hand pump is also shown in the illustration, which can be placed in the cellar, or at any point wanted, with hose attached ready to connect with the air tank on a moments notice, should the water supply fail, or any part of the Hydraulic Pump get out of order.

While this hand pump is not supplied with the outfit, we can furnish it at the prices named elsewhere, and either Nos. 11, 12, or 15 Pumps are suitable for this purpose.



## Description and Prices of Hydraulic Beer Pumps and Outfits Complete.

The following prices are for these articles boxed and delivered on cars at Toledo. The setting of the pumps and putting in of the connections must be done by parties themselves, for if it is done by us the purchaser will have to pay extra for this labor and expense.

### Champion Hydraulic Two Tap Pump and Cellar Outfit Complete,

Consists as follows:

- 1 Champion Hydraulic Pump, with water regulator.
- 1 8 gallon Air Tank.
- 1 30 lb. Air Gauge.
- 1 Air Regulator.
- 2 Bungs and Tubes.
- 2 No. 6 Bar Cocks.
- 1 Air Distributor, (2 cock.)
- 50 feet of  $\frac{3}{8}$  inch Block Tin Pipe, to carry beer from kegs, and for the two coils.
- 28 feet of  $\frac{1}{4}$  inch Lead Air Tubing.
- 1 Hydraulic Stand.
- 1 Gauge Arm.
- 8 feet of  $\frac{5}{16}$  inch C. I. Rubber Air Tubing, in 4 ft. lengths for connecting air distributor to bungs.
- 4 feet of  $\frac{5}{16}$  inch C. I. Rubber Tubing, cut into small pieces, for connections.
- 2 feet of  $\frac{1}{2}$  inch C. I. Rubber Beer Hose, for connecting block tin pipe to tube couplings, (2 pieces.)

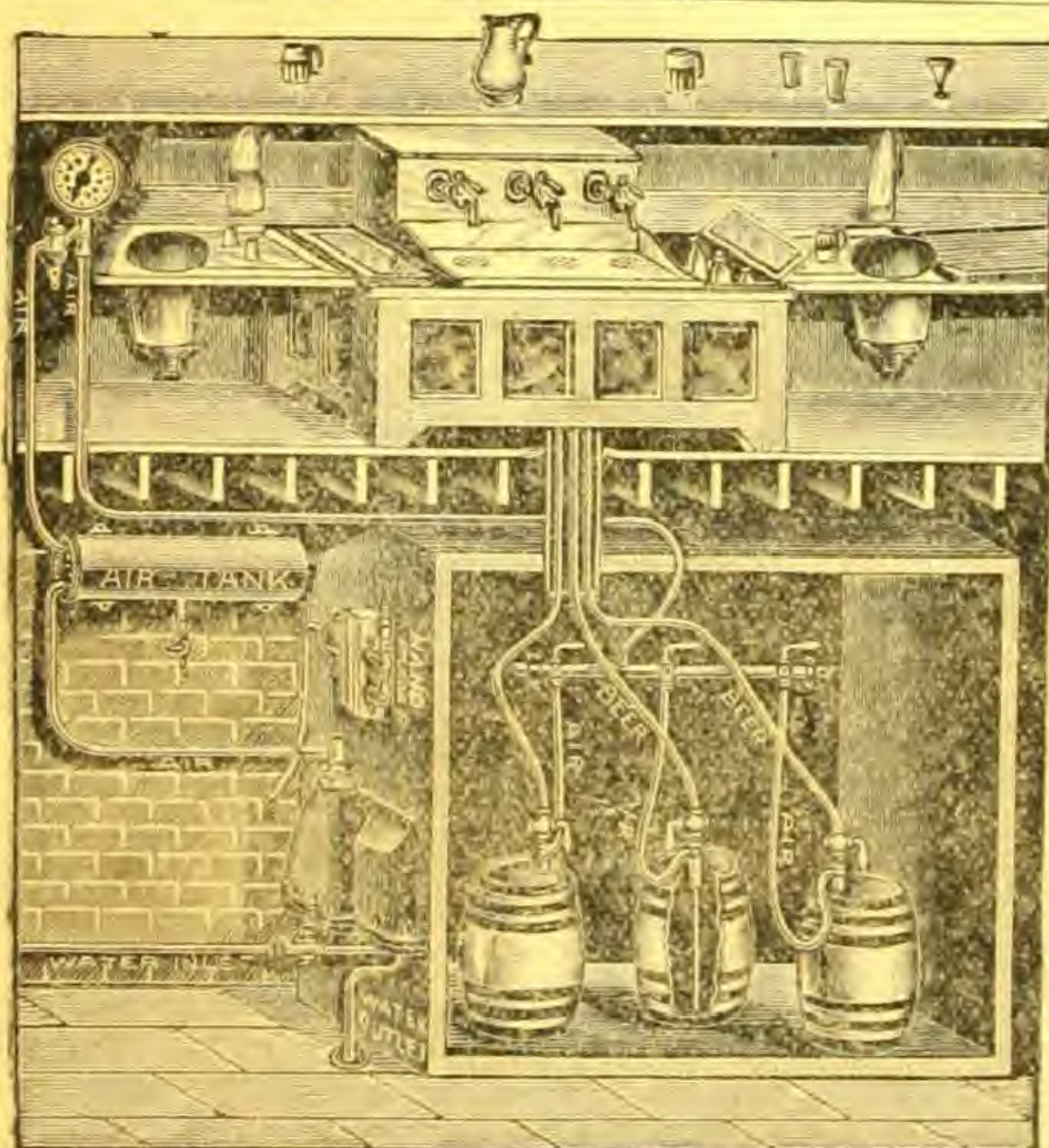
**Champion Hydraulic Two Tap Cellar Outfit complete, Price \$48.00**

**Buckeye Hydraulic Two Tap Cellar Outfit complete, Price 48.00**

**Monitor Hydraulic Two Tap Cellar Outfit complete, Price 48.00**

**Eureka Hydraulic Two Tap Cellar Outfit complete, Price 48.00**

Nos. 1, 3, 6, 11, 12 and 13 Counter Insides are suitable for drawing beer as above, as they have sufficient room for coil boxes, and place for any number of bar cocks.



**Buckeye Hydraulic Pump and Three Tap Cellar Outfit. Same Price as "Champion."**

### Three Tap Hydraulic Cellar Outfit. Using Either Style of Pump.

If parties wish their pumps with more than a two tap cellar outfit, for each extra tap that they add, the following extra materials must be used:

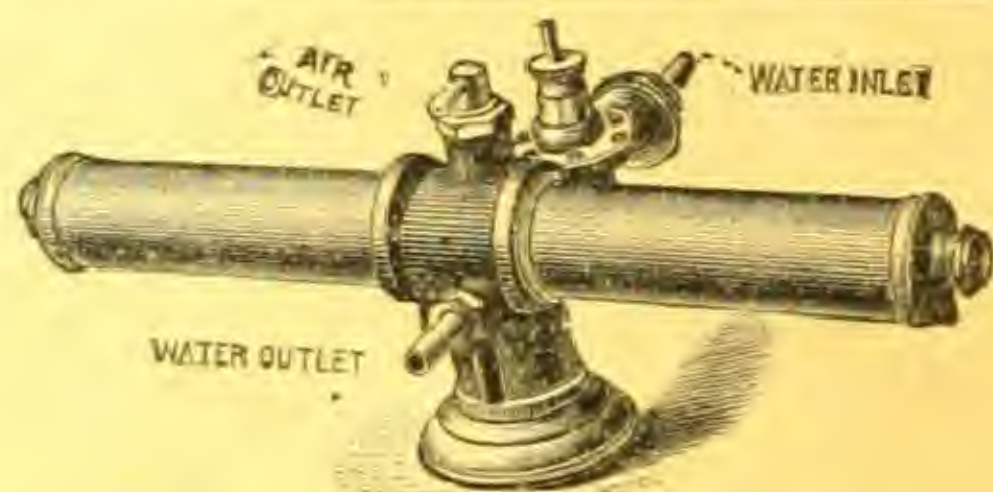
- 1 Extra Air Distributing Tube.
- 1 " Bung and Tube.
- 25 feet additional  $\frac{3}{8}$  inch Block Tin Pipe.
- 6 " " " " C. I. Rubber Air Tubing.
- 1 Foot additional  $\frac{1}{2}$  inch C. I. Rubber Beer Hose.
- 1 Extra No. 6 Bar Cock.

**Extra for each tap above two taps, Price per tap \$8.50**

Hydraulic pumps can be arranged many other ways.

In the foregoing we have given the commoner way of using a Hydraulic Pump tapping from the cellar, but kegs can be tapped in a Beer Cooler, near the counter, where they are already cooled or with the entire outfit under the counter and fitted to some one of our many Counter Insides or Work Boards, cooling the beer in block tin pipe coils, located in the coil box of the Work Board.

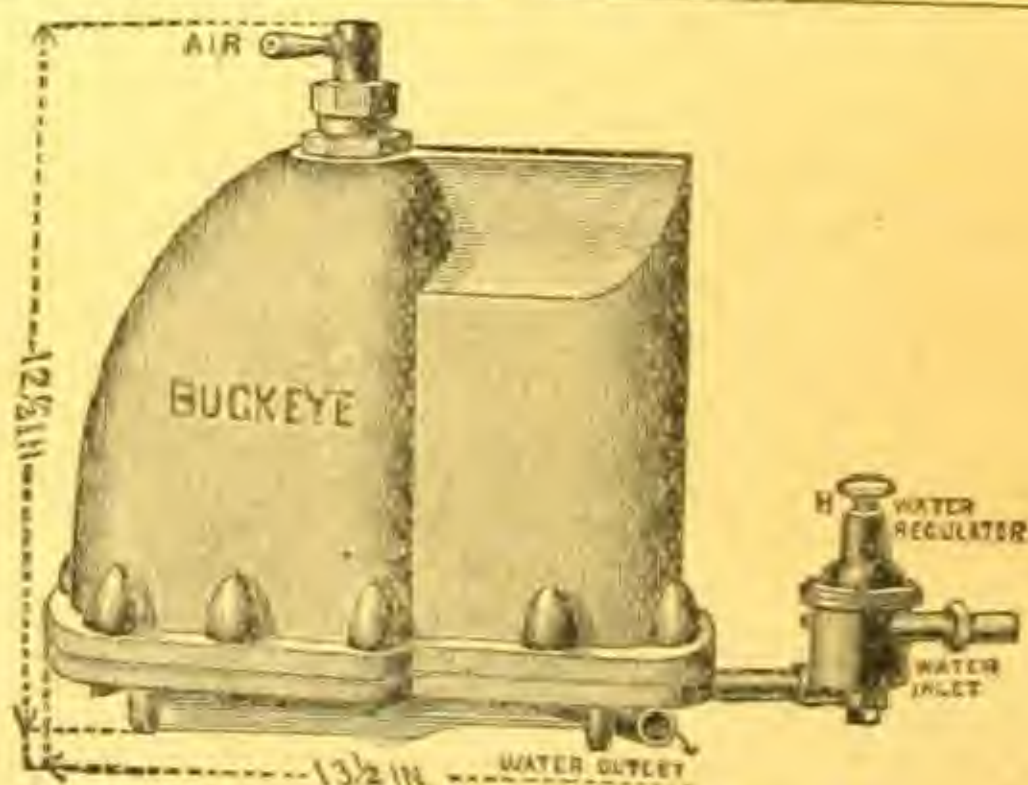
One of the accompanying pages will show a Champion Hydraulic Pump fitted to cooler; also a Monitor Pump arranged with entire outfit under the counter, and connected with Counter Inside or Work Board. Either No. 8, 9 or 10 insides can be used for this purpose, and give plenty of storage room for kegs.



**Eureka Hydraulic Pump.**

If used in place of Champion, same price.

**Price of Pump separate \$19.00**



**Buckeye Hydraulic Pump.**

If used in place of Champion same price.

**Price of Buckeye Pump separate, \$19.00**



# Description and Prices of Hydraulic Beer Pumps and Outfits Complete.

The following prices are for these articles boxed and delivered on cars at Toledo. The setting of the pumps and putting in of the connections must be done by parties themselves, for if it is done by us, the purchaser will have to pay extra for this labor and expense.

## Champion Hydraulic Two Tap Pump and Beer Cooler Outfit.

This outfit consists of the same materials as the **Champion Hydraulic Two Tap Cellar Outfit**, the following quantities being used in place of those mentioned in the cellar outfit:

- 6 feet only of  $\frac{3}{8}$  inch Block Tin Pipe.
- 18 " "  $\frac{1}{4}$  inch Lead Air Tubing.
- 10 " "  $\frac{1}{2}$  " C. I. Rubber Tubing.
- 1 " "  $\frac{1}{2}$  " " " Beer Hose.
- 4 Gal. Air Tank in place of 8 gal.

No coils are used in the Beer Cooler outfit, because the beer is supposed to be sufficiently cooled from remaining in the beer cooler.

**Champion Hydraulic Two Tap Beer Cooler Outfit, complete, Price** ----- **\$40.00**

**Buckeye Hydraulic Two Tap Beer Cooler Outfit, complete, Price,** 40.00

**Monitor Hydraulic Two Tap Beer Cooler Outfit, complete, Price,** 40.00

**Eureka Hydraulic Two Tap Beer Cooler Outfit, complete, Price,** 40.00

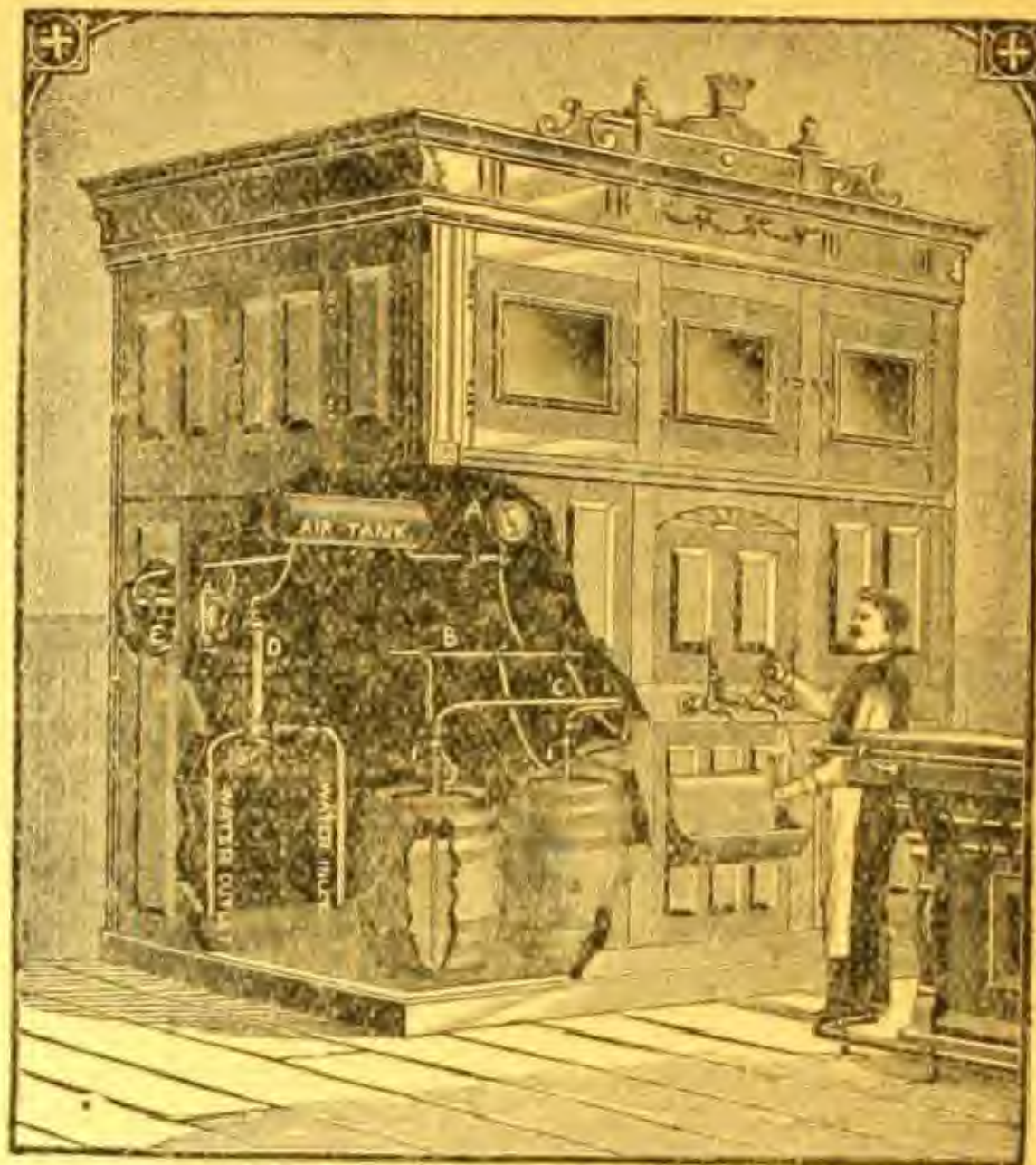
If either one of the above outfits are wanted with sufficient Block Tin Pipe for coils, the **Price will be** ----- **\$45 00**

## Three Tap Hydraulic Beer Cooler Outfit Using Either Style of Pumps.

If parties wish their pumps for more than a two tap beer cooler outfit, for each extra tap that they add the following extra materials must be used:

- 1 Extra Air Distributing Tube.
- 1 " Bung and Tube.
- 3 feet additional  $\frac{3}{8}$  inch Block Tin Pipe.
- 5 " "  $\frac{1}{4}$  " C. I. Rubber Air Tubing.
- 1 " "  $\frac{1}{2}$  " " Rubber Beer Hose.
- 1 Extra No. 6 Bar Cock.

**Extra for each Tap above two Taps.**  
**No coils, Price per Tap** ----- **\$6.00**  
**With " " " " " " " "** ----- **8.50**



**Champion Hydraulic Pump and Two Tap Beer Cooler Outfit.**

## Monitor Two Tap Hydraulic Outfit. To be Fitted Under Counter.

This outfit consists of the same materials as are used in the Beer Cooler outfit, with the addition of sufficient block tin pipe for coils. **Either the Buckeye, Champion or Eureka Pump** can be used in place of the **Monitor Pump**, and either of our Nos. 8, 9 or 10 counter Insides or Work Boards are suitable for this arrangement.

**Two Tap Hydraulic Pump and Outfit, for Inside of Counter - \$45 00**

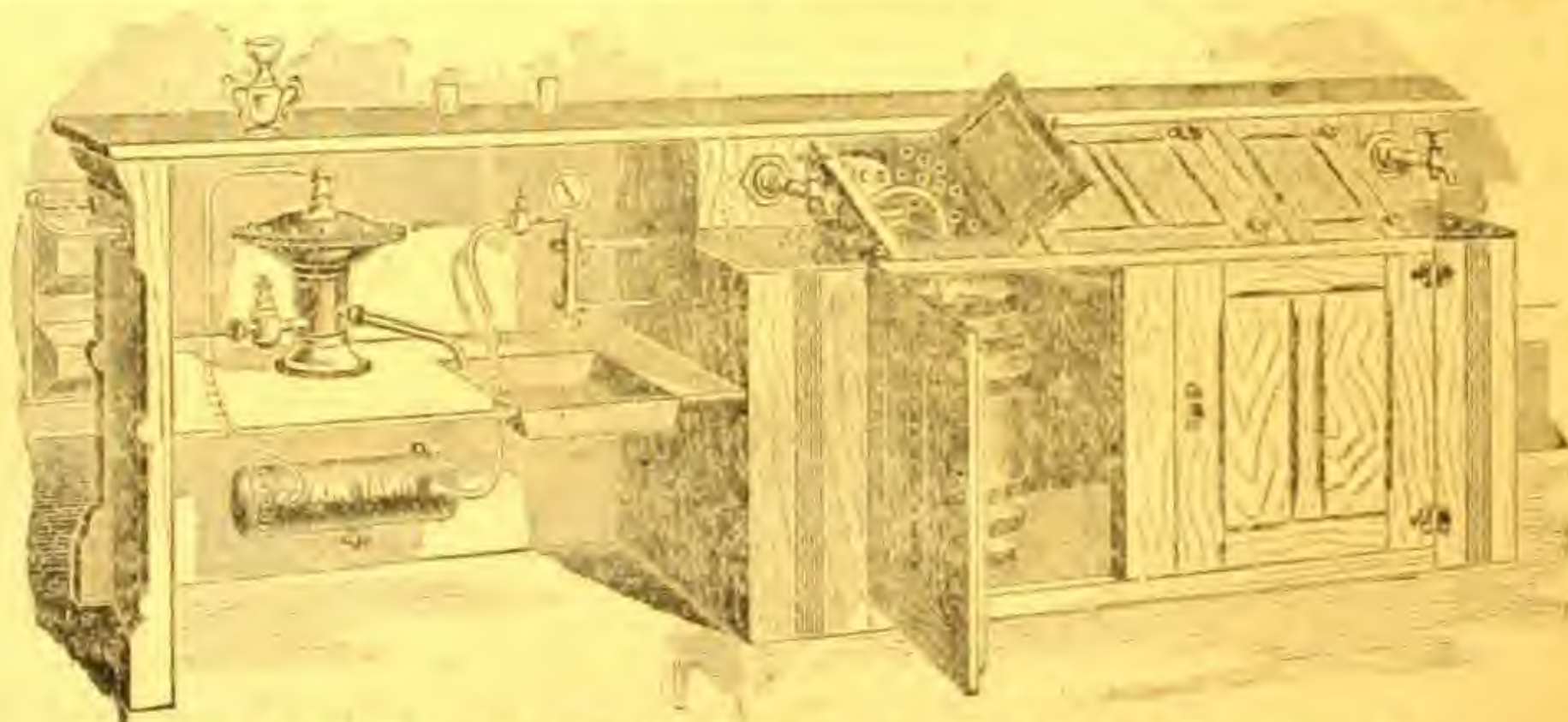
## Three Tap Counter Outfit.

If parties wish the Counter Outfit for more than one tap, the same extras as in the Cellar Outfit are necessary, and the price will be for each tap above two taps.

**Price per Tap, - - - \$8 50**



**Monitor Low Pressure Hydraulic Pump. Price Separate, \$19.00**



**Monitor Two Tap Hydraulic Pump and Outfit for Counter Use.**



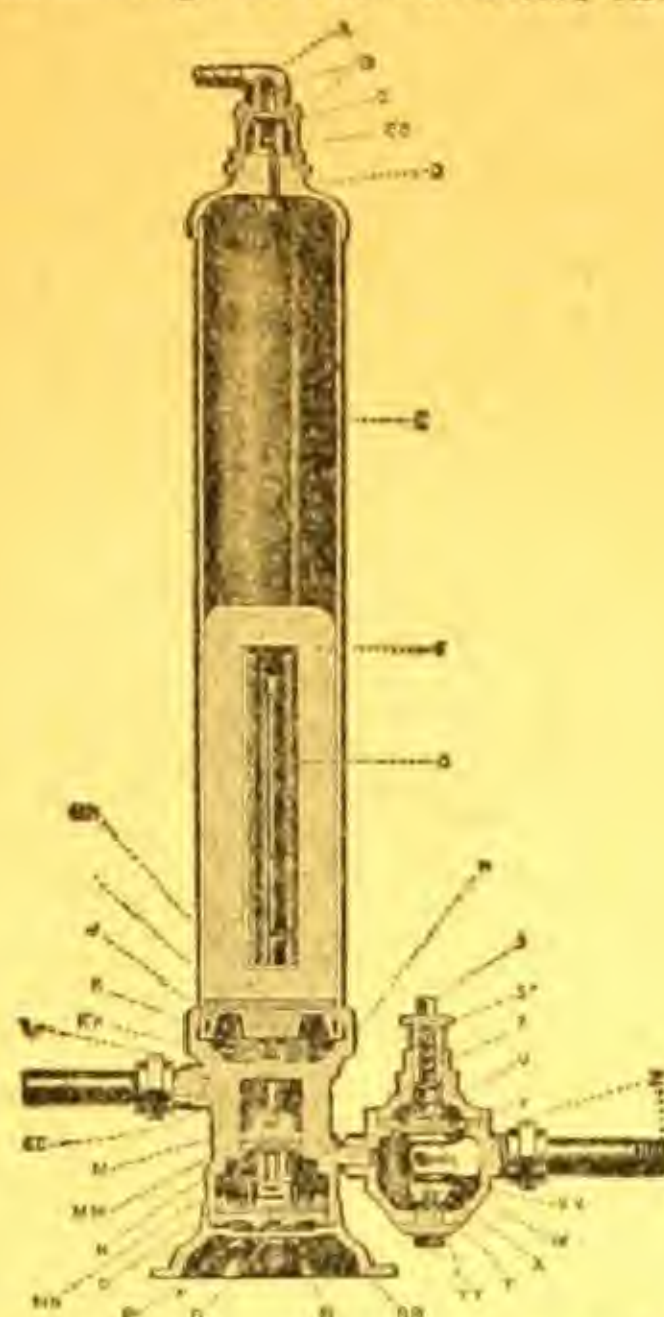




# Sectional View of Champion Hydraulic Pump.

Showing Interior Construction, Names of Parts with Prices of Each, and Where Found.

We keep in stock, ready for immediate shipment, any of the following parts or repairs for the Champion Hydraulic Pumps. Many of these pieces can be sent by mail if parties will remit sufficient extra to pay postage on same. In ordering, be sure to state the letter of the part, and which pump it is for.



A., No. 1 Top	Price each, \$	50
B., No. 1 Valve, one each of which are used in the No. 2 top and top of cylinder head	" "	05
C., No. 2 Top	" "	25
C. C., No. 3 Top	" "	50
D., Cylinder head	" "	1 50
E. Main cylinder	" "	5 00
E. E., Base, or outer casing	" "	5 00
F., Weighted plunger or weight	" "	4 50
G., Valve stem or rod	" "	1 00
H., Main cylinder	" "	75

A., Patent draft tube	Price each, \$	1 50
B., Patent bung with check valve and rubber bung packing	" "	1 50
E., Bung nut	" "	60
F., Square bung packing	" "	05
F., Round " "	" "	05
M., Bung wrench	" "	25
N., Brass bung nipple with rubber check valve	" "	40
1 Rubber tit valve used in top of Champion pump	" "	05
2 Rubber washer between goose neck and lock nut coupling	" "	03
3 Rubber washer between lock nut nut coupling and head of cylinder	" "	02
4 Main Plunger packing used in Champion pump	" "	20
5 Top plunger packing for Champion pump	" "	15
6 Stem packing for No. 13 stem,	" "	06
7 Bottom plunger packing	" "	15
8 Rubber diaphragm for water regulator	" "	10
9 Rubber seat used in water regulator stem	" "	10
10 Leather washer to pack bottom thumb nut of water regulator	" "	02
11 Main plunger packing of 24 inch old style Champion pump, also same as in Nos. 10 and 12 hand pumps	" "	20
12 Rubber diaphragm for air regulator	" "	10

H. H., No. 4 plunger packing	Price each, \$	20
I., Brass bottom to plunger	" "	40
J., Rubber cushion for weighted plunger to strike against	" "	10
K., Brass nut to hold No. 6 packing in top of pump base	" "	20
K. K., No. 6 packing under brass nut K	" "	10
L., Water outlet coupling No. 40,	" "	70
M., Brass nut to hold No. 6 packing in top of main valve	" "	20
M. M., No. 6 packing in top of main valve under L	" "	10
N., Cap or head to main valve	" "	1 00
N. N., No. 5 packing, as the upper part of main valve	" "	15
O., Main or motor valve, complete,	" "	3 80
P., No. 6 Packing in lower part of main valve	" "	10
Q., No. 7 lower packing of main valve	" "	10
R., Brass plate forming bottom of main valve or foot of valve	" "	80
R. R., Bottom or foot of pump	" "	3 50
S., Water Regulator Stem	" "	40
S. S., Water Regulator Thumb Screw	" "	50
T., Water Regulator Spring	" "	15
U., Cover of water regulator	" "	40
V., Water regulator diaphragm	" "	10
V. V., Body of water regulator	" "	2 25
W., Link of water regulator	" "	60
X., No. 9 Rubber Seat, used in water regulator	" "	10
Y., Nut which screws in bottom of link to hold No. 9 in place	" "	20
Y. Y., Bottom plug attached to water regulator body	" "	40
Z., Water inlet coupling No. 41	" "	70

13 Brass stem in Champion pump,	Price each, \$	1 00
14 Leather washer for bottom thumb nut of air regulator	" "	02
15 Check valve for bung nipple	" "	10
16 Flat suction valve	" "	05
17 Brass strainer for water regulator	" "	06
18 Rubber seat used in air regulator stem	" "	05
25 Tube coupling (rubber hose)	" "	50
26 Tube coupling (black tin pipe)	" "	50
34 Air cock in air distributor, also used in 4 gallon air tank	" "	65
35 Air cock similar to No. 34, but used in 18 and 30 gal. airtanks	" "	75
36 Hose nipple in air distributor,	" "	50
37 Hose nipple used in 18 and 30 gallon tanks	" "	30
38 Hose nipple for air gauge	" "	30
39 Air tee for three-way hose	" "	30
40 Outlet coupling from pump	" "	70
41 Inlet coupling to connect with water supply	" "	70
43 Gauge arm for air gauge	" "	50
44 Same as 43, to screw into wall	" "	50
45 Gauge nipple	" "	30
250 Rubber check valve	" "	10
251 Monitor hydr'ic pump stand.	" "	40
252 Champion " " "	" "	40
253 30 lb. air gauge separate	" "	2 25
255 Air regulator	" "	2 00
254 Three cock air distributor	" "	2 25
Two cock air distributor	" "	1 50



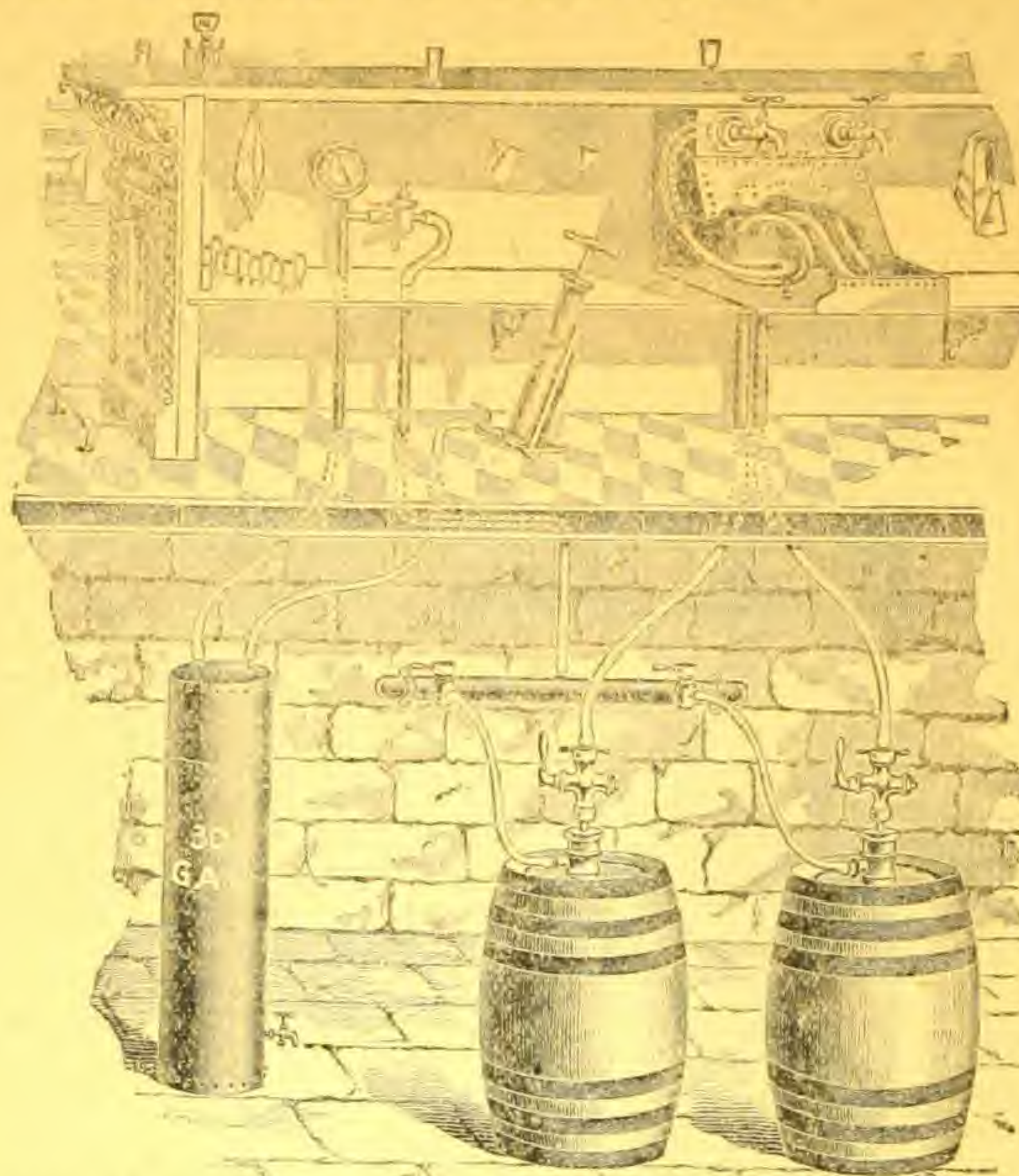
# ILLUSTRATIONS OF HAND BEER PUMPS AND METHODS OF USING THEM.



No. 10

**HAND PUMP.**

Price Separate, \$6.00



No. 10 Hand Pump with Two Tap Cellar Outfit.

No. 10 Hand Pump and Two Tap  
Beer Cooler Outfit.

Price Separate, \$7.50



No. 25 Hand Pump



## Description and Prices of Hand Beer Pumps and Outfits Complete.

The following prices are for these articles boxed and delivered on board cars at Toledo. The setting of the pumps and putting in of the connections must be done by parties themselves, for if it is done by us the purchaser will have to pay extra for this labor and expense.

### No. 10 Hand Pump with 2 Tap Cellar Outfit.

- 1 No. 10 Hand Pump.
- 1 30 gal. Air Tank.
- 1 30 lb. Air Gauge.
- 1 Air Regulator.
- 2 Bungs and Tubes.
- 2 No. 6 Bar Cocks.
- 1 Air Distributor. (2 cock.)
- 1 Gauge Arm.
- 50 Feet  $\frac{3}{8}$  inch Block Tin Pipe, to carry beer from kegs and for the two coils.
- 8 Feet  $\frac{5}{8}$  in. C. I. Rubber Air Tubing, for connecting air distributor to bungs and for connections.
- 25 feet  $\frac{1}{4}$  inch Lead Air Tubing.
- 2 feet  $\frac{1}{2}$  inch C. I. Rubber Beer Hose, for connecting block tin pipe to tube couplings. (In two pieces.)

No. 10 Hand Pump, with two tap cellar outfit, complete, Price, \$40.00

No. 25 Hand Pump, with two tap cellar outfit, complete, Price-- 41.50

No. 34 Hand Pump, with two tap cellar outfit, complete, Price-- 43.00

### Three Tap Hand Pump and Cellar Outfits.

If parties wish any of the hand pumps with more than a two-tap cellar outfit, for each extra tap that they add, the same extra materials must be used as in the **Champion Hydraulic Three Tap Cellar Outfit**, and this extra price must be added to any one of the prices of the two tap hand pump cellar outfits.

Extra for each tap above two taps:

Price per tap-----\$8.50

Hand pumps can be arranged many other ways.

The illustration of No. 10 Hand Pump, as arranged for cellar use, is a very common way of attaching it, but kegs can be tapped in a beer cooler near the counter, in the same way as employed in the **Champion Hydraulic two tap beer cooler outfit**, or with the outfit placed under the counter and fitted to some one of the many counter insides or work boards that we manufacture, thus cooling the beer in the block tin pipe coils located in the inside or coil boxes.

We show on the accompanying page the No. 10 Hand Pump fitted to beer cooler; and also the No. 13 Wheel Pump, which can be arranged either for tapping from the cellar: In connection with a beer cooler: Or under counter, as in the **Monitor Hydraulic Pump**.

### No. 10 Hand Pump with Two Tap Beer Cooler Outfit.

This outfit consists of the same materials as the No. 10 Cellar Outfit, the following quantities being used in place of those mentioned in the cellar outfit:

- 6 feet only of Block Tin Pipe.
- 18 " "  $\frac{1}{4}$  inch Lead Air Tubing.
- 10 " "  $\frac{5}{8}$  " C. I. Rubber Tubing.
- 1 " "  $\frac{1}{2}$  " " Beer Hose.
- 15 Gallon Air Tank in place of 30 gallon.

The price given is for the beer cooler outfit in which no coil are used, as it is supposed that the beer cooler will make the beer sufficiently cool without coils. The arrangement is usually the same as the **Champion Hydraulic Beer Cooler Outfit**.

No. 10 Hand Pump, with two tap beer cooler outfit, complete, Price----- 32.00

No. 25 Hand Pump, with two tap beer cooler outfit, complete,

Price----- 33.50

No. 34 Hand Pump, with two tap beer cooler outfit, complete,

Price----- 35.00

If this outfit is wanted with sufficient block tin pipe for coils, prices will be as follows:

No. 10 Hand Pump, with two tap beer cooler outfit, including

sufficient block tin pipe for coil, Price----- \$37.00

No. 25 Hand Pump, with two tap beer cooler outfit, including

sufficient block tin pipe for coil, Price----- 38.50

No. 34 Hand Pump, with two tap beer cooler outfit, including

sufficient block tin pipe for coil, Price----- 40.00

### Three Tap Hand Pump and Beer Cooler Outfit.

If parties wish any of the hand pumps with more than the two tap beer cooler outfit, for each extra tap they add, the extra materials must be used the same as in the **Champion Hydraulic Three Tap Beer Cooler Outfit**, and this extra price must be added to any one of the prices of the two tap hand pump and beer cooler outfits.

Extra for each tap above two taps:

No coils, price per tap-----\$6.00

With " " "----- 8.50

### Hand Pump Outfits to be Applied to Counter Insides or Work Boards.

Any of the hand pump outfits can be applied to our Nos. 8, 9 and 10 counter insides or work boards, and used in the same manner as in the **Monitor Hydraulic Outfit**; the only difference being that the hand pump would be placed somewhere else besides under the counter, so as to be more easily worked, but the balance of the fittings would be arranged in the same way as in the **Monitor Two Tap Hydraulic Outfit**. Several other arrangements can be made as best suits the room and space available, and in connection with the counter outfit, either of the Nos. 10, 25 or 34 hand pumps can be used.

No. 10 Two Tap Hand Pump and outfit, for inside of counter,

Price----- \$37.00

No. 25 Two Tap Hand Pump and outfit, for inside of counter,

Price----- 38.50

No. 34 Two Tap Hand Pump and outfit, for inside of counter

Price----- 40.00

### Three Tap Counter Outfit.

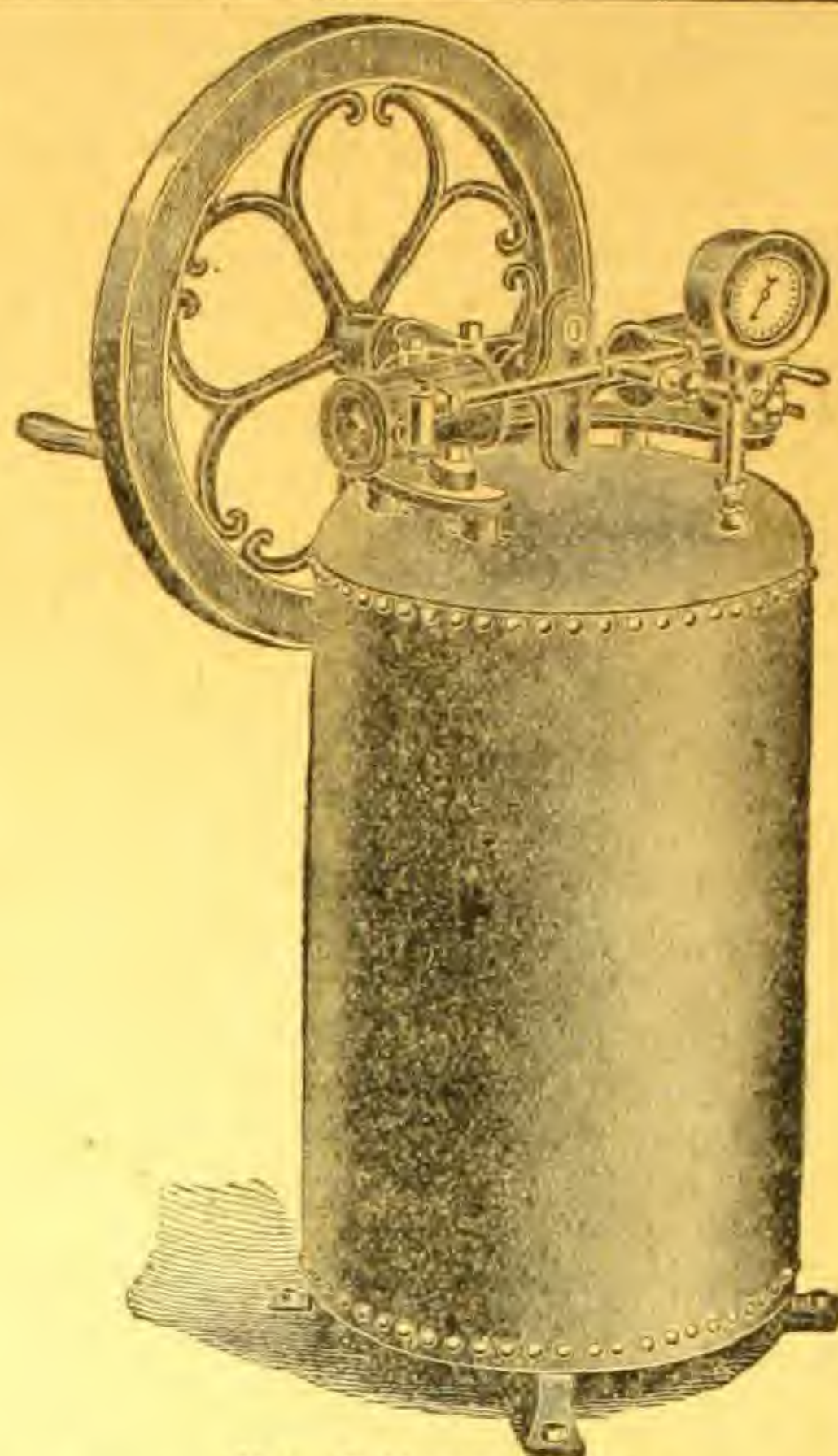
If parties wish the counter outfit for more than one tap, the same extras as in No. 10 Two Tap Hand Pump and Cellar Outfit are necessary, and the price will be, for each tap above two taps.

Price per tap-----\$8.50





No. 34 Hand Pump. Double Acting.  
Price Separate, \$9.00.



No. 13 Hand Pump.  
Price Separate, \$37.00.

### No. 13 HAND WHEEL PUMP.

This is a new style of Hand Pump, in which the power is supplied by turning the crank on fly wheel instead of working a handle as in the balance of the hand pumps. The pump is double action; is mounted on a 30 gallon reservoir, on the top of which is the air gauge and regulator, thus bringing all of the more important parts of the pump together.

It can be used in connection with either a Cellar, Beer Cooler, or Counter outfit, though probably the commonest way is with the Cellar outfit.

#### No. 13 Wheel Hand Pump with Two Tap Cellar Outfit.

Consists as follows:

- 1 No. 13 Hand Pump, with 30 gal. Tank, Air Gauge and Air Regulator attached.
- 2 Bungs and Tubes.
- 2 No. 6 Bar Cocks.
- 1 Two Tap Distributor.
- 50 ft.  $\frac{3}{8}$  inch Block Tin Pipe.
- 20 "  $\frac{5}{16}$  C. I. Rubber Tubing.
- 2 "  $\frac{1}{2}$  " Rubber Beer Hose.

#### No. 13 Hand Pump, with Two Tap Cellar Outfit, complete,

Price \$55.00

If parties wish the No. 13 Hand Pump with more than a Two Tap Cellar Outfit, for each extra tap that may add the following extra materials must be used:

- 1 Extra Air Distributing Tube.
- 1 Extra Bung and Tube.
- 25 feet Additional Block Tin Pipe.
- 10 " "  $\frac{5}{16}$  inch C. I. Rubber Tubing.
- 1 " "  $\frac{1}{2}$  " " " " Beer Hose.
- 1 Extra No. 6 Bar Cock.

Extra for each Tap above Two Taps:

Price per Tap \$8.50

#### No. 13 Wheel Hand Pump, with Two Tap Beer Cooler Outfit.

Consists as follows:

- 1 No. 13 Hand Pump.
- 2 Bungs and Tubes.
- 2 No. 6 Bar Cocks.
- 1 Two Cock Air Distributor.
- 6 feet  $\frac{3}{8}$  inch Block Tin Pipe.
- 10 "  $\frac{5}{16}$  " C. I. Rubber Tubing.
- 18 " " Lead Air Pipe.
- 1 "  $\frac{1}{2}$  inch C. I. Rubber Beer Hose.

#### No. 13 Hand Pump, with Two Tap Beer Cooler Outfit, complete,

Price \$50.00

The price is for the Beer Cooler Outfit in which no coils are used, as it is supposed that the Beer Cooler will make the beer sufficiently cool without coils. However, if coils are wanted, the price would be:

#### No. 13 Hand Pump, with Two Tap Beer Cooler Outfit and Coils,

Price complete \$55.00

#### No. 13 Hand Pump, with Three Tap Beer Cooler Outfit.

If parties wish more than a Two Tap Beer Cooler Outfit, for each extra tap that they add the extra materials used will be the same as in three tap No. 10 Hand Pump and Beer Cooler Outfit.

Extra for each Tap above Two Taps:

No coils, Price per Tap \$6.00  
With " " " 8.50